



*Bravo For Rose*  
CATERING

## Hors d'Oeuvres Menu

- Pesto Scallops in Crimini Mushroom Caps
- Filet Skewers w/ Peanut Dipping Sauce
- Spicy Buffalo Chicken Bites w/ Ranch Dipping Sauce, Carrots & Celery Sticks
- Chicken Satays with a Spicy Peanut Butter Dipping Sauce
- BBQ Bacon Chicken Skewers
- Asparagus Wrapped in Turkey Pastrami and Cream Cheese
- Scallops Wrapped in Bacon
- Honey Lime Grilled Shrimp
- Pecan Stuffed Mushrooms
- Pan Seared Scallop Lollipops
- Cranberry Orange Brie Tarts
- Spinach & Feta in Phyllo
- Bruschetta w/ Pears, Fontina and Pistachios
- Parmesan Crusted Chicken Bites with Pesto Sauce
- Tomato Basil Soup Sippers
- Martini Chicken Skewers
- Cheese and Walnut Stuffed Mushrooms in Phyllo
- Pistachio Shrimp w/ Pesto Dipping Sauce
- Black Bean & Goat Cheese Empanadas
- Vegetable Egg Rolls w/ Ginger Soy Dipping Sauce
- Tomato Quiche Tartlets
- Anti Pasto Skewers
- Chili Powder Chicken w/ Cilantro Cream
- Sweet Pepper Bruschetta
- Shrimp w/ Tangy Coconut Sauce
- Brandied Blue Cheese, Walnut & Pear Crostini
- Fried Deviled Brie
- Mustard Glazed Pork Skewers with Apple Apricot Chutney
- Apricot Pepper & Onion Crescent Bites
- Spiced Pork Tenderloin Crostini w/ Apple Cranberry Chutney & Bleu Cheese
- Genoa Salami Stacks



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Wild Mushroom in Phyllo  
Philly Cheesesteak Spring Rolls  
Beef BBQ in Wonton Purse  
Buffalo Chicken Spring Rolls  
Pumpkin Crab Soup Shooters  
Wontons filled w/ Chorizo garnished w/ Avocado  
Brie w/ Raspberry in Phyllo  
Crab & Artichoke Dip in Phyllo Cups  
Brie & Mango Chutney atop French Baguette  
Brie & Cherry Pastry Cups  
Gorgonzola & Hazlenut Stuffed Mushrooms  
Beef Crostini w/ Pesto Mayonnaise  
Salsa Chicken Bruschetta  
Tomato Mozzarella Cups  
Crostini w/ Avocado Spread & Chicken  
Bite Size Crab Quiches  
Caprese Pizza  
Hummus & Cucumber Bites  
Guava Paste & Manchego Cheese Stacks  
Chipotle Deviled Eggs  
Spinach & Jalapeno Roll-ups  
Bite Size Bacon Cheddar Potato skins  
Artichoke Bruschetta  
Carrot Zucchini Fritters  
Teriyaki Steak on a Stick  
Three Cheese Quesadillas  
Beef Picadillo Empenadas  
Goat Cheese, Lemon & Chive Turnovers  
Tiny Twice Baked Potatoes  
Sundried Tomato Tart w/ Fontina & Prosciutto  
Fried Plantains  
Mini Potato Latkes w/ Sour Cream  
Pan Fried Scallops w/ Malt Dipping Sauce



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### *Displayed Hors d'Oeuvres*

#### *Seafood Martini Bar*

*A truly impressive cocktail! Our stemmed martini glasses filled with two grilled shrimp, two sea scallops and a snow crab claw with a queen olive garnish and a dollop of zesty cocktail sauce.*

#### *Classic Antipasto*

*An attractive display of traditional Italian meats, cheeses and marinated delicacies including salami, pepperoni, fresh mozzarella, provolone, shaved parmesan, marinated olives, button mushroom salad with fresh herbs, tomato & onion vinaigrette, fire-roasted red peppers in balsamic, hot peppers in oil, marinated artichoke hearts, traditional tomato pie, home-made focaccia and crusty Italian bread!*

#### *Antipasto Milano*

*Add to our classic antipasto - - thin sliced imported prosciutto, mortadella, shaved aged romano, sundried tomatoes in extra virgin olive oil, grilled chicken strips dressed with traditional Caesar, Tuscan tortellini salad, grilled asparagus with toasted pignoli, grilled zucchini & yellow squash with purple onion, seasonal bruschetta toppings and specialty breads.*

#### *Bruschetta & Tapenade Roma*

*An enticing selection of bruschetta toppings starting with our traditional tomato, onion & garlic bruschetta; chicken Caesar; spicy hummus, olive tapenade, our own fire-roasted red peppers marinated in balsamic, spinach and artichoke dip and of course our famous hot crab dip or shrimp salad! All of this is accompanied by baskets or bowls filled with assorted crackers and breads!*

#### *Santa Fe Bar*

*Chef Joe's home-made cilantro salsa is the feature among other items that include create your own tacos with chicken, beef or fish; black bean, chicken or shredded beef enchiladas; chili con queso, Tex-Mex potato skins, black bean & corn salsa, jalapeno corn bread and an array of colorful tortilla chips.*





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Seasonal Crudites, Cheese Displays, Fresh Fruit Displays  
Cheese & Fruit, Crudite & Fruit, Crudite, Fruit & Cheese ..or Create your own!

### Seasonal Crudite

*A bountiful display of fresh raw vegetables fancy-cut by our staff. Selections include seasonal favorites such as carrots, celery, red, grape or cherry tomatoes, yellow & green bell peppers, broccolì rabe, cauliflower, radishes, zucchinì, yellow squash, mushrooms, etc. with dips.*

### Seasonal Fresh Fruit

*A wonderful array of seasonal fresh fruits sliced and cut to bite-sized pieces for easy eating! Assorted fruits include cantaloupe, honey dew, watermelon, assorted grapes, strawberries, kiwi, pineapple, etc. with flavored yogurt dipping sauce. For a special touch . . . add an art carved watermelon basket or our incredible fruit flowers bouquet on a skewer.*

### Standard Cheese Display

*Assorted bite-sized pieces of popular domestic cheeses, Swiss, cheddar, Monterrey jack, mozzarella, provolone, pepper cheese, port wine cheese, etc. Served with assorted crackers, breads and flavored mustards.*

### Cheese Gourmet

*Add to the standard cheese display - - brie, Montrachet, Camembert, a selection of herb flavored spreadable cheeses, assorted grapes and apples.*