
Custom and Corporate Catering Menu

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Hors D'oeuvres

Vegetables, Fruits and Cheeses

Served A La Carte

Prices Range From **\$4.00 – \$8.00 Per Person**

Artichoke & Sundried Tomato Dip

Creamy Artichoke Sun Dried Tomato Dip with Crostini

Edamame Potstickers

with Sesame Dipping Sauce

GF

Caramel Walnut Baked Brie

Caramel Walnut Baked Brie En Croute with Fresh Berries and Grapes

Marinated Mozzarella Skewers

Cherry Tomato and Basil Wrapped Mozzarella Skewers with Balsamic Drizzle

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

Mediterranean Vegetable Skewers

Grilled Mediterranean Vegetable Skewers

GF

Grilled Cheese Bites with Tomato Soup Shots

Grilled Cheese Bites with Roasted Red Pepper Tomato Soup Shots

Mini Veggie Tarts with Ricotta

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

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 Spinach Dip

Roasted Artichoke and Spinach Dip with Toasted Crostini

Hummus with Pita Crisps

Roasted Red Pepper Hummus with Pita Crisps

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

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 **\$4.00 – \$12.00 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 Sesame Dipping Sauce

Creamy Italian Sausage Stuffed Button Mushrooms

Creamy Italian Sausage Stuffed Button Mushrooms

GF

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 Skewers

Grilled Mediterranean Chicken Skewers with Peppers, Onions and Tzatziki Dipping Sauce

GF

Mini Beef Wellington

Mini Beef Wellington with Horseradish Cream

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

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 Bites

Mustard & Bacon Crusted Chicken Bites 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, Preserves, Crackers and Toasted Crostini

GF

Hors D'oeuvres

Seafood

Served A La Carte

Prices Range From **\$5.00 – \$6.50 Per Person**

Coconut Crusted Shrimp

Coconut Crusted Shrimp with Sweet Orange 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

Jumbo Shrimp Cocktail

Jumbo Shrimp Cocktail with Tangy Cocktail Sauce

GF

Lemon Garlic Shrimp Skewers

Lemon Garlic Shrimp Skewers

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

Y.Lo Excursions

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