



**HOAGLIN**  
COMPANIES

**THE FOLLOWING IS A COMPREHENSIVE LIST OF  
HORS D' OEUVRES THAT HOAGLIN FINE CATERING PROVIDES**

- \$1.80 ~ \$7.15 per item -

**HORS D' OEUVRES  
VEGETARIAN**

Baked Roquefort with Apple Sauté  
on Toasted French Bread

Spinach, Feta, and Phyllo Triangles

Roquefort Grapes  
with Toasted Almonds and Walnuts

Brie Cheese atop Crusty French Bread  
with Spicy Peach Chutney

Miniature Tartlets  
filled with Walnuts, Brie and Grape Salsa

Angel Hair Croquettes  
with Fontina Cheese

Fontina-Risotto Croquettes  
with Smokey Tomato Sauce

Toasted Pecan and English Stilton Napoleons

Chèvre Grapes

Individual Toasted Brie  
with Almonds and Apricot Glaze

Roasted Garlic Crostini  
with Goat Cheese, and Apple Chutney

Gougères  
- Herbed Cheese Puffs -

Broiled Zucchini Rounds with Fresh Roma Tomatoes  
Cracked Black Pepper, and Parmesan Cheese

Cherry Tomato, Mozzarella and Basil Skewers

Gazpacho  
in Cucumber Cups

Southern Fried Corn Fritters  
with Honey Butter

Corn and Brie Diamonds  
with Avocado Salsa

Roasted Corn Cakes  
with Roasted Red Peppers and Cilantro Sour Cream

Cheddar-Corn Griddlecakes

Trio of Hollowed Mushroom Caps  
Spinach-Walnut-Parmesan Tapenade  
Sausage-Walnut Tapenade  
Leek-Fennel-Goat Cheese Tapenade

Trio of California Pizza  
Cambozola, Roasted Garlic, Sun-Dried Tomatoes, and Basil  
Chorizo, Cheese, Chilies, and Toasted Pine Nuts  
Feta, Oven-Dried Red & Yellow Tomatoes, Kalamata Olives and Oregano

Trio of Endives  
Goat Cheese, Fig, and Honey-Glazed Pecans  
Boursin Cheese, Roasted Red Pepper, Sundried Tomato, Toasted Pine Nuts & Fresh Dill  
Basil Vinaigrette tossed Beet & Stilton Confit

Herbed Potato-Parsnip Pancakes  
with Chive Sour Cream and Roasted Sweet Red Peppers

Wild Rice Pancakes  
with Sour Cream and Roasted Red Peppers

Celeriac Potato Pancakes  
with Apple-Onion Compote

Wild Rice Pancakes  
with Sour Cream and Roasted Red Peppers

Mung Bean Pancakes  
with Soy Sauce

Wild Mushroom Phyllo Packets

Shiitake, Cremini, Chanterelle Beggar's Purse  
drawn closed with a Chive  
- under 50 guests -

Herbed Mozzarella-Mushroom Toasts

Roasted Shiitake and Portobella Mushrooms  
with Herbed Goat Cheese on Italian Bread

Savory Saffron French Toast  
with Sweet Peach-Mustard Chutney

Checkerboard Canapé

Toasted Squares of French Bread with Black Olive Tapenade, Goat Cheese  
and Snipped Chives

Six-Cheese Ravioli with Roasted Red Peppers  
Basil, Garlic Butter, Aged Romano Cheese  
and Toasted Walnuts

Wild Mushroom Agnolotti  
with Spinach, Leeks, Roma Tomatoes  
tossed in a Light White Wine-Gorgonzola Cream

Grilled Six-Cheese Ravioli Balsamico  
with Grilled Vegetables

Horseradish Idaho Potato Pancakes  
with Chive Sour Cream

Baked Camembert en Croûte  
with French Bread and Sundried Fruits

Southwest Sushi

Roulade of Black Bean Purée, Scallions, Red & Yellow Peppers,  
Pepper Jack Cheese, and Flour Tortilla

