

# Atomic Catering Stationary Hors D Oeuvres Menu

(prices reflect menu cost only. labor, rentals and décor at additional charges)

## Stationary Hors D' Oeuvres

Block and Tumbled Cheese Display, Fruit and Bread Garnish and Crackers  
Parmesan Cheese Straws served with Marinara Sauce  
Seasonal Vegetable Crudités

## Stationary Hors D' Oeuvres

Tumbled Cheese Display, Fruit and Bread Garnish and Crackers  
House Made Saratoga Potato Chips with Warm Gorgonzola Scallion Gravy  
Seasonal Vegetable Crudités  
Parmesan Cheese Straws served with Marinara Sauce

## Stationary Hors D' Oeuvres

Tumbled Cheese Display, Fruit and Bread Garnish and Crackers  
House Made Saratoga Potato Chips with Warm Gorgonzola Scallion Gravy  
Seasonal Vegetable Crudités  
Parmesan Cheese Straws served with Marinara Sauce  
Crisp Tostadas with Warm Spinach and Artichoke Dip

## Stationary Hors D' Oeuvres

Tumbled Cheese Display, Fruit and Bread Garnish and Crackers  
House Made Saratoga Potato Chips with Warm Gorgonzola Scallion Gravy  
Seasonal Vegetable Crudités  
Parmesan Cheese Straws served with Marinara Sauce  
Sweet and Spicy Wonton Skins with Apricot Chili Dipping Sauce  
Mediterranean Tapenade Medley

## Stationary Hors D' Oeuvres

Imported and domestic block and cubed Cheese display with bread and fruit garnished.  
Seasonal Vegetable Crudités Creamy Bleu Cheese Dip  
Skewered Tortellini with a Pesto Dipping Sauce  
Grilled Polenta and Wild Mushroom Duxelle  
Baskets of Blanched Asparagus and Endive with a Sun Dried Tomato Dip

## Stationary Hors D' Oeuvres

Block and Tumbled Cheese Display, Fruit and Bread Garnish and Crackers  
Seasonal Vegetable Crudités  
Baskets of Parmesan Cheese Straws  
Focaccia Pizza, Pesto and Mozzarella ~ Assorted Meats ~ Vegetarian  
Mediterranean Tapenade Medley  
Cherry Tomatoes stuffed with marinated Bocconcini and Fresh Basil

**Stationary Hors D' Oeuvres \$**

Baked Brie in Puff Pastry topped with a Honey Walnut Butter  
Gravlox with Dill Mustard and Assorted Rye Breads  
Endive with Goat Cheese, Figs and Honey Glazed Pecans  
Chicken Liver Mousse with assorted Crostini and sliced Baggett  
Wild Mushroom Cheese Cake with Crackers

**Stationary Hors D' Oeuvres**

Sweet and Spicy Wonton Skins with Apricot Chili Dipping Sauce  
Poached Salmon with Cucumber and Rice Wine Dressing  
Sushi, assorted California and Maki rolls  
Sliced Fresh Fruit Platter  
Endive Spears Filled With Crabmeat Salad

**Stationary Hors D' Oeuvres**

Baked Brie in Puff Pastry with Crème Fraiche, Fresh Raspberry Jam and Crackers  
Mediterranean Tapenade Medley  
Seasonal Vegetable Crudités Creamy Bleu Cheese Dip  
Wild Mushroom Strudel  
Tuscan Chicken Liver Pate with French bread  
Skewered Tortellini with a Pesto Dipping Sauce  
Baskets of Parmesan Cheese Straws

**Stationary Hors D' Oeuvres**

Baked Brie in Puff Pastry  
Eggplant Caponata with Crostini  
Mediterranean Tapenade Medley  
Seasonal Vegetable Crudités  
Mini Quiche with Lobster  
Scallop, Mango and Corn Salsa Tartlets  
Roasted Garlic and White Bean on Crostini  
Parmesan Cheese Straws

**Stationary Hors D' Oeuvres**

Baked Brie in Puff Pastry topped with a Honey Walnut Butter  
Parmesan Cheese Straws served with Marinara Sauce  
Seasonal Vegetable Crudités  
European Tapanade; Wild Mushroom Duxelle, Olive Tampanade, Eggplant Caponata w/ Crostinis  
Tuscan Bruschetta, Roasted Eggplant Parmesan ~sliced Tomato, Fresh Basil & Mozzarella  
Marinated Mussels with Garlic Crostini  
Quiche; Lobster Quiche ~ Quiche Lorraine ~ Broccoli & Cheese  
Asiago Encrusted Cheese Sticks  
Grilled Polenta and Wild Mushroom Duxelle

