



HORS D'OEUVRES
DISPLAYS
& SNACKS
**CATERING
MENU**

2018

www.POURLAFRANCE.com



HORS D'OEUVRES

*Includes serving equipment and disposable plates, utensils & napkins
10 person minimum per item.*

Boeuf Bourguignon Bite

Beef meatball with a French boeuf bourguignon sauce. \$2

Caprese Skewer

Fresh basil, mozzarella and cherry tomato drizzled with balsamic glaze. \$2  

Petit Quiche

A variety of bite sized quiche including: florentine, garden vegetable, lorraine and monterey cheese. \$2

Chicken Cordon Bleu Puff

Chicken breast, swiss cheese and ham served in puff pastry with honey-dijon sauce. \$2

Stuffed Mushroom

Mushroom stuffed with parmesan, gruyère and herbs. \$3  

Bacon Wrapped Andouille Sausage

Smoked andouille wrapped in hickory smoked bacon. Served with a spicy mustard dipping sauce. \$3


Chicken Sate

Marinated chicken breast skewered, flame grilled. Served with a Thai peanut sauce. \$3

Petite Crab Cake

Wild caught crab cakes served with garlic aioli. \$3


Spanakopita

Fillo triangle stuffed with creamy spinach and pinenut filling. \$2 

Bacon Wrapped Water Chestnut

Soy sauce infused water chestnut wrapped in bacon and sprinkled in brown sugar. \$2

Spinach Artichoke Parmesan Puff

Creamy spinach and artichoke in puff pastry topped with parmesan. \$3 

Marinated Shrimp with Beurre Blanc

Marinated shrimp served with butter sauce. \$5

Singapore Beef Skewer

Tender beef strip marinated in honey, soy and ginger. Served with sesame sauce. \$3


Chicken Pot Pie Bite

A miniature bite sized version of a favorite comfort food classic. \$3

Beef Tenderloin Crostinis

Marinated beef tenderloin thinly sliced and piled on a toasted herbed crostini. Served with creamy horseradish sauce. \$5

Ancho Lime Grilled Shrimp Skewers

Grilled shrimp marinated in lime, ancho & spices (3 shrimp per skewer). \$4 

Pear & Brie Quesadilla

Flour tortilla stuffed with brie, caramelized onions and pear. \$4 



BOARDS & DISPLAYS

*Includes serving equipment and disposable plates, utensils & napkins
10 person minimum per item.*

Seasonal Fresh Fruit Display

Seasonal fresh fruit. \$5

Cheese Board

Cheddar, Swiss and pepper jack cheese cubes. Served with crackers. \$3

Fruit & Cheese Board

Cheddar, Swiss and pepper jack cheese cubes, grapes, melon and berries. Served with crackers. \$4

Antipasto Board

Genoa salami, mortadella, capicola, mozzarella balls, pepper-jack cheese, olives, marinated mushrooms, artichoke hearts and roasted red peppers. \$5

Crudités Display

Fresh veggies served with olive tapenade, hummus and ranch dressing. \$4

Petite Sandwich Display

A variety of cocktail sandwiches made with turkey, ham, roast beef, veggies, gruyère, cheddar, lettuce, tomato and dijonnaise on fresh baked mini croissants and rolls. \$4

Petite Wrap Display

Assorted 1/2 wraps including: avocado chicken bacon ranch wrap, beef & bleu wrap, santa fe wrap and spring veggie wrap. \$5

Honey Smoked Salmon Display

Whole honey smoked Atlantic salmon filet served with whipped cream cheese, assorted crackers, tomato, cucumber, red onions, and lemon wedges on the side. Serves 30. \$99

Shrimp Cocktail Display

Poached shrimp served with cocktail sauce and lemon wedges. \$5

Italian Bruschetta Display

Crusty grilled bread rubbed with garlic and drizzled with olive oil, served with marinated tomatoes, olive tapenade and basil pesto. \$3

SNACKS

*Includes serving equipment and disposable plates, utensils & napkins
10 person minimum per item.*

Artichoke Spinach Dip

Served with herbed crostinis and pita chips. \$4

Mini Empanadas

Argentinian style empanadas available in three flavors. \$2

- Ground Beef
- Spicy Chicken
- Spinach & Cheese

Hummus & Pita Chips

Zesty blend of garbanzo beans, sesame tahini and savory spices. Served with pita chips. \$3

Chips & Guacamole

Corn & flour tortilla chips served with freshly made guacamole. \$4

Chips & Salsa

Corn & flour tortilla chips served with salsa. \$3

Chips & Queso

Corn & flour tortilla chips served with queso. \$4

Snack Mix Bar

Rice cracker & nut snack mix, mountain trail mix and sweet cajun snack mix. \$3

Popcorn Bar

Fresh popped plain, buttered, cheddar cheese and caramel white corn served with a variety of toppings and mix-ins. \$4

Crudité Shots

Carrot, celery, red pepper bâtonnets and cherry tomato in a shot glass with either hummus or ranch. \$4



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