Jumbo Chilled Asparagus  
with Creamy Raspberry-Walnut Vinaigrette

Roasted Jumbo Asparagus  
with Raspberry Mustard

Chilled Jumbo Asparagus  
with Lemon-Tarragon Sauce

Chilled Jumbo Asparagus  
with a Ginger, Orange and Sesame Vinaigrette

Chilled Jumbo Asparagus  
with a Ginger, Orange and Sesame Vinaigrette

Grilled Asparagus with Saffron Aioli

Pears and Camembert  
Wheel of Camembert layered with Sautéed Pears,  
Walnuts and Rosemary drizzled with a Balsamic Vinegar Reduction

French Cheese Board  
Morbier, Aged Mimolette and L' Ami du Chambertin  
presented with Assorted Wafers, Crusty Breads, Puff Pastry Straws  
Dried Fruits, Fresh Strawberries and Table Grapes

English Cheese Board  
Top Hat Cheddar, Sage Derby, Cotswald, Huntsman, Windsor Red  
Stilton, Port Salut, St. André, and Maytag Bleu  
presented with Assorted Wafers, Puff Pastry Straws, Fresh Strawberries and Table Grapes

Fresh Garden Vegetables with Savory Dipping Sauces  
Carrots, 3 Peppers, Broccoli, Jicama, Wax Beans, Green Beans and Cherry Tomatoes  
with Roasted Red Pepper, Curry and Herb Vegetable Cream Cheese Dipping Sauces

Fresh Exotic Garden Vegetables with Savory Dipping Sauces  
Asparagus, Baby Corn, Maroon Carrots, Grape Tomatoes, Fennel, Green Beans  
Patty Pan Squash, Snow Peas and Wax Beans  
with Roasted Red Pepper, Curry and Herb Vegetable Cream Cheese Dipping Sauces

**ASSORTED SAVORY CHEESECAKES**

Pesto  
Sundried Tomato and Garlic  
Smoked Salmon with Spring Chives and Dill  
Spinach and Mushrooms with Grûyère  
Pear, Maytag Bleu Cheese, Proscuitto  
Sundried Cherry-Curry  
and Ham-Cheddar-Red Onion  
served with Assorted Wafers

**ASSORTED SPREADS, PATES AND BRUSCHETTA**

Country Mushroom-Almond Pâté  
with Crackerbreads, Flatbreads and Assorted Wafers

Bleu Cheese Soufflé  
with Crackerbreads, Flatbreads and Assorted Wafers

Trio of Torta  
Goat Cheese-Fig  
Pesto Torta  
Sundried Tomato-Pesto  
served with Crackerbreads, Flatbreads  
and Assorted Wafers

Sundried Tomato-Pesto Torta served with Assorted Wafers

Assorted Spreads and Pâté  
Sundried Tomato-Pesto Torta  
Grilled Wild Mushroom Paté  
Bleu Cheese Soufflé  
Sundried Cherry-Curry Savory Cheesecake  
served with Assorted Wafers

Feta with Pepper Honey  
served with Flatbreads

Triple Crème Cheese with Armagnac-Soaked Raisins  
served with Crackerbreads, Flatbreads and Assorted Wafers

Goat Cheese, Tomato and Red Onion Bruschetta

Tomato-Basil Bruschetta  
with Toasted French Bread

Bruschetta with White Beans, Tomatoes and Olives

White Bean, Garlic and Walnut Bruschetta  
served with Sliced Rustic Italian Bread

Assorted Breads and Spreads  
Roasted Red Pepper, Sundried Tomato and Basil  
Herb Vegetable Cream Cheese  
served with Sliced Baguettes

Warm Roasted Garlic-Artichoke Bake  
with Flatbread and Sliced Baguettes

Hummous  
with Toasted Pine Nuts, Cumin Seeds and Parsley Oil  
with Flatbreads and Pita Triangles

Hummus, Tabbouleh and Baba Ghanooj  
with Flatbread

Roasted Mushroom Bruschetta  
served with Sliced Rustic Italian Bread

Black Bean Salsa, Mississippi Caviar  
and Fresh Garden Salsa  
with Homemade Tortilla Chips

**HORS D' OEUVRES  
SEAFOOD**

Lobster Nachos  
Corn Tortilla with Lobster, Black Bean Purée, Jack Cheese  
and Cilantro Sour Cream

