

HORS D'OEUVRES

COLD HORS D'OEUVRES

Shrimp Cocktail
Served with cocktail sauce. 2.50 per piece

Domestic Cheese Tray
Mild Cheddar, Swiss, Marble & Jalapeño Jack cheeses garnished with grapes & strawberries, accompanied with assorted crackers. 2.50 per person

Fresh Crudités
Broccoli & cauliflower florettes teamed with cucumber slices, carrot & celery sticks accompanied with our Ranch dip. 2.50 per person

Fresh Fruit Tray
Seasonal fresh fruit; watermelon, honeydew, cantaloupe, oranges, pineapple & strawberries. 2.50 per person

Fruit Kebobs
Skewered fresh strawberries teamed with honeydew melon, cantaloupe & pineapple served with sabayon sauce. 1.75 per piece

Skewered Cheese Tortellini
Tricolor cheese filled tortellini covered with parmesan cheese, accompanied with a peppercorn ranch dipping sauce. 1.75 per piece

Fresh Mozzarella & Melon
Fresh cieliginni mozzarella skewered with fresh melon & shaved prosciutto. 2.00 per piece

Chef's Choice Canapes
Bite sized toasted bread rounds topped with whipped cream cheese, graced with chefs' choice meats & seafood & vegetables. 2.00 per piece

Chicken Salad Profiteroles
Mini cream puff shells filled with chicken salad blended with almonds. 1.75 per piece

Crab & Cream Cheese Puffs
Puff pastry cups filled with crabmeat, topped with cocktail sauce. 1.75 per piece

Provencal Bruschetta
Toasted Italian filone bread rounds topped with grilled vegetables & fresh mozzarella cheese. 1.75 per piece

Mini Sandwiches
Roast beef, turkey breast & honey ham served on miniature party rolls with cheese & condiments.
30 pieces. 33.00 60 pieces. 65.00

HOT HORS D'OEUVRES

Chicken Satay
Skewered peanut & soy marinated chicken breast, with an Asian style dipping sauce. 1.75 per piece

Coconut Shrimp
Jumbo butter flied shrimp dipped in tempura batter & coconut, with chipotle pepper cream. 2.00 per piece

Beef Satay
Skewered hoisin marinated grid iron steak strips served with a hoisin dipping sauce. 2.00 per piece

Mini Crabcakes
Backfin crabmeat blended with peppers & lobster aioli, served with a red pepper aioli. 3.00 per piece

Crab & Shrimp Stuffed Mushrooms
Crabmeat & shrimp blended with a bacon, onion & mushroom duxelle, dressed with our lobster cream sauce. 1.75 per piece

Gorgonzola Bruschetta
Italian flatbread toasted with our gorgonzola & spinach butter topped with marinated Roma tomatoes. 1.75 per person

Goat Cheese Puffs
Miniature puff pastry cup filled with goat cheese & topped with marinara sauce. 1.75 per piece

Calamari Fritters
Julienne tempura fried calamari teamed with red pepper aioli & honey mustard sauces. 2.00 per person

Quiche Lorraine
Miniature pastry rounds filled with bacon & Swiss cheese baked to a golden brown. 1.50 per piece

Black & Bleu Beef Tips
Blackened beef tenderloin tips served with crumbled bleu cheese & fried onions. 2.50 per piece

Shrimp Egg Rolls
Deep fried, shrimp filled won ton skins served with a sweet & sour sauce. 1.50 per piece

Wild Mushroom Quesadillas
Wild mushroom & Chihuahua cheese filled flour tortillas, sautéed to a golden brown. 1.50 per piece

Barbeque Meatballs
Miniature meatballs served with Branmor's own barbeque sauce. 50 pieces 25.00



Holiday Parties
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