



Elyse's Catering, Inc.
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HORS D'OEUVRE SELECTIONS

MINIMUM ORDER 3 DOZEN

5th Avenue Vegetable Platter – Blanched asparagus, broccoli and green beans. Accompanied by our own almond dip on the side. **\$3.50 per person**

Asparagus Spears with Lemon Dip – Tender blanched asparagus spears served with our lemon dip. **\$3.50 per person**

Autumn Triangles – Diced celery, grated potatoes, turnips and carrots sautéed with garlic in a light curry sauce. Served hot, with a creamy mushroom sauce. **\$17.25 per dozen**

Bacon Wrapped Potatoes – Baby red potatoes roasted in fresh herbs, wrapped and picked with crisp bacon. **\$14.45 per dozen**

Baked Bleu Cheese Cake – A creamy mild bleu cheese cake, baked until golden brown, sprinkled with walnuts, garnished with grapes, and served with assorted crackers. **\$3.50 per person**

Baked Brie in Puff Pastry – Brie cheese wrapped in puff pastry, baked until golden brown. Served with warm Granny Smith Apple fans. **\$3.50 per person**

Beef Sates – Marinated and skewered tender beef, served with spicy peanut dipping sauce. Served hot or cold. **\$21.00 per dozen**

Beef Wrapped Asparagus Spears – Tender blanched asparagus spears wrapped with eye of round beef, and hand-tied with green onions. **\$21.00 per dozen**

Blue Cheese Popovers – Fresh thyme and blue cheese popovers baked until golden brown. Served warm. **\$13.00 per dozen**

Broccoli Dip – Fresh raw broccoli, water chestnuts, herbs, sour cream, and mayonnaise are blended together to this crunchy dip great on vegetables. **\$9.00 per quart**

Bruschetta – Course texture toasted bread, brushed with extra virgin olive oil. Served with a fresh tomato basil salsa. **\$2.50 per person**

Caprese Skewers – Vine ripened red and yellow grape tomatoes, skewered with buffalo mozzarella, fresh basil leaves, seasoned with sea salt and black pepper. **\$16.00 per dozen**

Carrot and Celery Sticks – Fresh, crisp carrot and celery sticks served with our homemade ranch dip. **\$1.75 per person**

Cheese Blintzes with Sour Cream and Raspberry Jam – These thin crepe like pancakes are cooked on site, stuffed with ricotta cheese, then rolled to enclose sour cream and fresh raspberry jam, then pan fried until crisp and brown. **\$3.00 per person**

Cheese Torta – A blend of creamy and mild cheeses, whipped until smooth, layered with fresh basil pesto, cheese, sun dried tomatoes and pine nuts. Goes great with crostini or bread sticks.

Serves 15–20 **\$40.00** (1/2 torta) Serves 25–40 **\$65.00** (whole torta)

With Smoked Salmon -
Serves 15-20 **\$126.50**

Serves 25-40 **\$87.00**

Crostini \$6.00 per dozen)

Bread Sticks \$8.00 per dozen

Cheese Torta on French Bread – A blend of creamy and mild cheeses, whipped until smooth, layered with fresh basil pesto, cheese, sun dried tomatoes and pine nuts, decoratively piped onto French bread rounds and topped with a sliced cherry tomato and fresh basil leaf. **\$12.75 per dozen**

Chicken Sates – Marinated and skewered chicken breasts, served with spicy peanut dipping sauce. Served hot or cold. **\$21.00 per dozen**

Chili Bean Dip – Served hot. Spicy ground beef, kidney beans, onions and Mexican spices. Topped with diced black olives, cheddar cheese and chopped green onions. Served with tortilla chips on the side. **\$28.75 per quart**

Chocolate Dipped Strawberries – Fresh local strawberries, hand-dipped in chocolate. Made with your choice of semi-sweet or white chocolate. **Market Price**

Chocolate Fondue Station- Our sinful semi sweet chocolate, melted and ready for your guests to dip fresh strawberries, melon, chunks of pineapple, homemade marshmallows, pound cake and/or sugar cookies, pretzels. Please inquire about additional items you may want presented at your fondue station.
Minimum of 20 guests \$ 5.95 per person

