Emery’s Catering Service

Hors D’oeuvres Menu
HORS D’OEUVRE PACKAGES

COCKTAIL HOUR DISPLAYS

GARDEN VEGETABLE
Garden Vegetables with Ranch & Italian Sour Cream Dips.
$5 per guest

ARTISAN CHEESE
Assorted domestic and imported Cheeses with a medley of Crackers.
$5 per guest

FRESH FRUIT
Seasonal Fresh Fruit, served with chilled Yogurt Dip.
$5 per guest

MEDITERRANEAN
$5 per guest

NEW ENGLAND
New England Clam Chowder & Rhode Island Clam Cakes.
$6 per guest

LATIN
Classic Tomato Salsa, Corn Mango Salsa, & Tomato and Avocado Guacamole Served with Tri Color Tortilla Chips.
$5 per guest

MAC AND CHEESE
Creamy White cheese over Macaroni with Bacon, Crushed Crackers, Jalapeños, Ham, Diced Tomato, Broccoli & hot Sauce for Mix-ins.
$6 per guest

IMPORTED ANTIPASTO
Spicy Soppressata, Genoa Salami, Sweet Capicola, Mortadella, Prosciutto, Mozzarella, Bleu Cheese, Provolone, Olives & Banana Peppers with Herb Focaccia and Bread Sticks.
$8 per guest

SOFT PRETZELS
Warm Soft Pretzels with Cinnamon sugar, Caramel Sauce, Stone Ground Mustard, Melted Cheese & Dipping Chocolate.
$6 per guest

GRAZING TABLE
A combination of Cheeses, Raw and Grilled Vegetables, Berries, Jams and Dried Fruits with Dips and Crackers.
$13 per guest

RAW BAR
Oysters on a Half Shell, Little Necks, Shrimp Cocktail, Snail Salad & Maine Lobster Salad displayed on a bed of Ice with Cocktail Sauce, Capers, Lemon and Tabasco.
$17 per guest

Butler Style Passed Hors D’oeuvres

LIGHT COCKTAIL HOUR
2 selections from our gourmet Hors D’oeuvres list
2 pieces per guest
$6 per guest

HEAVY COCKTAIL HOUR
4 selections from our gourmet Hors D’oeuvres list
4 pieces per guest
$12 per guest

COCKTAIL RECEPTION
6 selections from our gourmet Hors D’oeuvres list
6 pieces per guest
$16 per guest

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GOURMET PASSED HORS D’OEUVRES

POULTRY
MINI CHICKEN QUESADILLAS CORNUCOPIA WITH SOUR CREAM
SESAME CHICKEN WITH A SWEET CHILI SAUCE
SPICY THREE CHEESE & CHICKEN SPRING ROLLS WITH A BLEU CHEESE DIPPING SAUCE
CRISPY CHICKEN ON A MINI WAFFLE WITH MAPLE SYRUP

BEEF
FRANKS IN PUFF PASTRY WITH A STONE GROUND MUSTARD
MINI BEEF WELLINGTON
REUBEN SPRING ROLLS WITH A THOUSAND ISLAND DIPPING SAUCE
PULLED PORK SLIDERS
PHILLY CHEESESTEAK ROLLUPS WITH A CHIPOTLE MAYO
PORK POTTSTICKER WITH SOY SAUCE

SEAFOOD
SCALLOPS IN BACON
MINI CRAB CAKES WITH A DOLLOP OF CHIPOTLE MAYO
CLASSIC SHRIMP COCKTAIL SHOOTER
MINI STUFFED CLAMS
CRAB RANGOON WITH DUCK SAUCE
CRAB STUFFED MUSHROOMS
VEGETARIAN

Pesto Bruschetta on a Crostini
Spinach and Artichoke Dumpling
Mini Vegetable Spring Rolls with Duck Sauce
Spinach Phyllo Triangles
Mac and Cheese Shooters with Toasted Panko
Toasted Ravioli with Warm Marinara
Goat Cheese and Blackberry Crisp with a Honey Drizzle
Spinach and Goat Cheese Pizza
Almond and Raspberry Baked Brie with a Raspberry Drizzle
Kale and Vegetable Dumplings with Spicy Orange Marmalade
Breaded Cauliflower with Sriracha Mayo
Edamame Dumplings with Thai Peanut Sauce

UPGRADES

Oysters with Cocktail Sauce + $1 per guest
Ahi Tuna Wonton with Spicy Mayo + $1 per guest
Caprese Skewer with Balsamic Glaze + $1 per guest
Sliced Tenderloin on French Bread with Horseradish + $2 per guest
New England Clam Chowder with a Mini Clam Cake + $3 per guest
Tomato Bisque with a Grilled Cheese Triangle + $3 per guest
Mini Lobster Roll + $4 per guest