Lobster, Grûyère and Tarragon Spring Rolls  
with Sweet Plum Sauce

Alaskan King Crab  
with Cream Sherry in Puff Pastry

Louisiana Crabcakes  
with Aioli Sauce

Crab Pot Stickers  
with Sesame-Ginger Dipping Sauce  
- less than 50 guests -

Fresh Artichoke Buttons  
stuffed with Crabmeat Salad

California Rolls  
Crabmeat, Sushi Rice, Avocado, Red Pepper, Cucumber, and Sesame Seeds  
rolled in Nori and served with Pickled Ginger, Soy Sauce and Wasabi

Petit Bouchées  
filled with Hoisen Glazed Salmon, Sautéed Spinach  
and Toasted Black Sesame Seeds

Smoked Salmon-Cucumber Canapé  
with Dilled Cream Cheese

Jasmine Rice Cakes  
with Wasabi and Smoked Salmon

Salmon Cakes with Tarragon-Chive Dipping Sauce

Whole Poached Salmon  
decorated and served with Capers, Chopped Egg  
Lemon-Dill Sauce and Assorted Wafers

Whole Smoked Salmon  
served with Oregano-Apple Chutney  
and Assorted Wafers

Shrimp-Crab-Roasted Pecan Pâté  
served with Assorted Wafers

Jumbo Shrimp  
with Spicy Cocktail Sauce

Jumbo Shrimp  
marinated in a Dijon-Dill Sauce  
and wrapped in a Snow Pea Pod

Jumbo Shrimp  
with Green Chili Pesto

Grilled Shrimp and Mango Skewers  
with Guava-Lime Glaze  
- 2-shrimp -

Shrimp, Cucumber and Dill Butter Canapés

Mixed Grill Basket  
Skewered marinated Grilled Chicken and Shrimp  
artfully arranged among a Melange of Roasted Beets, Jicama, Carrots and Zucchini  
tossed with a Herbal Vinaigrette

Skewered Scallion Wrapped Tuna  
with Orange-Miso Dipping Sauce

Smoked Trout Salad  
on Cucumber Slices

Smoked Tuna Crostini  
Sliced Smoked Tuna with Caramelized Onions  
with Herbed Aioli on Toasted Baguette Slices

**HORS D' OEUVRES**  
**BEEF**

Filet of Beef Balsamico on Toasted French Bread  
with Horseradish Cream and Red Onion Confit

Indonesian Ginger Beef Satay  
with Spicy Peanut Sauce

Blackened Beef Tips  
on a Toast Round with Cajun Mustard

Miniature Reuben  
Shaved Corned Beef on Party Rye with Swiss Cheese, Sauerkraut  
and Thousand Island Dressing

Skewered Peanut Crusted Beef Tenderloin  
served with Fresh Ginger-Brown Sugar-Scallion Soy Sauce

Skewered Beef Tenderloin  
with Mustard-Horseradish Dipping Sauce

Miniature Beef Wellingtons  
Beef Tenderloin Tips and Wild Mushroom Duxelle  
wrapped and baked in Puff Pastry

Grilled Beef Rolls  
with Scallion-Soy Dipping Sauce

**HORS D' OEUVRES  
POULTRY**

Sesame-Peanut Chicken Satay  
with Fresh Ginger-Brown Sugar-Scallion Soy Sauce

Sesame-Coconut Chicken  
with Apricot-Raspberry Dipping Sauce

Orange-Almond Muffins with Smoked Duck  
served with Cranberry-Orange Chutney

Jalapeño Corn Muffins  
with Smoked Turkey and Cilantro Mayonnaise

Grilled Chicken Roulade  
with Basil, Sundried Tomatoes, Parmesan Cheese  
and Red Pepper Cream on Toast Round

Chicken, Chili and Avocado Tostadas

Skewered Chicken Slivers  
with Chipotle-Peanut Sauce

Sesame Chicken  
with Tangy Orange Dipping Sauce

Steamed Chicken Chinese Dumplings  
with Fruited Teriyaki

Mixed Grill Basket  
Skewered Marinated Grilled Chicken and Shrimp artfully arranged among a Melange of  
Roasted Beets, Jicama, Carrots, and Zucchini tossed with a Herbal Vinaigrette

Maple-Glazed Duck Breast  
on Sweet Potato Gaufrettes with Kumquats  
and Pomegranate Seeds