Cocktail Puffs – Light fluffy puffs filled with your choice of chicken salad, shrimp salad or curried turkey salad. **\$12.95 per dozen**

Cucumber Boats - Cucumber rounds topped with our chunky tarragon chicken salad, garnished with toasted walnuts. **\$10.50 per dozen**

Dates Stuffed with Almonds – Toasted almonds that are hand dipped in honey, stuffed in dates and then wrapped in bacon, served warm. A simple but elegant hors d'oeuvre that is both sweet and savory. **\$20.00 per dozen**

Demi Focaccia Sandwiches – Our own herb foccacia bread spread with smoked turkey, granny smith apples, and sliced havarti cheese. **\$28.75 per dozen**

Deviled Eggs - Prepared like grandma used to make, creamy and delicious garnished with chopped parsley and sliced olives. **\$11.50 per dozen**

Dijon Ham Biscuits – Herb cheese biscuits served with cider-glazed ham and topped with Dijon honey spiced mustard. **\$19.50 per dozen**

Dollar Size Sandwiches – Soft dollar size rolls, layered with deli-sliced roast beef, turkey or ham and cheese. Cut in half. **\$23.00 per dozen**

Eggplant Caviar on French Bread Toasts – Roasted and chopped eggplant, seasoned with fresh ginger and cilantro. Served with toasted French bread. **\$25.50 per quart**

Festive Pineapple Cheese Spread on Dark Rye Bread – Whipped cream cheese blended with toasted pecans, diced red and green peppers, green onions and chopped pineapple. Served on dark rye rounds. **\$14.00 per dozen**

Filet of Beef with Rosemary – French bread with herb butter, filet of beef and topped with a horseradish cream. **\$23.00 per dozen**

Fresh Fruit and Imported Cheese Platter – Soft French cheeses adorn this platter of St. Andre Brie, Cambazola, crackers, and seasonal melon slices, garnished with fresh berries. **\$4.50 per person**

Fresh Jumbo Fruit Kebobs – Seasonal fresh berries, plump seedless grapes, and colorful melon wedges on a bamboo skewer. Served chilled. **\$29.50 per dozen**

Fresh Strawberry Bowl - Fresh local strawberries brimming to the top with mounds of whipped cream and heavenly semi sweet chocolate to dip them in. **Market Price**

Fresh Vegetables - A crisp assortment of crudité's served with our own ranch dressing. **\$2.50 per person**

Fried Chicken Drumettes - Tender chicken drumettes country fried and served with our honey mustard dipping sauce. **\$12.50 per dozen**

Grilled Vegetables – Assorted seasonal vegetables, sprinkled with fresh herbs and grilled until tender. Served with smoky onion dip. **\$4.00 per person**

Hanamaula Café Style Chicken – A Hawaiian tradition, tender chicken chunks, marinated with fresh ginger, sake and spices, hand dipped in flour and fired until golden brown. **\$15.50 per dozen**

Hearty Breads and Spreads – A great idea for a fall or Winter gathering. Hollowed out Gourds, Squashes, and Pumpkins filled with three of the following spreads, dips and tapenades: Nippy Cheese Dip, Spinach Dip, Broccoli Dip, Hummus Spread, Red Roasted Pepper Dip, Cucumber Dip, Eggplant Caviar, Peanut Dip, Moroccan Salsa, and Tapenade Spread. Served with, Dark Rye, sliced French Bread baguettes, Bagel Chips, Pita Toasts, Peanuts and Pretzels.

