

# ELITE CATERING

## HORS D'OEUVRES MENU

### Villa Signature Selections

- Mini swordfish cakes with lemon tarragon aioli \$25 / dz
- Mini beef tenderloin with red wine and mushroom demi glace \$25 / dz
- Honey glazed pork belly with lemon garlic aioli \$20 / dz
- Asian style shrimp and scallop skewer \$18 / dz
- Buffalo mozz caprese salad on a skewer \$15 / dz
- Marinated and grilled pepper skewer \$15 / dz
- Crostini Goat Cheese and Fresh Figs \$15 / dz
- Cajun style pork bites \$25 / dz
- Mini chicken saltimbocca \$22 / dz
- Chicken Yakitori Skewers with Dipping Sauce \$20 / dz
- Risotto Cakes with Mascarpone and Pancetta Cream \$25 / dz
- Mini Potatoes Topped with Beef Tenderloin \$25 / dz

---

### Soup Shots | \$1.75 / pp

- Potato & Leak
- Tomato Bisque
- Creamy Roasted Butternut Squash Soup

---

*Concerns about allergies and dietary restrictions or looking for a custom menu?*

*Chef Ryan Hancock would be happy to discuss options for custom meals with you.*

### Platters, Nibblers & Dips [Serves 24]

- Spiced Nuts \$17
- Assorted Sandwiches \$35
- Cheese Tray with Grapes \$50
- Raw Vegetable Tray with Herbed Yogurt Dip \$35
- Fresh Fruit with Citrus Whipped Cream \$39
- Baked Brie Wrapped In Filo with Red Onion & Balsamic Reduction \$45
- Charcuterie \$75
- 7 Layer Dip | Iceberg Lettuce, Green Pepper, Green Onions, Mayonaise, Green Peas, Cheddar Cheese and Bacon \$45.00
- South Of The Border Dip – Layers Of Spicy Cream Cheese, Chopped Bell Peppers, Red Onion, Jalapeño Pepper and Tomatillo Salsa, Served with Freshly Made Corn Chips \$55
- Artichoke, Spinach & Swiss Cheese Dip \$55
- Lobster Dip with Spinach, Garlic and Cream Cheese
- Served with Baguettes \$65
- Ask for suggested quantities for your party

---

### Desserts

- Chocolate Dipped Strawberries \$22 / dz
- Assorted Cookies \$24 / dz
- Dark or Milk Chocolate Fountain Served with Fruit, Strawberries, and Shortbread Cookies \$45 + 4.00 / pp