# Atomic Catering Passed Hors D Oeuvres Menu

## **Passed Hors D' Oeuvres**

Asparagus and Smoked Gouda Cheese Purses  
Sun Dried Tomato Crostini  
Asian Chicken Satay with Thai Peanut Dipping Sauce

## **Passed Hors D' Oeuvres**

Asian Beef Satay served with a Creamy Thai Peanut Sauce  
Stuffed Mushrooms Roasted Eggplant and Tomato with Pecorino Romano Cheese  
Phyllo rolled with Sausage and Roasted Red Peppers  
Wild Mushroom Duxelle Puffs

## **Passed Hors D' Oeuvres**

Asian Chicken Satay with a Sweet and Sour Apricot Dipping sauce  
Spanokopita: Feta Cheese & Seasoned Spinach in Phyllo  
Vidalia Onion Cheese Puff  
Scallops Crustade

## **Passed Hors D' Oeuvres**

Pistachio Encrusted Chicken Satay  
Grilled Sirloin on Toast Point  
Tomato and Basil Tartlet  
Shrimp and Cheese Puff  
Eggplant Caponata with Crostini

## **Passed Hors D' Oeuvres**

Creole Chicken on Tostadas topped with a Sweet Corn and Black Bean Relish  
Phyllo rolled with Sausage and Roasted Red Peppers  
Maryland Crab Cakes served with chipotle pepper aioli  
Mini Ginger Beef Wellington Puffs  
Stuffed Mushrooms Roasted Garlic, Prosciutto and Seasoned Bread Crumbs

## **Passed Hors D' Oeuvres**

Crisp Raviolis with a Spicy Crab Stuffing and a Thai Dipping Sauce  
Manchego Cheese, Serrano Ham & Quince in a Phyllo  
Scallop, Mango and Corn Salsa Tartlets  
Asparagus and Risotto Cake with Red Pepper and Fontina Cheese  
French Onion Soup in Brioche shell with Swiss Cheese  
Crab Rangoon

## **Passed Hors D' Oeuvres**

Skewered Duck Sate with a Spicy Peanut Sauce  
Cocktail Shrimp with Bloody Mary Cocktail Sauce  
Andouille Sausage with Dijon Mustard Sauce in Puff Pastry  
Crab Cakes with Cilantro Cream  
Beef Empanadas  
Wild Mushroom Duxelle on Crostini with Charred Onion Jam

**Passed Hors D' Oeuvres**

Herb Polenta Cakes with Grilled Duck and Apricot Chutney  
Brie, Raspberry and Almonds in a hand shaped Phyllo Star  
Beef Carpaccio on Baguette Slice  
Brie, Apple and Smoked Chicken Purse  
California Rolls with Wasabi and Soy Dipping Sauce  
Pistachio Encrusted Chicken Satay served with a Sweet Soy Dipping Sauce

**Passed Hors D' Oeuvres**

Slivered Roasted Beef Tenderloin on a Sourdough Crouton  
Pissaladiere Tartlets  
Miniature Crab Cakes with Chili Lime Remoulade  
Chicken Spring Roll  
Wild Mushroom Turnovers  
Sweet Potato Pancakes with Homemade Apple Chutney  
Phyllo triangles with Goat Cheese and Figs

**Passed Hors D' Oeuvres**

Seared Foie Gras on Toast Points with Pear Relish  
Duck filled Steamed Lettuce Wraps with Mango Salsa  
Herbed Potato Rounds with Smoked Salmon  
Seared Tuna Steak on Crispy Cucumber topped with Pickled Ginger and Wasabi Cream  
Butternut Squash Ravioli, Pancetta, Frangelico Cream Sauce  
Scallops Wrapped in Bacon

**Passed Hors D' Oeuvres**

Sweetened Soy Lacquered Chicken Sate, Lemon-Lime Aioli  
Crispy Lobster Tart with Shallots and Leeks  
Hickory Bacon wrapped Seas Scallop pure Maple Caramel  
Pear & Roquefort in a hand shaped Phyllo Star  
Pea Pods Stuffed with Garlic Herb Cheese  
Grilled Scallops on Crisp Tortillas with Avocado Corn Relish  
Focaccia triangles with Grilled Tenderloin and Green Horseradish

**Passed Hors D' Oeuvres**

Sweetened Soy Lacquered Chicken Sate, Lemon-Lime Aioli  
Crispy Lobster Tart with Shallots and Leeks  
Seared Foie Gras on Toast Points with Pear Relish  
Grilled Skewered Provincial Lamb with Minted Parsley  
Peeky-Toe Crab Aioli, Blood Orange vinaigrette, Bibb Lettuce crispy Potato cup  
French Onion Soup in Brioche shell with Swiss Cheese  
"Lemon-Thyme" Lamb Loli-POP, Taziki Sauce  
Mini Quiche with Lobster with Shiitake Mushrooms, and Truffles