Minimum of 20 people **\$3.00 per person**

Herbed Goat Cheese Sandwiches – Montrachet cheese and cream cheese blended with fresh herbs and garlic fill this delicate cucumber tea sandwiches on seven-grain bread. **\$21.00 per dozen**

Holiday Baked Brie in Puff Pastry served with cranberry chutney, sliced apples, toasted walnuts and array of crackers. **\$4.75 per person**

Hot Chicken Wings – Chicken drumettes cooked in spicy tangy sauce and served warm with cool ranch dressing. **\$12.50 per dozen**

Hot Fresh Crab and Artichoke Spinach Dip – Fresh Alaskan King crab blended with cream cheese, spinach and artichoke hearts, topped with Parmesan cheese. Broiled to perfection. Served warm. Goes great with Crostini toasts or sliced French bread.

Crostini - \$6.00 per dozen **Sliced French Bread Baguette - \$3.95 loaf** **\$42.95 per quart**

Hot Fresh Crab Dip – Fresh crab blended with herbs and cream cheese, garnished with Parmesan cheese and broiled perfectly.

Crostini - \$6.00 per dozen **Sliced French Bread Baguette - \$3.95 loaf** **\$40.00 per quart**

Hot Vidalia Onion Spread with Sweet Potato and Potato Chips- Sautéed Vidalia Onion, mayonnaise, cream cheese and shredded cheddar cheese are combined with fresh herbs and baked until golden brown. Great with with homemade sweet potato and Idaho potato chips. Ask for prices. **\$27.50 quart**

Hula Prawns – These tasty treats from the sea are delicately cooked, shelled, chilled and wrapped in bacon and served warm with Sea Sauce. **\$29.00 per dozen**

Hummus with Pita Triangles – Our own version of this Middle Eastern tradition of chickpeas, garlic, sesame tahini, lemon juice and olive oil. Served as a spread on toasted Pita triangles.

\$2.00 per person **\$13.95 per quart**

Italian Sausages in Puff Pastry - Spicy Italian link sausages wrapped in puff pastry sliced and baked until golden brown served with Loganberry Jam. **\$17.25 per dozen**

Italian Stuffed Breads - Sautéed vegetables and meat, and cheeses layered in our own pani bread and baked until golden brown, sliced and served at room temperature. Choose from vegetables or meat and cheese. (3-loaf minimum) **\$21.95 per loaf**

Jumbo Prawns – These tasty treats from the sea are delicately cooked, shelled and served with sea sauce and lemon slices. **Market Price**

Lemon Chicken Tartlets – Lemon chicken salad fill these delicate tart shells. Garnished with sliced grapes and chervil leaves. **\$16.00 per dozen**

Mau Lau Cheese Dip – Whipped cream cheese, crushed pineapple, toasted pecans, diced green pepper, finely chopped onion, rolled in a garnish of minced parsley, maraschino cherries and pineapple slices. **\$7.99 per pound**

Mexi Squares – Spicy ground beef and cheddar cheese, baked in puff pastry. Served warm. **\$17.25 per dozen**

Mexican Potato Skins – Potato skins topped with chopped black olives, jalapenos, diced tomatoes and cheddar cheese. Served warm. **\$9.25 per dozen**

Mini Beef Wellingtons – Savory pieces of beef tenderloin accented with mushroom duxelle and wrapped in a French-style puff pastry. **\$25.00 pre dozen**

Mini Burritos – Refried beans and cheese, rolled in mini flour tortillas. Served warm with salsa and garnished with black olives and green onions. **\$9.25 per dozen**

Mini Alaskan Crab Cakes – Alaskan King Crab combined with our special ingredients and shaped into bite sized crab cakes and served with roasted red pepper cream sauce or lemon dill sauce. **\$26.00 per dozen**

Mini Quiches - Variety of petite quiches filled with sautéed vegetables, cheese, meat and real cream, eggs baked in a flaky crust, served warmed. **\$12.50 per dozen**

Moroccan Salmon Skewers with Citrus Dipping Sauce – Bite size hors d'oeuvres cloaked with fennel, cumin, and coriander seeds drizzled with citrus dipping sauce. **\$24.95 per dozen**

Open Face Canapés – Assorted tea sandwiches, served with an array of limitless toppings! From smoked salmon to delicious spreads. **\$23.00 per dozen**

