BUY Y❤️UR SIDE CATERING CO.

COMPLETE HORS D'OEUVRES MENU
All Options | Descriptions | Pricing

Italian-Inspired Bites

Meatball Parmesan Skewers – House-made meatballs with marinara, mozzarella, parmesan.
Variations: BBQ Thai Chili, Marinara, Swedish, Sweet & Sour, Tex-Mex, Teriyaki.
25 servings $85 | 50 servings $150 | 100 servings $275

Fried Ravioli – Golden fried cheese ravioli served with marinara.
25 $75 | 50 $145 | 100 $255

Caprese Skewers – Mozzarella pearls, cherry tomatoes, basil, blackberries, balsamic glaze.
25 $75 | 50 $145 | 100 $255

Bruschetta & Crostini Trio – Tomato basil, strawberry ricotta, seasonal fruit & goat cheese.
25 $65 | 50 $110 | 100 $200

Asian-Inspired Bites

Peanut Chicken Wonton Cups – Crispy wonton cups with creamy peanut chicken.
25 $75 | 50 $145 | 100 $255

Shrimp Tempura – Lightly battered shrimp with sweet chili sauce.
25 $100 | 50 $170 | 100 $280

Salmon Bites – Lightly seared salmon with savory glaze.
25 $100 | 50 $170 | 100 $280

Mini Sushi Bites – Salmon, seasoned rice, seaweed.
25 $100 | 50 $170 | 100 $280

Specialty Japanese Night (Pick Two: Bourbon, Orange, Sesame, Chicken & Broccoli). Served with fried or white rice.
25 $150 | 50 $275 | 100 $340

Mediterranean & Vegetarian

Falafel Bites – Served with tahini, cucumber yogurt, or vegan ranch.
25 $75 | 50 $145 | 100 $255

Vegetable Cups with Avocado Ranch – Seasonal vegetables (vegan ranch available).
25 $75 | 50 $145 | 100 $255

Hummus, Tzatziki, Green Goddess, Olive Tapenade Platters.
25 $75 | 50 $150 | 100 $300

Grilled Crudite
25 $75 | 50 $150 | 100 $300

Southern & Comfort Classics

Crab Rangoon Cups – Creamy crab filling in crisp wonton cups.
25 $75 | 50 $145 | 100 $255

Spinach & Artichoke Cups – Creamy dip baked in wonton cups.
25 $75 | 50 $145 | 100 $255

Buffalo Chicken Dip with Chips.
25 $75 | 50 $145 | 100 $225

Sausage Balls (2 each)
25 $75 | 50 $110 | 100 $195

Angel Eggs (1 each)
25 $50 | 50 $95 | 100 $185

Spinach & Artichoke Dip w/chips

25 $75 | 50 $145 | 100 $255

Crab Dip /Chips

25 $75 | 50 $145 | 100 $255

Fruit Cups

25 $85 | 50 $155 | 100 $300

Crab Stuffed Mushrooms (2 each)

25 $95 | 50 $175| 100 $310

Parmesan Stuffed Mushrooms (2 each)

25 $75 | 50 $135| 100 $250

Roasted Brussel Sprouts

25 $75 | 50 $135| 100 $250

Sliders (1 each)

Street Burger, or Chicken/Parmesan Sliders, Shrimp Burger, Pan Seared Salmon w/arugula and spicy chipotle, Pulled Pork, Mississippi Pot Roast

24 $125 | 50 $225| 100 $400

Served with an array of cheeses, ketchup, mayo, mustard

Bacon Wrapped Dates (2 each)

25 $85 | 50 $160 | 100 $325

Chicken Skewers (1 each)

25 $100 | 50 $175 | 100 $325

Korean Chicken & Waffles (2 each)

Bite sized skewers in our own sauce that is tantalizing on the tongue.

25 $95 | 50 $165 | 100 $225

Egg Rolls

25 $95 | 50 $175 | 100 $320

Available flavors: pork, chicken, rotel, philly cheese steak, each cobbler, apple pie, peach cobbler.

