

# Hors d'oeuvre

**\$ 3 per guest**

Large **Prawns** served on a salted shot glass filled with cocktail sauce and garnished with a lemon slice. (\$4)

Large Toasted **Coconut Prawns** served hot with a bourbon marmalade glaze for dipping.

Tender Thai **Chicken Skewers** served with Spicy Peanut sauce.

Dry rubbed **Flank steak** with basil butter and a cherry tomato served on a short skewer.

**Italian Sausage**, artichoke heart, sundried tomato, roasted red pepper and basil leaf, sliced and served on a short skewer.

Italian **Bruschetta** toasted and topped with fresh tomato basil.

Crisp **Crostini** toasted with a cream cheese spread topped with Olive Tapenade.

**Smoked Salmon** served on top of herbed cream cheese and a vegetable cracker.

Prosciutto, Gruyere cheese and fresh basil wrapped in puff pastry and baked, then sliced into **Pinwheels**.

Chopped **Chicken Curry Salad** served in cold crisp butter leaf lettuce boats.

The '**Raw Board**' - Blocks of imported cheeses, sliced Artisan garlic breads, Genoa Salami and Pepperoni, and large crisp red grapes displayed in a tower of food .

Fresh **Fruit Cups** served in a martini glass with a drizzle of agave nectar, fresh berries, topped with crème fresh and garnished with a mint leaf. (\$4)

Mini Louisiana **Crab Cakes** served with fresh lemon and Cajun tartar sauce.

Hot **Crab and Artichoke Dip** served in a sourdough bread bowl with breadsticks and crusting.

**Mozzarella Cheese sticks** served hot with marinara and ranch dressing.

Jumbo button **Mushrooms** stuffed with spinach and cheese and broiled.

Chicken Teriyaki **Meatballs** served hot in a sesame teriyaki sauce.

Panko Breaded and **Fried Asparagus** served with smoked paprika Aioli

Bacon, Leek and Cheddar **Mini Quiche** baked in puff pastry

Hand battered and deep fried **Chicken Strips** served with buttermilk ranch

Hot Buffalo **Chicken Wings** served with crisp celery sticks and blue cheese dressing.

Lean beef **Meatballs** seasoned with pesto, wrapped in bacon, broiled and served with blue cheese dressing.

Fresh **Mozzarella** ball, a grape tomato and a leaf of fresh basil on a skewer and drizzled with an Italian dressing.

Lean **Cheese Steak Empanada** made with lean roast beef, grilled onion, three cheeses and truffle oil in a delicate fried crust. (\$4)

Mini Barbeque **Sliders** can either be made with chicken or pork or served on a warm slider bun with cheese.

Cheese **Tortellini Pasta** Salad in an Italian vinaigrette with sliced mushrooms, parmesan cheese, kalamata olives and sun dried tomatoes.

Hollowed out **Cucumber Cups** with crab dip in the middle

**Jalapeno Poppers** served hot with ranch dip and sour cream.

Many **Canapés** are also available....among them:

Goat Cheese and **Wild Mushrooms** served on Melba toast

Black Pepper Tenderloin on a toasted **Crostini** with Bourisn Cheese

**Spanikopita** with spinach and feta in a filo triangle

**Other options are always available!**

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