



Spring/Summer Hors d'oeuvres Menu Suggestions

501.955.2020 | www.simplythebestcatering.com

*The following menus are only samples. You may make additions, changes or combine any of these suggestions.
Prices shown are for menu only & subject to change*

MENU I

\$11.95 per guest

Smoked Chicken Salad on Petite Croissant, Potato Bite with Sour Cream, Bacon, and Cheddar Cheese, Hot Spinach and Artichoke Dip with Seasoned Fried Pita Chips, Cherry Tomato and Marinated Mozzarella Picks, Domestic Cubed Cheeses and Crackers

MENU II

\$12.95 per guest

Roasted Garlic Hummus with Fried Pita Chips and Fresh Crudités, Mini Gyro with Pickled Onion and Tzatziki Sauce, Cucumber, Sweet Onion, Kalamata Olive, and Feta Cheese Salad, Greek Spiced Chicken Brochette with Curried Yogurt Sauce, Potato Bite with Whipped Goat Cheese and Roasted Red Pepper

MENU III

\$13.95 per guest

Mexican Shrimp Cocktail Shooters, Grilled "Street Corn" Dip with Tortilla Chips, Pork Tamale Bites with Salsa Verde, Petite Brisket Tacos with Chipotle Salsa and Cotija Cheese, Queso Dip with Tortilla Chips, Salsa and Fresh Guacamole

MENU IV

\$14.95 per guest

Smoked Brisket on Garlic Cheddar Biscuits with Sweet BBQ Sauce, Buttermilk Fried Chicken Tenders with Honey Mustard Sauce, Turnip Greens, Black-Eyed Peas, and Mini Cornbread Muffin (*served in mini Mason jelly jars*), Pimento Cheese Fritters with Rémoulade sauce, Arkansas Cheese Dip with Tortilla Chips, Tomato, Cucumber, and Sweet Onion Salad

MENU V

\$16.95 per guest

Blackened Shrimp Skewers with Rémoulade Sauce, Petite Po Boy *Sandwiches (your choice of Fried Shrimp, Crawfish or Oyster)*, Fried Green Tomatoes with Creole Horseradish Cream, Warm Crab Dip with Creole Spiced Pita Chips, Mac and Cheese Fritters with Red Pepper Jelly, Seasonal Grilled Vegetable Display

MENU VI

\$18.95 per guest

Beef Tenderloin on Brioche with Horseradish Cream, Mini Lump Crab Cakes with Rémoulade Sauce, Shrimp Cocktail Shooter, Potato Bite with Smoked Salmon Mousse and Dill, Bacon Wrapped Chicken Bites tossed in Sweet and Spicy Mustard, Goat Cheese Fondue with Artisan Breads, Crostini, Seasonal Fresh Fruit, and Fresh Crudités