Shrimp or Crab Egg Rolls, Salmon, Seafood (shrimp, crab, crawfish)

25 $125 | 50 $200 | 100 $350

Lemon Caper Butter Scallops (1 each)

25 $125 | 50 $200 | 100 $350

Strawberry or Peach Bruschetta w/goat cheese or whipped ricotta honey and fresh basil. (1 each)

25 $70| 50 $150 | 100 $275

Classic Bruschetta (1 each)

25 $70| 50 $150 | 100 $275

Tomato Basil Soup Shooter w/Mini Grilled Cheese

25 $70| 50 $150 | 100 $275

Caramelized French Onion Dip w/chips

25 $65| 50 $125| 100 $200

Fried Green Tomatoes w/Feta and honey (1 each)

25 $75| 50 $140| 100 $265

Bacon Wrapped Dates (2 each)

25 $85| 50 $150| 100 $285

Mini Quiche

25 $65| 50 $125 | 100 $200

Mini Chicken Salad Croissants

25 $75 | 50 $140| 100 $250

Chicken Salad Puff Pastry Cups

25 $60| 50 $110| 100 $200

Premium & Beef Selections

Beef Tenderloin Tray – Slow-roasted beef tenderloin with creamy horseradish sauce and rolls.
25 servings $300 | 50 servings $550 | 100 servings $825

Steak Skewers with Chimichurri.
25 $125 | 50 $275 | 100 $400

Garlic Butter Steak Bites on Crostini

25 $125 | 50 $275 | 100 $400

Lamb Lollipops – Garlic & herb grilled lamb chops (1 per serving).
25 $185 | 50 $350 | 100 $725

Caviar Blinis – Petite blinis topped with crème fraîche and premium caviar.
25 servings $125 | 50 servings $195 | 100 servings $305

Beef Wellington Bites

25 $100 | 50 $200 | 100 $400

Seafood Specialties

Shrimp Cocktail
25 $100 | 50 $175 | 100 $300

Garlic Butter Shrimp with Bread.
25 $100 | 50 $175 | 100 $300

Shrimp & Smoked Gouda Grits with Creole Gravy.
25 $100 | 50 $190 | 100 $365

Smoked Salmon Crostini.
25 $100 | 50 $190 | 100 $365

Seafood Salad - Shrimp, Crab-Imitation)

25 $85| 50 $160 | 100 $280

Shrimp Toast (1 each)
25 $100 | 50 $170 | 100 $280

Dessert Specialties

Cookie Bar: Peanut Butter, Chocolate Chip, Macadamia, Sugar

25 $55 | 50 $100| 100 $200

Assorted Dessert Shooters:

$4 each

Moscato Strawberry Shortcake, Banana Pudding, Biscoff Cheesecake,

Tiramisu, Oreo Cheesecake, KeyLime Pie Shooter, Lemon Blueberry Cheesecake

Lemon Poundcake ($65) serves 20

Peach Cobbler

Half Pan $65, Full pan $120

Biscoff Cheesecake $65

Lemon Blueberry Cheesecake $65

Chocolate Cake w/Chocolate Gonache and Raspberry Coulis $75

Pecan Pie Bites $4 each

Coffee Bar: $4pp

Lemonade or Tea Bar: $4pp

Sangria red or white $12pp

Charcuterie & Grazing

Charcuterie Grazing Table – $22 per person. Setup fee based on guest count.

Set up fee begins at $200 up to 100 people add'l is $75 for every 50 people
Charcuterie Cups – $15 per person. Custom logo or monogram cups +$6 each.

Hors d'Oeuvres Bundles

Classics – $20 pp (choose 3)
Signature – $32 pp (choose 4)
Luxe – $48 pp (choose 5; includes premium selections; Japanese Night counts as two)

Bartending Services

Bartender Services $425 each /all mixtures, cups, napkins, stirrers for up to 75 guests.
Includes one speciality drink (we will provide). Add'l speciality drink is $100.

Beer and Wine Service ONLY $300. Cups provided.

Travel Fee $75.00 up to 50 miles after 50 miles $125

Service time is four hours. Each hour after four hours is $125 per hour, per bartender.

Alcohol Packages begin at $1000 (if we purchase).