



The Old Court House

Waiter-passed Hors D'oeuvres

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Ordered by the dozen. We recommend about 3-4 pieces per person.

Asparagus spears - Wrapped with prosciutto & provolone cheese finished in a phyllo pastry

Beef tenderloin with nicoise mayonnaise on a toasted garlic canape

Brandied mushroom caps filled with chevre stuffing and presented on a chinese spoon

Chicken bombay - Lightly curried skewered chicken, served with our house mango chutney

Coriander ginger shrimp lollipops offered with a thai chili sauce

Goat cheese & blackberries crisp drizzled with honey

Jamaican jerk pulled pork on plantain chips topped with mango chutney

Drunken shrimp shooter - Shrimp served in a shot glass with a spicy seafood marinara

Feta, arugula & wild mushroom bruschetta

Goat cheese pizzette topped with roasted vegetables

Grecian file cups with kalamata olives, cucumbers, tomatoes, feta and fresh herbs

Grilled and chilled shrimp with a shot of mango salsa on a chinese spoon

Insalata caprese - Freshly sliced mozzarella & roma tomatoes drizzled with pesto on a crostini

Mediterranean chicken satays offered with a tzatziki dipping sauce

Oven baked chicken bundles with brie and roasted shallots

Pulled pork slider topped with fresh habanero and grated mozzarella

Shitake & oyster mushroom tartlet - Shitake & oyster mushrooms with caramelized red onions, black pepper dusted

Slow smoked BBQ pulled pork on a mini biscuit topped with homemade pink slaw

Smoked salmon rolls filled with a herb cream cheese, fresh dill, capers & purple bermuda onion

Spanakopita - Phyllo triangles with sautéed spinach & feta cheese

Tailored "veggie & dip" - Individual mini glass cylinders hosing market fresh vegetables nestled in three cheese dip

Walnut and brie bundle

Zucchini pesto roll - Thinly sliced raw zucchini slathered with a pesto red onion paste rolled and stuffed with a cherry tomato