



GANCE'S
{ COMPLETE CATERING }

Hors d'Oeuvre Menu

Includes single-use plates, napkins and utensils ○ Menu priced per person

Displayed

Hors d'Oeuvres will be set out on display

Hummus with Pita Bread v \$3.50
Roasted red pepper, roasted garlic or plain

Meatballs \$3.50
Swedish, bbq or Italian Options

Gourmet Cheese Board with sliced Pepperoni \$4.25
Cheddar, Swiss, Brie and assorted other cheeses. Served with Crackers

Bruschetta and Crostini v \$3.95
Diced tomatoes, chopped garlic and basil tossed with balsamic dressing. Served with crostini.

Crudités v \$3.95
Cut vegetable assortment served with a house dip

Mini Spanakopita v \$4.25
Filo sheets triangles stuffed with spinach and feta

Seasonal Cut Fruit Platter v \$4.25
An array of the season's freshest assortment

Chicken Dijon \$4.50
Cut chicken simmered in a dijon mustard sauce

Pasta Station v \$5.95
Choose 1 Pasta
Penne, Rigatoni or Bowties
Choose 1 Sauce
Alla vodka & Peas
Marinara & Mushroom or
Pesto & Chicken

Passed

Hors d'Oeuvres will be butlered to your guests

Spring rolls v \$4
Vegetable or pork filling

Stuffed Mushrooms v \$4.75
Spinach and feta stuffed or italian sausage filled

Beef Teriyaki Skewers \$5
Tender marinated cuts of beef, grilled

Chicken Satay \$4.50
Chicken breast strips grilled and finished in a peanut curry sauce

Shrimp Cocktail \$5
Poached in lemon and seasonings. Served with Cocktail Sauce

Scallops wrapped in Bacon \$5
Sea scallops wrapped in smoked bacon

Bacon Wrapped Chipotle Shrimp \$5
Finished with a sweet chipotle sauce

Mini Quiche v \$4
An Assortment of favorite flavors

Caprese Skewer v \$4
Grape tomatoes, mini fresh mozzarella balls and fresh basil.
Finished with a balsamic reduction

Avocado Toast v \$4
Crostini topped with a fresh avocado blend, topped with diced tomatoes

Soup Shooters v \$5
Tomato soup with grilled cheese

Please let us know if you have any dietary restrictions ○ Menus subject to change ○ V- Vegetarian preparation available