Pate – Our own version of the classic liver pate shaped in decorative molds and cloaked with pecans. This is a great hors d'oeuvre for the holiday table. **\$19.75 per pound**

Peasant Sates - An assortment of crisp garden vegetables marinated in ginger and fresh herbs skewered and grilled. Served warm, with our own spicy peanut dip. **\$24.00 per dozen**

Phyllo Triangles – Light flaky phyllo dough baked to perfection. Select from four scrumptious varieties: *Spinach and Feta Cheese, Sun-dried Tomatoes and Cheese, Chicken and Broccoli, Salmon, and Green Onions.* **\$16.00 per dozen**

Picadillo Dip – Spicy ground beef, onions, apples, raisins, garlic, and spices make this tasty, hearty Latin American dip. Served hot with tortilla chips **\$34.50 quart**

Poached Salmon – Fresh King Salmon fillets, delicately poached to perfection. Served with dark rye bread and your choice of creamy cucumber or mustard dill sauce.
1 oz. \$2.00 per person 2 oz. \$4.00 per person

Potato Pancakes – Silver dollar sized cakes made with shredded potatoes and grilled until golden brown. Served with applesauce. **\$14.95 per dozen**

Prawn and Scallop Skewers – Bay scallops and jumbo prawns on a bamboo skewer. Marinated in a spicy lime marinade and served with sea sauce. **Market Price**

Prosciutto Breakfast Rolls – Thinly sliced Italian ham wrapped in puff pastry with a honey Dijon glaze and baked until golden brown. **\$23.00 per dozen**

Prosciutto Basil Wraps – Thin slices of Prosciutto are filled with fresh basil, cream cheese, Gorgonzola crumbles, and currants, then wrapped into petite sized rolls. Goes great with a nice bottle of wine. **\$18.00 per dozen**

Prosciutto Wrapped Asparagus Spears – Tender blanched asparagus spears wrapped with thin slices of Prosciutto with a blue cheese and gorgonzola cream spread and tied with green onions. **\$26.50 per dozen**

Prosciutto Wrapped Melon and Figs - Skewered cantaloupe slices, seasonal figs wrapped with paper thin Italian Ham. **Minimum of 3 dozen per order** **\$16.95 per dozen**

Quesadillas – A whole-wheat tortilla filled with cheddar cheese, green chilies and melted to perfection. Served warm with black bean salsa and guacamole. Best if prepared on site. **\$10.50 per dozen**

Red Hot Chili Kicking Rubbed Pork Skewers – Marinated and skewered pork rubbed with jerk seasonings sautéed until tender. Served with a chilled cilantro cucumber Tzatziki Sauce. **\$21.00 per dozen**

Roasted Garlic Cloves – You don't have to be a garlic lover to enjoy this sweet and mellow hors d'oeuvre. Served with crostini toasts or grilled meats. **\$1.95 each**

Roasted New Potatoes with Caviar - Baby red potatoes roasted in fresh garlic and rosemary, topped with sour cream, then filled with black caviar. Served at room temperature. **\$11.50 per dozen**

Salmon Stuffed Cherry Tomatoes – Hollowed cherry tomatoes, stuffed with fresh flaked, poached Salmon fillets. Topped with sour cream and garnished with fresh, chopped parsley. **\$16.00 per dozen**

Salmon Wrapped Asparagus – Blanched asparagus spears wrapped in smoked salmon with a creamy onion spread in between and hand tied with green onions. **\$32.25 per dozen**

Samosa's – Traditional Indian pastries filled with sautéed vegetables, meat, spices and deep-fried until golden brown. Served with mango chutney. **\$21.95 per dozen**

Sausage Rollups – Pork sausage links wrapped in puff pastry and baked until golden brown. Served with spicy brown mustard. **\$9.95 per dozen**

Scallops Wrapped in Bacon – Tender bay scallops, wrapped in bacon and broiled to perfection. Best if prepared on site. **\$19.95 per dozen**

Seared Sesame Tuna Tartlets – Seared yellow fin tuna, seasoned diced yellow peppers and cucumbers accompany these delicate tartlets. Garnished with sesame seeds. **\$17.25 per dozen**

