



Hors D'Oeuvres

Standard and Additional Packages

vcaterers@aol.com ▶ 215-699-5678



Hot & Cold Hors D'Oeuvres

COCKTAIL PARTY

Asparagus in Filo with Parmesan Cheese and Dijon Mustard

Vegetable Spring Rolls with Orange Horseradish Sauce

Scallops Wrapped in Bacon with Teriyaki Glaze

Jamaican Jerk Chicken

Shrimp Casino with Bread Stuffing

Coconut Curry Shrimp

Flank Steak Sliders with Pickled Onions

Philly Style Mini Cheesesteaks with Siracha Sauce

Marinated and Herbed Goat Cheese on Puff Pastry

Mini Assorted Quiche with Creamy Horseradish

Herbed Sausage En Croute with Stone Ground Honey Mustard

Butternut Squash Shooters

Mini Cuban Sliders with Ham, Turkey and Swiss with Pickle or Dijon Mustard

Chicken or Pulled Pork on Flatbread

Sliced Filet Mignon on Crostini with Chipotle Sauce

Caprese Skewers with Fresh Mozzarella, Grape Tomatoes, Basil, Balsamic Glaze

Pulled Pork with Sweet Potato



Butlered Hors D'Oeuvres

STANDARD SELECTIONS—AVAILABLE SEASONALLY

- Asparagus in Filo
- Vegetable Spring Rolls with Orange Horseradish Sauce
- Scallops Wrapped in Bacon
- Watermelon Ceviche
- Herbed Sausage En Croute
- Fig and Herbed Goat Cheese
- Citrus Bourbon Mac and Cheese
- Butternut Squash Soup Shooter
- Blackened Chicken Skewer
- Coconut Curry Chicken
- Chipotle Corn Soup Shooter
- Southwest Vegetable Pinwheel
- Marguerite Flatbread
- Vegetable Spring Rolls
- Cubano Slider
- Plum Tomato Bruschetta
- Franks in a Blanket
- Mini Chicken Taco
- Pulled BBQ Pork Flatbread
- Sweet Chili Meatball
- Bacon Wrapped Casino Shrimp
- Tai Peanut Chicken
- Chicken Quesadilla
- Mini Crab Cakes
- Mini Cheesesteaks
- Swedish Meatballs
- Assorted Quiche / Brie En Croute
- Caprese Skewers
- Jerk Shrimp Skewers