Beau Catering Heavy Hors D'Oeuvres Menu

Crostini, Chips, and Crackers

- Cucumber and Prosciutto with Fresh Dill Cream Cheese on Pumpernickel Toast Points
- Wild Mushroom Saute with Herbed Goat Cheese on Crostini (Fall & Winter)
- Grilled Peach Crostini with Herbed Goat Cheese, Arugula, and Balsamic Glaze (Summer)
- Blueberry and Brie Tartletts
- Pickled Beet, Orange, and Fennel Bruschetta on Herbed Goat Cheese
- Sweet Pea and Mint Puree with Rice Crackers
- Honey-Rosemary Cherries on Gorgonzola Crostini
- Sweet Potato Rounds with Avocado Salad
- Eastern NC BBQ Crostini with Slaw
- Shaved Apple Pear Crostini with Brie, Honey, Dried Cranberries, and Walnut Dust
- Sweet Potato Rounds with Goat Cheese, Cranberry, Apple, and Pecans
- Bacon Ricotta Crostini with Fig Jam

Vegetables and Starches

- Grilled Vegetable Skewers
- Sauteed Squash & Zucchini with Shaved Parmesan and Basil
- Sweet & Sour Cucumber Salad with Red Onion
- Maple Glazed Brussels Sprouts with Bacon
- Succotash
- Quinoa with Cucumber, Sundried Tomato, Red Onion, and Feta
- Arugula Salad with Gorgonzola, Seasonal Fruit, and Walnut Vinaigrette
- Baked Polenta with Parmesan and Herbs
- Sauteed Haricots Verts with Mushrooms
- Granny Smith Apple Salad with Baby Greens, Gorgonzola, Dried Cherries, and Apple Cider Vinaigrette

Seafood, Meats, and Poultry

- Ham Biscuits with Whole Grain Mustard
- Eastern NC BBQ Mini Sandwiches with Slaw
- Bacon Wrapped Scallops
- Beef Tenderloin Mini Sandwiches with Horseradish Sauce and Micro Greens
- Lamb Lollipops with Mint Jelly
- Mini Chicken & Waffles drizzled with Honey
- Jamaican Jerk Chicken Skewers
- Chicken Salad Tartletts
- Caramelized Onion, Prosciutto, Apple, and Gruyere Tartletts
- Crab Cakes with Red Pepper Aioli
- Braised NC Shrimp with Lemon, Garlic, and Basil
- Crab Stuffed Mushrooms
- NC Shrimp & Grits Cups with Mushrooms, Bacon, and Shallots