Chicken Liver Pâté with Figs and Walnuts

Chicken-Pine Nut Dumplings  
with Ginger-Chili Dipping Sauce

Petite Southwest Grilled Chicken Cannelloni  
with Smoky Tomato Sauce

Shredded Chicken Wraps  
with Avocado, Cucumber and Cilantro

Rustic Crostini with Pâté de Foie Gras and Caramelized Plums

**HORS D' OEUVRES**  
**PORK**

Baked Red Russet Potatoes with Assorted Toppings  
Hollowed Redskinned Potatoes with Cheddar Cheese, Sour Cream  
Fresh Chopped Chives and Crumbled Apple-Wood Smoked Bacon

Smoked Sausage with Spicy Tiger Sauce  
wrapped in Puff Pastry

Homemade Sausage in Puff Pastry  
with English Mustard

Southwest Pizza  
Chorizo, Cheese, Chilies and Toasted Pine Nuts

Almond Stuffed Dates with Bacon

Sausage-Walnut Tapenade  
in Hollowed Mushroom Caps

Miniature BLT  
Applewood Smoked Bacon, Toasted Brioche  
Parmesan Mayonnaise, Bibb Lettuce and Roma Tomatoes

Savory Galettes  
Pear, Maytag Blue Cheese and Prosciutto

Steamed Pork Chinese Dumplings  
with Fruited Teriyaki

Fresh Figs with Gorgonzola and Prosciutto

Grilled Polenta with Jerk Pork  
and Cilantro Sour Cream

Cassoulet Croustades

Smoked Ham Salad  
on Gruyère Potato Coins

Fresh Figs  
with Gorgonzola and Prosciutto

Jerk Pork and Red Pepper Mayo  
on Black-Eyed Pea Cakes

**HORS D' OEUVRES**  
**LAMB**

Baby New Zealand Lamb Chops  
with Honey-Plum Glaze

Curried Lamb Pies

Rosemary Lamb in Puff Pastry

**COCKTAIL SANDWICHES**

Roast Breast of Turkey  
with Apricot Glaze accompanied by Mayonnaise, Dijon Mustard and Cranberry Confit  
and served with Croissants

Grilled Turkey Tenderloins  
accompanied by Orange-Cranberry Chutney  
and served with Fresh Baked Rolls

Grilled Canadian Pork Loin  
with Kahlua Barbeque and Chardonnay-Dijon Sauces  
served with Fresh Baked Rolls

Charcoal Roasted Tenderloin of Pork  
with Apricot Glaze and accompanied by Mayonnaise and Honey-Dijon Mustard  
and served with Fresh Baked Rolls

Apricot Roasted Ham  
accompanied by Mayonnaise and Dijon Mustard  
and served with Fresh Baked Rolls

Carved Roast Suckling Pig  
with Barbeque and Creamy Dijon Sauces  
served with Fresh Baked Rolls

Roast Loin of Pork  
with Rhubarb-Onion Chutney  
and served with Fresh Baked Rolls

Roasted Pork Tenderloin  
with Caramelized Apples and Mustard Sauce  
served with Fresh Baked Rolls

Garlic Roasted Tenderloin of Beef  
accompanied by Sundried Cherry-Red Onion Confit and Horseradish Sauce  
and served with Croissants

Peppercorn-Encrusted Tenderloin of Beef  
accompanied by Sundried Cherry-Red Onion Confit and Horseradish Sauce  
and served with Fresh Baked Rolls

Roast Tenderloin of Beef  
with Kahlua Barbeque and Chardonnay-Dijon Sauces  
and served with Croissants

Blackened Tenderloin of Beef  
accompanied by Ancho-Chile Sauce and Chipotle Mayonnaise  
and served with Fresh Baked Rolls

Port-Rosemary Marinated Roast Tenderloin of Beef  
accompanied by Port Caramelized Onions  
and served with Fresh Baked Rolls

Roast Leg of Lamb  
with Rosemary accompanied by Tomato-Pepper Chutney  
and served with Fresh Baked Dill Rolls

Loin of Tuna  
with Lemon Zest, Parsley, Thyme, Oregano, Basil and Cilantro  
and served with Sliced French Bread

**Prices are for food only and do not include 8% sales tax**  
**Please Note: Prices are subject to change**  
**For complete event details and pricing**  
**please consult an Eventeur at Hoaglin Fine Catering**