

Hors D oeuvre Menu

Thank you for taking time to review our list of Hot and Cold Hors d'oeuvres. These are just a sample of the items we offer. Our Culinary and Sales Teams are always experimenting with new ideas for cocktail parties. Please ask if you have a special request or need. It is fun for us as well as for our clients to try new ideas!

- Goats cheese toast
- Stuffed Figs filled with goat cheese. Delicious wrapped in proscuitto
- Endive filled with fresh homemade Waldorf salad OR garlicky hummus
- Rosemary Chicken Skewer with Merebob dipping sauce
- Bourbon Pecan-coated Chicken Tender with honey mustard dipping sauce OR tequila apricot dipping sauce
- Thai Pesto Chicken Skewer with spicy sriracha mayo
- Chicken Satay with peanut ginger dipping sauce
- Caribbean Chicken Skewer with fresh pineapple salsa
- Teriyaki Chicken Skewer with sweet chili sauce
- Chunky Chicken Walnut Salad in a canapé shell
- Basil Chicken Salad Croustade with roasted tomato
- Chicken Cordon Bleu Bite with pommery crème fraiche
- Buffalo Chicken Wings with bleu cheese dipping sauce or ranch dipping sauce, served with celery sticks
- Beef Satay with peanut ginger dipping
- Moroccan Beef bites of beef tenderloin served over fancy greens with coarsely cut red pepper and kalamatas olives, with herbed aioli for dipping
- Beef Bruschetta a slice of beef tenderloin on a freshly-toasted bread round topped with marinated tomatoes and scallions, finished with bleu cheese crumbles
- Tenderloin Roulade beef tenderloin stuffed and rolled into bite size pieces, served on a skewer
- Traditional Swedish Meatballs
- Citrus-glazed Meatballs
- Cranberry Barbeque Meatballs
- Creole Cream Meatballs
- Grilled Shrimp with tequila apricot dipping sauce OR homemade cocktail sauce
- Jumbo Shrimp Cocktail 5 jumbo shrimp per guest, served with homemade cocktail sauce and lemon wedges
- Pan-seared Salmon Bites on a skewer with dill crème fraiche for dipping
- Pan-seared Scallops on small puff pastry round with garlic aioli
- Shrimp Casino a tail-on jumbo shrimp topped with bacon, red pepper, crab, onion, herbs and panko, baked
- Smoked Salmon Canape with cream cheese on a rye square
- Mini Crab cakes OR Crawfish Cakes with mustard seed remoulade
- Smoked Salmon Platter whole sides of smoked salmon garnished with red onion, capers, lemon wedges, cream cheese, and toasted bread rounds
- Shrimp Shooters jumbo shrimp served in a cocktail sauce OR Thai ginger sauce-filled shot glass – a personal shrimp cocktail

- Crab and Shrimp Tartlette a pastry shell is filled with crabmeat in a rich cream sauce and topped with shrimp and fresh dill
- Barbequed Shrimp on Polenta shrimp sautéed in beer and fresh herbs, served over creamy polenta
- California Rolls (20-person minimum) cucumber/crab/avocado, spicy roll with tuna, vegetable rolls, and small salmon roll, served with soy, pickled ginger, and wasabi
- Oysters Suzanne a fresh oyster baked in its own shell with crab, bacon, herbs and bread crumbs served with a mini fork for easy consumption
- Seared Ahi Tuna with wasabi cream on a crispy flour tortilla strip
- Shrimp Caviar Canape a soft bread round topped with cucumber, cream cheese, a vertical shrimp on a skewer, garnished with caviar

Sandwiches, Sliders and Flatbreads

- **Sweet Potato Biscuits** stuffed with bourbon and thyme smoked fresh turkey and cranberry mustard
- **Rosemary Biscuits** served open-faced topped with a Maryland crab cake and mustard seed remoulade, secured with a tied bamboo skewer
- **Cheddar Biscuit** filled with Virginia ham, granny smith apple and honey mustard
- Mini Country Ham Biscuits
- **Italian Sausage** sautéed with red peppers and onions in marinara, served with sliced rolls for create-your-own sandwich
- **Fig Proscuitto Flatbread** fig preserve served on homemade baked dough, sprinkled with proscuitto and gorgonzola
- **Rosemary Flatbread** fresh rosemary-infused dough baked with red grapes, bleu cheese crumbles, fresh chives, and drizzled with honey, sliced into small wedges but displayed whole
- **Thin-crust Chicken Pizza** with Red Pepper Pesto only available at venue with available oven
- **Sesame Pork Sliders** thinly-sliced pork loin served on a petite fresh yeast roll with fresh pineapple and sweet chili mayo
- **Crab cake Slider** petite Maryland crab cake served on a small fresh yeast roll with mustard seed remoulade
- **Hot Dog Sliders** half-size hot dogs with mini buns, served with chili, slaw, chopped onion, and mustard, ketchup, and relish packets
- **Hamburger Sliders** miniature hamburgers, must be grilled on-site by a Puffin chef, served with small rolls and a relish tray to include lettuce, tomato, American cheese, chopped onion and mustard, ketchup, and mayonnaise packets
- **Pulled Pork Sliders** Puffin's 8-hour slow-roasted pulled pork accompanied by small sliced rolls, Cole slaw and barbeque sauce duo
- **Turkey Brie Arugula** Triangles between white bread triangles with cranberry mayonnaise
- **Croissants** stuffed with chunky chicken walnut salad, basil chicken salad with roasted romas, creamy tuna salad OR shrimp salad
- **Mini Meatball Subs** marinara-soaked meatballs served hot with cut sliced hoagie rolls

