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## Custom and Corporate Catering Menu

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### Hors D'oeuvres

#### Vegetables, Fruits and Cheeses

Served A La Carte

Prices Range From \$2.50 – \$8.00 Per Person

#### Artichoke Dip with Toast Points

Artichoke Sun Dried Tomato Dip with Toast Points

#### Blue Cheese & Basil Stuffed Mushrooms

Blue Cheese and Basil Stuffed Button Mushrooms

GF

#### Caramel Walnut Baked Brie

Caramel Walnut Baked Brie En Crouete with Fresh Berries and Grapes

#### Marinated Mozzarella Skewers

Cherry Tomato and Sun Dried Tomato Marinated Mozzarella Skewers

GF

#### Classic Bruschetta

Classic Bruschetta with Fresh Basil, Balsamic Vinegar and Toasted Crostini

#### Pesto Wontons

Creamy Artichoke Sun Dried Tomato Pesto Wontons

#### Stuffed Button Mushrooms

Creamy Boursin Stuffed Button Mushrooms

GF

#### Tortilla Chips With Queso, Salsa & Guacamole

Crispy Tortillas with Dip Trio of Queso, Black Bean & Corn Salsa and Guacamole

GF

#### Stuffed Cucumber Cups

Cucumber Cups filled with Herbed Boursin Cheese

GF

### **Cheeses with Fresh Berries, Grapes and Crackers**

Domestic and Imported Cheeses with Fresh Berries, Grapes and Crackers

GF

### **Vegetable Crudités with Creamy Herb Dip**

Extraordinary Fresh Vegetable Crudités with Creamy Herb Dip

GF

### **Grilled Vegetable Skewers**

Grilled Vegetable Skewers with Side of Chimichurri

GF

### **Grilled Cheese Bites with Tomato Soup Shots**

Grilled Cheese Bites with Roasted Red Pepper Tomato Soup Shots

### **Teriyaki Tofu & Grilled Pineapple Skewers**

Teriyaki Tofu and Grilled Pineapple Skewers (Vegan)

GF

### **Mini Veggie Tarts with Ricotta**

Mini Veggie Tarts with Ricotta, Roasted Tear Drop Tomatoes, Asparagus and Gruyere Crumbles

### **Squash Bites**

Parmesan Crusted Squash Bites with Fresh Basil and Cherry Tomato

### **Stuffed Parmesan Cups**

Parmesan Cups Filled with Mini Caesar Salad

GF

### **Smoked Gouda & Beer Cheese Dip**

Smoked Gouda & Beer Cheese Dip with Mini Soft Pretzel Bites

### **Roasted Artichoke and Fennel Dip**

Roasted Artichoke and Fennel Dip with Toasted Crostini

### **Hummus with Pita Crisps**

Roasted Red Pepper Hummus with Pita Crisps

### **Seasonal Fresh Fruit Skewers**

Seasonal Fresh Fruit Skewers (Vegan)

GF

### **Spinach & Feta Wrapped in Puff Pastry**

Spinach and Feta wrapped in Puff Pastry with Tzatziki Dipping Sauce

### **Veggie Egg Rolls**

Veggie Egg Rolls with Sesame Dipping Sauce

### **Toasted Ravioli**

Toasted Ravioli with Pesto Dipping Sauce

### **Mini Samosas**

Mini Samosas with Spiced Potato & Pea Filling with Cilantro Lime Sour Cream

### **Falafel Balls**

Falafel Balls with Edamame Hummus (Vegan)

GF

### **Mini Fried Cheese Bites**

Mini Fried Cheese Bites with Marinara Shooters

GF

### **Tri-Colored Sweet Peppers**

Tri-Colored Sweet Peppers Stuffed with Green Chili Cream Cheese

GF

## **Hors D'oeuvres**

Meats

Served A La Carte

Prices Range From **\$2.50 – \$8.00 Per Person**

### **Antipasto Skewers**

Antipasto Skewers with Salami, Olives, Basil, & Mozzarella with Balsamic Drizzle

GF

### **BBQ Mini Meatballs**

BBQ Mini Meatballs

GF

### **Blue Cheese Stuffed Bacon Wrapped Dates**

Blue Cheese Stuffed Bacon Wrapped Dates

GF

### **Chicken Curry in Fresh Cucumber Cups**

Chicken Curry in Fresh Cucumber Cups

GF

### **Chicken and Vegetable Pot Stickers**

Chicken and Vegetable Pot Stickers with Soy Dipping Sauce

### **Creamy Italian Sausage Stuffed Button Mushrooms**

Creamy Italian Sausage Stuffed Button Mushrooms

GF

### **Fried Italian Chicken Tender**

Fried Italian Chicken Tender with Panko served with Marinara Sauce

### **Grilled Herb Lamb Chops**

Grilled Herb Lamb Chops with Cranberry Chutney

GF

### **Maple Fried Chicken and Waffle Bites**

Maple Fried Chicken and Waffle Bites

### **Grilled Tenderloin Bites**

Marinated and Grilled Tenderloin Bites Wrapped in Prosciutto

GF

### **Mediterranean Chicken or Steak Skewers**

Mediterranean Marinated Chicken or Steak Skewers with Peppers & Onions and Tzatziki Dipping Sauce

