

# Hors d'Oeuvres

**Stationary or tray pass**

**From \$25 per person**

***Priced by Selection***

1 Selection · \$25 per person

2 Selections · \$40 per person

3 Selections · \$55 per person

4 Selections · \$65 per person

For large groups, ask about our discount packages with 5 or more selections.

Selections marked with a \$ are prepared with premium ingredients and carry an additional charge.

## From the Garden

*Vegan and vegetarian bites, displayed or passed*

### Vegan

#### **Black Olive Tapenade Crostini**

Toasted Golden Brown Baguette

#### **Homemade Seasonal Hummus Cups**

Endive, Tarragon & Crispy Quinoa

#### **House French Fries**

Sriracha Ketchup

Add Truffle Oil \$

#### **Avocado Toast**

Sourdough, Asparagus, Tomato & Radish

#### **Tomato Pavé**

Heirloom Tomato, Basil Foam & Citrus-Shallot Vinaigrette

Minimum 10 People

#### **Beet "Tartare"**

Sourdough, Avocado & Basil-Tarragon Oil

### Vegetarian

#### **Cake d'Alsace**

Gruyère & Caramelized Onion Bread Loaf

### Gougères

French Cheese Puffs

#### **Mushroom Goat Cheese Purses**

Crispy Phyllo Dough, Mushroom, Shallot, Thyme & Creamy

Herb Goat Cheese

#### **Les Oeufs Jeannette**

Stuffed & Seared Eggs with Parsley & Garlic

#### **Grilled Pear Toast**

Honey Whipped Goat Cheese, Pomegranate Seed & Arugula

#### **Green Hummus Toast**

Green Onion, Mushroom & Feta Cheese

#### **Gruyère Puff Pastry**

Topped with Roasted Asparagus Spears

#### **Baby Street Corn**

Lime Cilantro Crema, Cotija & Tajín

#### **Leeks en Vinaigrette**

Grain Mustard, Chive Vinaigrette, Boiled Egg & Hazelnut

## Chicken & Pork

*Savory bites for every gathering*

### Chicken

#### **Chicken Liver Pâté \$**

Seasonal Jam & Toasted Baguette

#### **Chicken & Waffles**

Buttermilk Fried Chicken & Cinnamon Maple Butter

#### **Chicken Jalapeño Poppers**

Creamy Chicken & Cheddar Cheese Mixture

Add Bacon \$

#### **Grilled Zucchini Chicken Bites**

Thai Peanut Sauce & Pickled Carrot

#### **Creamy Chicken Vol-au-Vent**

Braised Chicken, Sour Cream, Herbs & Cream Cheese

Stuffed in a Puff Pastry

Add Bacon

#### **Chicken Sliders**

Fried or Grilled Chicken, Lettuce, Tomato & Mayo

#### **Roasted Chicken & Brie Crostini**

With Seasonal Dried Fruit

#### **Curry Chicken Pinwheels**

Curry Chicken Salad, Apple, Dried Cranberry & Crispy

Shallot

#### **Caribbean Chicken Wings**

With Fresh Citrus Herb Aioli

#### **Quesadillas**

Choose One:

Bell Peppers, Onions & Mozzarella

Buffalo Chicken, Blue Cheese & Cheddar

BBQ Chicken, Red Onion & Pepper Jack Cheese

#### **Buffalo Chicken Spring Rolls**

Served with Ranch or Blue Cheese

### **Buffalo Flatbread**

Fried Chicken Bites, Red Onion, Blue Cheese Crumble,  
Mozzarella & Buffalo Sauce

### **Orange Glaze Chicken Meatballs**

Jalapeño Jelly, Pineapple, Fresno Chili & Cilantro

### **Buttermilk Popcorn Chicken**

Choose One:

House Seasoned · Buffalo · Smoky BBQ · Cajun · Asian Chili

## **Pork**

### **Pork Belly Bites**

Aromatic Asian Chili Sauce & Pickled Vegetable Slaw

### **Pork Tenderloin Crostini**

Herbed Crème Fraîche & Grilled Seasonal Fruit

### **Chicharrón Sliders**

Chimichurri, Jalapeño, Red Onion & Garlic Aioli

### **El Corazones**

Pork & Beef Meatballs, Piri Piri Sauce & Plantain Chips

### **Loaded Potato Bites**

BBQ Pulled Pork, Cheddar Cheese, Crème Fraîche & Scallion

### **Carnitas Tacos**

Pico de Gallo, Black Bean & Lime

### **Candied Bacon**

Spiced Honey & Pickled Jalapeño

# **Beef & Seafood**

*From the land and from the sea*

## **Beef**

*Additional Cost May Apply*

### **Asian Lettuce Wraps**

Marinated Beef, Fresno Chili & Scallion

### **Cocktail Meatballs**

Beef & Pork Meatballs in a Tomato-Grape Sauce

### **Texas Twinkies**

Seasoned Beef, Jalapeño & Whipped Cheese Wrapped in  
Bacon

### **Philly Cheese Steak Spring Rolls**

Shaved Ribeye, Caramelized Onion, American & Provolone  
Cheese with Sriracha Crème

### **Tartare**

Eye Round, Grain Mustard, Cornichon, Capers & Parmesan  
Aioli on House Chips

### **Carpaccio**

Filet, Shaved Mushroom, Dijon-Truffle Vinaigrette, Arugula,  
Pine Nut & Parmesan

### **French Onion Sliders**

Caramelized Onion, Herb Beef Patty & Mozzarella

### **Japanese Tataki Rolls**

Marinated Ribeye, Carrot, Onion, Cilantro & Soy

### **Beef Wellington Bites**

Creamy Horseradish Aioli

### **Peppered Beef Skewers**

Teriyaki Marinated Steak & Tri-Colored Peppercorn

### **Blue Cheese Crostini**

Grilled Ribeye, Baguette, Roquefort Blue Cheese Mousse &  
Bacon Dust

### **Roast Beef Horseradish Spirals**

Tomato Tortilla, Horseradish Cheese Spread & Arugula

## **Seafood**

*Additional Cost May Apply*

### **Ecuadorian Shrimp Bites**

Roasted Red Bell Pepper Sauce & Shredded Cabbage

### **Oysters on the Half Shell**

Choose One:

Raw with Cocktail Sauce & Seasonal Granita

Grilled with Chorizo & Green Apple

Rockefeller with Spinach & Goat Cheese

### **Yellowtail Crudo**

Aji Aioli, Basil Oil & Crispy Lemon

### **Shrimp Ceviche**

Avocado, Tomato, Red Onion & Jalapeño

### **Crispy Loaded Shrimp**

Cheddar Cheese Sauce, Bacon & Scallion

### **Shrimp Cocktail**

Cocktail Sauce & Lemon

### **Bacon Wrapped Scallops**

Sweet & Spicy Balsamic Glaze & Chive

### **Crab Cakes**

Pickled Vegetable & Tartar Sauce

### **Ahi Tuna Tartare**

Aromatic Asian Chili Sauce, Sesame Seed & Scallion

### **Smoked Salmon Toast**

Cream Cheese, Crispy Capers, Pickled Onion & Chives

# **Stations**

*Generous displays for your guests to gather around*

## **Fine Cheese & Charcuterie**

3 Cheeses · \$20 per person

3 Meats & 3 Cheeses · \$45 per person

5 Meats & 5 Cheeses · \$60 per person

Hand Selected Artisanal Cheeses & Cured Meats, Fresh  
Baked Breads & Crackers, Seasonal Jams, Olives & Nuts

## **Plateau de Fruits de Mer**

*\$125 per person*

East & West Coast Oysters, Little Neck Clams, Shrimp  
Cocktail, Stone Crab Claws & Maine Lobster with All the  
Accoutrements

**508-280-4085 · [JPCreators.com](http://JPCreators.com)**