Shrimp Mousse with Cucumber Rounds and Crackers – Tender bay shrimp and vegetables, folded in a rich creamy mousse. **Small \$60** **Large \$115.00**

Sirloin Tidbits – Marinated strips of beef with horseradish. Placed on crostini toasts and sprinkled with fresh Parmesan cheese. Served warm. **\$18.95 per dozen**

Smoked Salmon – If you love fresh salmon smoked to perfection, then this one is for you. Accompanied by fresh bagels, cream cheese, sliced tomatoes, sliced onions, and capers. **1 oz. \$3.00 per person** **2 oz. \$6.00 per person**

Smokies – Cocktail wieners that are pickled and ready to dip into mustard sauce. **\$8.75 per dozen**

Spinach Dip – Our own recipe with fresh spinach, sour cream, almonds and herbs. Served in hollowed bread bowls or crostini toasts. **\$8.75 per quart**

Bread Bowls \$10.00 each **Crostini \$6.00 per dozen** **Sliced Baguettes \$3.95 loaf**

Stuffed Mushroom Caps – Tender mushroom caps stuffed with bacon, assorted cheeses, minced onions and mushrooms. Served warm. **\$13.95 per dozen**

Stuffed Red Roasted Potatoes - Baby red potatoes roasted in fresh garlic and rosemary, topped with sour cream, green onions, black olives, cheddar cheese, and chopped bacon. Served cold. **\$11.50 per dozen**

Swedish Meatballs - Our homemade meatballs in a creamy tangy sauce. Served warm. **\$12.50 per dozen**

Sweet and Sour Meatballs – Our own homemade meatballs in a tangy sweet and sour sauce. Served warm. **\$12.50 per dozen**

Tapenade Spread – Chopped black olives, garlic and herbs make this tasty and slightly salty dip. Spread on crostini toasts, serve as a dip for crudities or toss with fresh pasta.
Crostini \$6.00 per dozen \$22.95 per quart

Tequila Tortilla Rounds – Whipped cilantro cream cheese piped onto mini tortillas then topped with tequila salmon or tequila chicken. **\$19.50 per dozen**

Teriyaki Chicken Drumettes - Chicken drumettes cooked in a spicy tangy teriyaki sauce. Served warm. **12.50 per dozen**

Tomato Basil Salsa – Fresh chopped tomatoes, basil, red onions, jalapeno peppers and herbs. **\$8.75 per quart**

Tortellini Skewers – Rainbow Tortellini and tri-colored peppers, delicately skewered and marinated. Served with sun-dried tomato pesto dip. **\$19.50 per dozen**

Tuscan Meatballs - Our homemade meatballs are made with Italian sausage, ground beef and are served in a zesty tomato sauce. Sprinkled with fresh parmesan cheese and chopped parsley. **\$12.50 per dozen**

Tuxedo Chocolate Dipped Strawberries – Fresh local strawberries, hand-dipped in white chocolate then double dipped in semi-sweet chocolate. Looks just like a tuxedo. **Market Price**

Vegetarian Egg Rolls – Served warm with sesame seeds, hot mustard and red sauce. **\$10.50 per dozen**

Vietnamese Spring Rolls – These delicate spring rolls are served cold with a spicy hoisin sauce for dipping.
Vegetarian \$25.00 per dozen
Shrimp or Chicken \$30.00 per dozen

FOR THE CHILDREN

Boxed Juices – We carry assorted flavors of Minute Maid® juices. **.75 cents each**

Fresh Whole Fruits – Apple slices, orange wedges, bananas and seasonal berries. **.65 cents each**

Cheese Pizza – Served on a pita bread crust and cut into wedges. **\$2.95 each**

Fun Finger Sandwiches – Peanut butter and jelly sandwiches, cut into quarters. They are easy for little fingers to manage. **\$12.00 per dozen**

Finger Jell-O® - Tasty, colorful shapes that wiggle and jiggle. **\$6.95 per dozen**