GF

### **Mini Beef Wellington**

Mini Beef Wellington with Horseradish Cream

### **Mini Chicken Egg Rolls**

Mini Chicken Egg Rolls with Sesame Dipping Sauce

### **Mini Wedge Salad Bacon Cups**

Mini Wedge Salad Bacon Cups with Blue Cheese Crumbles and Ranch Dressing

GF

### **Pork Egg Rolls**

Pork Egg Rolls with Sesame Dipping Sauce

### **Prosciutto, Fig and Brie Skewers**

Prosciutto, Fig and Brie Skewers with Balsamic Glaze

GF

### **Prosciutto Wrapped Asparagus**

Prosciutto Wrapped Asparagus

GF

### **Smoked Keilbasa Sausage & Mini Potato Skewer**

Smoked Keilbasa Sausage and Mini Potato Skewer

GF

### **Taquitos**

Taquitos (Barbacoa, Chicken or Pork) with Cilantro Lime Sour Cream

### **Teriyaki Tenderloin Skewers**

Teriyaki Tenderloin and Grilled Pineapple Skewers

GF

### **Thai Chicken Satay**

Thai Chicken Satay with Peanut Dipping Sauce

GF

### **Twice Baked Mini Potatoes**

Twice Baked Mini Potatoes with Cheddar, Scallion & Honey Cured Bacon Bites

GF

### **BBQ Pulled Pork Sliders**

BBQ Pulled Pork Sliders with Tangy Coleslaw

### **Ground Beef Sliders**

Ground Beef Sliders with Caramelized Onions

served with Ketchup & Mustard (add cheese for .50)

### **Chicken Sliders**

Chicken Sliders Crusted with Mustard & Bacon and served with Bacon Aioli

### **Beef Tenderloin Sliders**

Sliced Beef Tenderloin Sliders with Mixed Greens and Horseradish Cream

### **Charcuterie Board**

Charcuterie Board with Hand-Cut Cheeses & Sliced Cured Meats

served with Assorted Olives & Nuts, Fresh & Dried Fruit, Mustards, Honey, Crackers and Toasted Crostini

GF

## **Prosciutto, Cantaloupe & Mozzarella Skewers**

Prosciutto, Cantaloupe and Mozzarella Skewers served with Basil Oil ≈

GF

## **BBQ Chicken Skewers**

BBQ Chicken Skewers with Alabama White BBQ Sauce

GF

# **Hors D'oeuvres**

Seafood

Served A La Carte

Prices Range From **\$2.50 – \$8.00 Per Person**

## **Coconut Crusted Shrimp**

Coconut Crusted Shrimp with Honey Mustard Dipping Sauce

## **Crab & Cream Cheese Wontons**

Crab and Cream Cheese Golden Wontons with Sweet and Sour Sauce

## **Cucumber Cups Filled with Cheese and Smoked Salmon**

Cucumber Cups filled with Herbed Boursin Cheese and topped with Smoked Salmon and Capers

GF

## **Trout, Spinach and Artichoke Dip**

Trout, Spinach and Artichoke Dip with Toasted Crostini

## **Jumbo Shrimp Cocktail**

Jumbo Shrimp Cocktail with Tangy Cocktail Sauce

GF

## **Lemon Garlic Shrimp Skewers**

Lemon Garlic Shrimp Skewers with Chimichurri

GF

## **Mediterranean Marinated Shrimp Skewers**

Mediterranean Marinated Shrimp Skewers with Peppers and Onions

GF

## **Mini Crab Cakes Rolled in Panko**

Mini Crab Cakes Rolled in Panko with Cilantro, Sweet Corn and Red Pepper with Remoulade

