

# Hors d'Oeuvres

## COLD HORS D'OEUVRES

### Fruit Kebobs

Skewered fresh strawberries teamed with honeydew melon, cantaloupe & pineapple served with sabayon sauce. (30pc.) 60.00

### Skewered Cheese Tortellini

Tricolor cheese filled tortellini covered with parmesan cheese, teamed with a peppercorn ranch dipping sauce. (30pc.) 48.00

### Fresh Mozzarella & Melon

Fresh cieliginni mozzarella skewered with fresh melon & shaved prosciutto. (30pc.) 65.00

### Chef's Choice Canapes

Bite sized toasted bread rounds topped with whipped cream cheese, graced with chefs' choice meats & seafood & vegetables. (30pc) 65.00

### Chicken Salad Profiteroles

Mini cream puff shells filled with chicken salad blended with almonds & red grapes. (25pc) 37.00

### Crab & Cream Cheese Puffs

Puff pastry cups filled with crabmeat & cream cheese topped with cocktail sauce. (25pc) 49.00

### Provencal Bruschetta

Toasted Italian filone bread rounds topped with grilled vegetables & fresh mozzarella cheese. (25pc) 43.00

### Prosciutto Gala Apple Wedges

Fresh gala apple wedges wrapped with thin sliced prosciutto filled with bleu cheese. (30 pc.) 48.00

### Salmon Mousse

Smoked Atlantic salmon mousse indelicate Belgian endive. (30 pc.) 60.00

### Apricot Chutney Crostini

Toasted filone bread topped with brie cheese & a zesty apricot chutney blended with sun-dried cherries. (30 pc.) 48.00

### Ratatouille Tartlet

Oven roasted zucchini, squash, mushroom, red onion & tomato served in a mini tart shell over goat cheese. (30 pc.) 46.00

### Deviled Eggs with Truffle Essence

Classic appetizer with a truffle twist. (30pc.) 55.00

### Ham & Cheese Wrapped Asparagus

Sweet honey ham teamed with gorgonzola cheese wrapped around large grilled asparagus spears. (30pc.) 56.00

## HOT HORS D'OEUVRES

### Curried Peach & Chicken Satay

Skewered ginger, white peach & peanut marinated chicken breast strips with an Asian style dipping sauce. (25pc.) 41.00

### Miso Lacquered Salmon Satay

Thin sliced Atlantic salmon lightly brushed with miso. (25pc.) 55.00

### Coconut Shrimp

Large butterflied shrimp dipped in tempura batter & coconut, with chipotle pepper cream. (25pc.) 50.00

### Beef Satay

Skewered hoisin bbq marinated flank steak strips served with a hoisin bbq dipping sauce. (25pc) 55.00

### Mini Crabcakes

Backfin crabmeat blended with peppers & lobster aioli, served with a red pepper aioli. (25pc) 75.00

### Crab & Shrimp Stuffed Mushrooms

Crabmeat & shrimp blended with a bacon, onion & mushroom duxelle, dressed with our lobster cream sauce. (30pc) 53.00

### Gorgonzola Bruschetta

Italian flatbread toasted with our gorgonzola & spinach butter topped with marinated Roma tomatoes & parmesan cheese (25pc) 49.00

### Goat Cheese Puffs

Miniature puff pastry cup filled with goat cheese & topped with marinara sauce. (25pc) 39.00

### Quiche Lorraine

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

### Shrimp & Pork Egg Rolls

Deep fried, shrimp & pork filled won ton skins served with a sweet & sour sauce. (25pc) 42.00

### Wild Mushroom Quesadillas

Wild mushroom & Chihuahua cheese filled flour tortillas, sautéed to a golden brown, teamed with a mild salsa fresco. (25pc) 43.00

### Miniature Meatballs

Miniature meatballs served with your choice of Branmor's own barbeque sauce or burgundy infused gravy. (100pc) 43.00

### The Best Spinach & Artichoke Dip Ever!

Cream cheese blended with spinach, artichokes & red pepper with parmesan cheese, baked to a golden brown, served with our house made corn tortilla triangles. (serves 25) 47.00

### Mini Twice Baked Truffled Potatoes

Miniature Yukon Gold potatoes filled with truffled whipped potatoes. (30pc.) 53.00

**Branmor's**  
AMERICAN GRILL  
Great Steaks, Seafood & Chops

300 Veterans Parkway, Bolingbrook, Illinois 60440

(P) 630-226-9926 (F) 630-226-9925

info@branomors.com