

SophistiKatered
Catering & Event Planning
602-284-6794
www.sophistikatered.com
Hors D'oeuvres Menu # 1

International Cheese Platter

Baked Brie & Pesto

In Puff Pastry

Warm Artichoke Fondue

Artichoke hearts, Romano Cheese and roasted garlic

a true favorite

~served with focaccia fingers~

Italian Bruchetta

Chopped roma tomatoes. Basil and garlic on Toasted French Bread

Southern Boiled Shrimp

~served with classic cocktail sauce~

Classic Seafood Mousse

Creamy and chunky all at the same time

~served with sliced baguettes and crackers~

Mushroom Profiterole

Chopped fresh mushroom and walnut with cream cheese

made into mini cream puffs

Fresh Fruit & Cheese Crudités

Fresh vegetables

Dill & curry yogurt based “healthy dips”

Imported and Domestic cheeses

Assorted fruits

Crackers, breadsticks, and flatbreads

Pear Almond Brie Fillo Flower

Brie, pear, and toasted almonds

hand shaped into a fillo flower

Lobster Fillo Triangle

Lobster in a béchamel sauce with seasonings

Wrapped in thin layers of fillo dough

Fig Goat Cheese Flatbread

Flatbread topped with balsamic reduction sauce,

Marinated figs and finely chopped bacon

Goat Cheese Black Olive Tarts

puff pastry with caramelized onion and goat cheese

with black olive tapenade

Southern Delight

Yellow rice, andouille sausage, shredded chicken,

& fresh spices in a fillo dough Triangles

Shell Fish Fritters w/Citrus Soy Dipping Sauce

Meatballs

Your choice of teriyaki, Italian, sweet & sour, Swedish, or our signature BBQ meatballs (we make our own sauce!)

Tropical Fruit Platter

Fruit Kabobs

Grilled Veggie Skewers

Chicken Skewers

your choice of seasonings Blackened, Teriyaki, Thai or Sate

Capri salad

fresh Mozzarella and Basil drizzled with extra virgin olive oil

clean, creamy and refreshing~served with sliced baguettes

Petite Beef Wellingtons

Tender filet of beef enrobed with duxelle and fresh mushroom in puff

pastry

Crispy Asparagus Spears

Proscuitto wrapped asparagus

Wrapped again in puff pastry and baked to a

Crisp golden brown

~served with a light mustard~

Roasted Garlic Cheese Puffs

Delicate puff pastry bites

Crab Cakes

~served with Cajun aioli~

Italian or Crab Stuffed Mushrooms

These make a great passing item

Procuitto Wrapped Shrimp

Grilled and served warm or room temperature

Deviled Eggs

The never ending favorite!

Fine herbs-crumbled bacon and tarragon mayo

Thai Scallop fillo tartlet

Scallops and rice in a spicy Thai curry Oil

In a crunchy fillo tartlet

New Orleans Style Grilled Shrimp

A blend of spicy and citrus seasonings

Korean Cocktail Size Ribs

Marinated Korean style grilled and sooooo good!

Assorted Tea Sandwiches

Smoked salmon-crumbled egg-lemon crab-

Chicken salad-goat cheese and chive tarragon shrimp

Orange Honey Glazed Ham

~served with mini herb biscuits and sweet mustard sauce~

Spring Rolls

Vietnamese Style

Spanikopita

Spinach, Feta, and cream cheeses

with Middle Eastern spices in fillo dough

Chips and Salsa with Guacamole

Honest to goodness avocados with just a hint

of spice and lemon

~served with Tri Color tortilla chips~

Trio of Fresh Salsa

House made and as fresh as it gets

Salsa Fresco-Roasted Corn-Mango Chipolte

~served with tortilla chips~

Chips and fresh house salsa

Chili Con Queso

Authentic warm cheeses of Mexico

~served with tortilla chips~

Beef Taquitos

Deep fried tacos w/salsa & Sour cream

Skewered Beef Kabobs

A little bit of Spain marinated into strips beef

Skewered and grilled

Imported & Domestic Cheese Platter

A gourmet variety of imported

and domestic cheeses

served with crackers

Meat and Cheese Tray

Assorted meats and cheese

Garnished with black olives and peppercini's.

With soft rolls

Warmed Spinach Dip W/ Baguettes

Optional Additions:

Shrimp & Scallop Skewers

Basted With a Pesto Sauce

Roasted New Potatoes

Sliced In Half & Served with a Dollop of Sour Cream & Topped with a special topping

Assorted Sushi

California Rolls

Teriyaki Mushroom Caps

Shrimp or Crab Mousse

Served With Crackers & Sliced Baguettes

Asparagus Spears Wrapped In Prosciutto

Served With Fresh Lime Squeezes

Bite Sized Quiches

Cocktail Egg Rolls

Served With Sweet-N-Sour Sauce & Hot Mustard

Petite Beef Wellingtons

*Tender Cubes of Beef & A Duxelle Wrapped In Phyllo Dough & Baked Till Golden
Brown*

Served With Choice of Classic Béarnaise Sauce or Bordelaise Sauce

Skewered Chicken Satay

Served With a Peanut Dipping Sauce

Tyro pitas

Phyllo Triangles Filled with Jack and Feta and Baked Till Warm & Gooney!

Spanakopita

Phyllo Triangles Filled with Spinach & Feta Jack and Feta - baked Till Golden Brown

Fresh Mozzarella

With Roasted Peppers & Baguettes

Warm Artichoke Fondue

Served With Foccacia Fingers for Dipping

Fresh Guacamole with Assorted Veggies for Dipping

Warm Crab Dip with Roasted Garlic

Served with Crusty French bread for Dipping

Coconut Chicken Bites

Tender Chicken Fillets Smothered In Coconut & Toasted

- Just Try & Eat Only One! -

Teriyaki Chicken Wings

In Our Own Secret Marinade

Southwestern Pork wings