- Mini Pimento Cheese Sandwiches on white bread triangles
- **Pizzette** baked apple and bleu cheese crumbles on pizza dough drizzled with caramel cream
- Veg spring Rolls
- Mini Quiche
- Mini Pita Pita pockets
- Spanakopita
- Sword fish brochette
- Herb Chicken Skewers
- Garlic Prawns
- Sesame beef satay
- Coconut Shrimp
- Saffron Lobster Puffs
- Brushetta Tarts
- Chicken Wellington
- Portobello Paradise Puffs
- Veg samosa
- Sausage Rolls
- Tandoori chicken on stick
- Proscuitto wrapped asparagus
- Mini fruit Brochettes with Bailey white choc dip
- Blue cheese and dates Bites
- Jumbo prawns with Coriander pesto
- Rosemary lamb chops
- Smoked salmon on pumpernickel
- Caprese Skewers grape tomatoes, fresh mozzarella and basil on a bamboo skewer.
- Thai crab cakes
- Salmon satay
- Endive spears with Thai crab
- Cucumber rounds with smoked salmon Mousse
- Tapenade and Goats cheese Brushetta
- Thin bite size pizza
- Vegetarian pakoras
- Almond and Asparagus Brie Pinwheels in puff pastry
- Cranberry Bleu Cheese Pinwheels in puff pastry
- Caramelized Onion Palmiers in puff pastry
- Mediterranean Palmiers sun dried tomatoes, feta and pesto in puff pastry
- Deviled Eggs gourmet style, flavored with wasabi
- Jalapeno Fingers Puffin's twist on a traditional cheese straw, served with salsa

Platters

- Brushetta
- Smoked salmon with all the garnishes

- Sushi Boats
- **Grilled Vegetable Display** seasonal vegetables lightly-grilled, served with sun dried tomato vinaigrette for dipping
- **Mexican Layered Dip** with nacho chips
- **Canadian Cheese and Imported Cheese Platter**
- **Grilled Asparagus** drizzled with balsamic glaze and garnished with shaved parmesan. Asparagus may be wrapped in prosciutto.
- **Gourmet Crudités Basket** (as available) with yellow squash, zucchini, asparagus, red pepper, grape tomatoes, hearts of palm, artichoke hearts and kalamatas olives. Served with your choice of dipping sauce: sun dried tomato, Bossong, ranch or herbed vegetable dip.
- **Fresh Seasonal Fruit Display** served with your choice of dipping sauce: brandied custard, caramel cream, chocolate fudge, raspberry anglaise, OR lemon sabayon Fruit display
- **Bananas Flambé** a Puffin chef will flame fresh bananas in Bacardi Rum, butter, and brown sugar to create a rich, decadent topping for our raspberry swirl, butter or amaretto pound cake. Your guests then top their own dessert with whipped topping, chocolate or berry sauce, and candied bourbon pecans. A dessert to satisfy any truly Southern Sweet Tooth!

Sweets!

- **Petite Fancy Pastries** Your choice of three petite desserts displayed with red grapes and berries. Choose from: lemon tarts, almond tarts, cherry cheesecakes, praline cheesecakes, cream puffs, chocolate cup with rum-soaked cherry, key lime tarts, German chocolate tarts, coconut cream tarts, white chocolate cheesecake pops!, or brownie pops!
- **White Chocolate Cheesecake Pops!** A party favorite! Cheesecake on a lollipop stick, dipped in white chocolate and chopped nuts. The cheesecake may be flavored and the chocolate may be colored to fit an event theme.
- **Brownie Pops!** The cheesecake pops are such a hit we decided to try brownies on a stick, dipped in milk chocolate and sprinkles!
- **Mini Pickup Sweets** a variety of dessert bars cut into triangles. Choose three from chocolate cream cheese brownies, lemon bars, butterscotch bars, gooey butter bars, and Blondie brownies
- **Assorted Chocolate Truffles** hand-rolled and dipped chocolate. Flavors available: mocha, white chocolate amaretto, chocolate, and raspberry
- **Baked Brie Brie** wrapped in puff pastry filled with raspberry preserves, apricot preserves, brown sugar bourbon pecans, or almonds
- Spinach, Artichoke and Smoked Gouda Fondue
- Gruyere Fondue with Fresh Spinach
- Southwestern Fondue pepper jack cheese, peppers, cilantro
- Warm Crab Dip filled with crab, rich and creamy
- Smoked Bacon, Tomato and Artichoke smoked gouda base
- Lobster Fondue served hot or cold, with chopped tomatoes, artichokes, herbs and chunks of real lobster
- Sona's Best Onion Dip -Chef Sona's own recipe