## **Mini Crispy Tortilla Bowls**

Mini Crispy Tortilla Bowls Filled with Salad Shrimp and Homemade Guacamole

GF

### **Shrimp Ceviche Mini Lettuce Wraps**

Shrimp Ceviche Mini Lettuce Wraps

GF

### **Smoked Salmon Wrapped Asparagus**

Smoked Salmon Wrapped Asparagus

GF

### **Smoked Trout with Lemon-Dill Aioli**

Smoked Trout with Lemon-Dill Aioli on Toasted Crostini

### **Smoked Salmon Rosettes**

Smoked Salmon Rosettes on Rye with Dill Cream Cheese & Capers

### **Shrimp Ceviche Mini Cucumber Cups**

Shrimp Ceviche Mini Cucumber Cups

GF

## **Y.Lo Excursions**

### **Le Petite Francais**

Grilled Herb Lamb Chops with Cranberry Chutney

Caramel Walnut Baked Brie En Croute with Assorted Crackers and Fresh Berries

Cordon Bleu Chicken Salad on Mini Croissants

Boursette Stuffed Button Mushrooms

Fresh Vegetable Crudités with Creamy Spinach Dip

*2 Pieces of Each Per Person*

**\$22.00**

### **Island Luau**

Crispy Pork & Veggie Spring Rolls

Caribbean Jerk Chicken Sliders with Island Slaw

Grilled Spam & Pineapple Skewers

Coconut Shrimp with Sweet Orange Dipping Sauce

Tortilla Chips with a Mango-Jalapeno Salsa

*2 Pieces of Each Per Person*

**\$21.50**

### **Italiano Fantastico**

Toasted Ravioli with Pesto Aioli Dip

Creamy Italian Sausage Stuffed Button Mushrooms

Roasted Artichoke and Fennel Dip with Toasted Crostini

Fried Italian Chicken Tender with Panko served with Marinara Sauce

Antipasto Skewers with Salami, Olives, Basil, & Mozzarella with Balsamic Drizzle

*2 Pieces of Each Per Person*

**\$18.50**

### **Latin Suave**

Brazilian Chicken Empanadas with Dried Cranberries and Apricots served with Cilantro Lime Sour Cream

Braised Peruvian Short Ribs

Crispy Tortillas Bowls Filled with Citrus Shrimp and Guacamole

Seasonal Vegetables topped with Chimichurri

**\$19.50**

### **Mexican Fiesta**

Crispy Tortilla Chips with Dip Trio of Queso, Black Bean & Corn Salsa, and Homemade Guacamole

Carnitas Taquitos with Cilantro Lime Sour Cream

Jalapeno-Cheddar Cornbread Beef Pies with Authentic Red Chile Sauce

Tri-Colored Sweet Peppers Stuffed with Green Chile Cream Cheese

*2 Pieces of Each Per Person*

**\$17.00**

### **Backyard Picnic**

Mini BBQ Riblets

Juicy Watermelon Kabobs

Mustard & Bacon Crusted Chicken Sliders with Bacon Aioli

Twice Baked Mini Potatoes with Cheddar Cheese & Scallion

Basil, Tomato, Feta, & Grilled Corn Summer Salad with Red Wine Vinaigrette

*2 Pieces of Each Per Person*

**\$21.50**

### **Afternoon Tea Party**

Deviled Egg Trio with Traditional, Truffle, and Bacon & Scallion

Mini Finger Sandwiches on Focaccia and Croissants

Prosciutto, Mozzarella, & Cantaloupe Skewers with Basil Oil

Smoked Salmon, Asparagus, and Cream Cheese Crostinis

Pomegranate & Lemon CousCous Salad with Mint

*2 Pieces of Each Per Person*

**\$21.00**

### **Indian Indulgence**

Mini Samosas with Spiced Potato & Pea Filling with Cilantro Lime Sour Cream

Masala Grilled Chicken Wings

Lemon Garlic Shrimp Skewers with a Spicy Cocktail Sauce

Chicken Curry in Fresh Cucumber Cups

Toasted Pita Triangles with Roasted Red Pepper Hummus, Edamame Hummus & Baba Ganoush

*2 Pieces of Each Per Person*



**\$21.50**

**Ragin' Cajun**

Smoked Kielbasa Sausage Etouffee

Blackened Shrimp Skewers

Mini Crispy Shells filled with Black-Eyed Pea Salsa

Fried Hush Puppies with Spicy Remoulade

Fluffy Beignets with Powdered Sugar

*2 Pieces of Each Per Person*

**\$19.00**

**Let's Brunch**

Extraordinary Fresh Vegetable Crudite with Creamy Herb Dip

Fresh Seasonal Fruit Kabobs with Yogurt Dipping Sauce

Mini Monte Cristo Sliders with Chipotle-Berry Chutney

Maple Fried Chicken & Waffle Bites with Maple Syrup

Sweet Potato and Crispy Kale Hash

Crab-Stuffed Deviled Eggs

*2 Pieces of Each Per Person*

**\$25.00**

Contact Y.Lo Epicure Catering | [order@yloepicure.com](mailto:order@yloepicure.com) | (303) 780-9888

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