- Black Eyed Pea Salsa
- Fresh Herb and Tomato Salsa made with yellow and red grape tomatoes and basil
- Dip Trio artichoke aioli, olive Tapenade, and tomatoes and scallions marinated in balsamic vinaigrette
- Hummus garlic OR roasted red pepper white bean, served with pita chips upon special request
- **Antipasto Display** pepperoni, salami, fresh marinated mozzarella, grilled zucchini, grilled yellow squash, grilled asparagus, marinated mushrooms, artichoke aioli, olive Tapenade and Bruschetta served with toasted bread rounds and crackers
- **Bangers and Chutneys** assorted sausages cut into wheels and grilled, served with assorted mustards (honey, spicy and stone-ground) and chutneys (Chef's choice of two) accompanied by soft bread rounds and crackers
- **Graham-cracker Crusted Pork** Croustade on a grilled bread round with mango chutney
- **Muffaletta** Skewer salami, tortellini, ham, Swiss cube and olive on a skewer
- **Petite Pork** Shanks grilled, with mango salsa OR peppadew gastrique. Original and unique!
- **Shredded Pork Tamale** our slow-roasted pulled pork tossed in enchilada sauce served over a polenta cake round topped with sour cream and fresh cilantro

Shooters

- Served in real or disposable (your choice) shot glasses!
- **Shrimp Shooters** – two or three shrimp served on the side of a shot glass filled with homemade horseradish cocktail sauce or Asian Thai ginger vinaigrette – personal shrimp cocktails! Can be displayed on a buffet or butlered to your guests. A great way to control cost but still offer seafood to your guests
- **Soup Shooters** – Is your event outdoors on a cool windy day? Or would a cool fruity soup be a refreshing option for your guests? The Puffin Culinary Team will present soups in shot glasses for easy consumption.
- **Pudding Shots** – layered pudding flavors with whipped cream and garnish (banana pudding with graham cracker crumb garnish, chocolate pudding with chocolate straw garnish, layered key lime and raspberry mousse with whipped cream) served with a tiny spoon.
- **Mac N Cheese with a Twist!**

Imagine macaroni tossed with tomatoes and scallions and large chunks of lobster, sautéed with a three cheese béchamel in a wok and served on small plates to your guests! What a treat!

INTERACTIVE AND ACTION STATIONS

Action and Interactive stations are a great way to make an event more entertaining for your guests, making their experience at your event unique!

Action stations involve a Puffin chef preparing a dish in front of your guests, often customizing that dish per their selections.

Interactive stations involve the guest in preparing their own dish

- **Mashed Potato Martini Bar**

A signature Puffin station, served for over 13 years! This is a stand-alone station at which your guests pick up their martini glass (glass or disposable), filling it with Puffin's signature mashed potatoes. Then personalizing their "martini" with toppings that can include: chopped bacon, chopped ham, salsa, sour cream, smoked gouda, shredded cheddar, scallions, sautéed mushrooms, chopped peppers, and, of course, olives! You can upscale your Mashed Potato Martini Bar by adding mashed sweet potatoes with appropriate toppings, or

Carving Stations

- A Puffin chef will prepare and carve fresh-roasted meats as a station at your event. Accompanied by assorted sliced cocktail rolls and served with appropriate spreads, this is an excellent choice for a fresh, filling hors d'oeuvre for your guests. Choose from:

Seasoned Grilled Tenderloin of Beef

Prime Rib of Beef

Steamship Round of Beef

Top Round of Beef

Pork Loin, sage-rubbed or lemon pepper

Steamship Round of Pork

Bourbon and Thyme Smoked Fresh Turkey Breast

Slow-roasted Turkey Breast

Leg of Lamb

Spreads selections: Horseradish Sauce, Hot Honey Mustard Horseradish, Honey Mustard, Dijon, Cranberry Mustard, Béarnaise Mayonnaise, and Scallion Mayonnaise

If you have a themed event and are looking for a special station, just let us know and our Culinary Team will personalize a creation for you