



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

[www.POURLAFRANCE.com](http://www.POURLAFRANCE.com)





Caprese Skewer



Petite Crab Cake



Cranberry & Brie



Cheese Stuffed Mushrooms



Spinach Artichoke Parmesan Puff



BBQ Meatballs

# HORS D'OEUVRES

*Includes serving equipment and disposable plates, utensils & napkins  
All Hors D'oeuvres are priced per piece. 10 person minimum per item.*

## SMALL BITES

### Petit Quiche

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

### Stuffed Mushroom

Mushroom stuffed with parmesan, Swiss and herbs. \$2

### Bacon Wrapped Andouille Sausage

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

### Petite Crab Cake

Crab cakes served with chipotle aioli. \$3

### Spanakopita

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

### Bacon Wrapped Water Chestnut

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

### Meatball

Gluten free beef meatball in your choice of sauce \$2

- BBQ
- Boeuf Bourguignon
- Teriyaki
- Chipotle

### Mini Empanada

Argentinian style empanadas available in three flavors. \$2

- Ground Beef
- Spicy Chicken
- Spinach & Cheese

## SKEWERS

### Caprese Skewer

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

### Chicken Satay Skewer

Marinated chicken breast served with a Thai peanut sauce. \$3

### Candied Bacon Lolli

Thick savory slices of skewered candied applewood smoked bacon. \$3

### Ancho Lime Shrimp Skewer

Shrimp marinated in lime, ancho & spices. \$4

## CROSTINIS

### Beef Tenderloin Crostini

Marinated beef tenderloin thinly sliced and piled on a toasted herbed crostini. Served with creamy horseradish sauce. \$4

### Honey Smoked Salmon Crostini

Flakes of honey smoked salmon and herbed cream cheese on a crostini. \$4

### Tapenade Crostini

Olive tapenade and sun-dried tomatoes on a crostini. \$2

## PUFFS

### Chicken Cordon Bleu Puff

Puff pastry filled with chicken breast, Swiss cheese and ham. Served with honey-dijon sauce. \$2

### Spinach Artichoke Parmesan Puff

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

### Cranberry & Brie Puff

Puff pastry filled with brie, cranberries, pecans and rosemary. \$2

### Spicy Chorizo Puff

Chorizo and pepperjack cheese in puff pastry. \$2

### Sundried Tomato & Mozzarella Puff

Puff pastry filled with sundried tomatoes, smoked mozzarella, cream cheese and parmesan. \$2



Antipasto Board



Petite Sandwich Display



Soft Pretzel Bites



Fruit & Cheese Board



Root Vegetable Chips & Caramelized Onion Dip



Popcorn Bar

# BOARDS & DISPLAYS

*Includes serving equipment and disposable plates, utensils & napkins  
All boards & displays are priced per person. 10 person minimum per item.*

## Seasonal Fresh Fruit Display

Seasonal fresh fruit. \$4   
Add Fruit Dip \$1

## 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

## Charcuterie Board

Specialty meats and cheeses, olives, marinated mushrooms, marinated artichoke hearts, nuts and crackers. \$5

## Crudité's Display

Fresh veggies served with hummus and ranch dressing. \$3

## Petite Cocktail Sandwich Display

A variety of cocktail sandwiches made with turkey, ham, roast beef, veggies, Swiss, cheddar, lettuce, tomato and dijonaise on mini croissants and artisan rolls. \$4

## Italian Bruschetta Display

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

## Honey Smoked Salmon Display

Whole honey smoked Atlantic salmon fillet served assorted crackers. Serves 30. \$99

## Shrimp Cocktail Display

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

# SNACKS

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

## Artichoke Spinach Dip

Served with pita chips. \$4

## Hummus & Pita Chips

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

## Vegetable Chips & Caramelized Onion Dip

A blend of yuca, taro, sweet potato, parsnip and batata chips served with caramelized onion dip. \$4

## 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

Plain, cheddar cheese and caramel corn served with a variety of toppings and mix-ins. \$4

## Soft Pretzel Bites

Soft, warm, salted pretzel bites served with queso and mustard for dipping. \$3

## **NEW!** Cinnamon Sugar Pretzel Bites

Soft, warm pretzel bites tossed in cinnamon sugar served with cream cheese dipping sauce. \$3



Chocolate Chunk Brownies



Dessert Nacho Bar



Lemonade



Fruit Skewer



S. Pellegrino Sparkling Water



Iced Tea

# DESSERTS

*Includes serving equipment and disposable plates, utensils & napkins  
All pricing is per person. 10 person minimum per item. Prices subject to change.*

## DESSERT DU JOUR

Variety of our most popular desserts. \$2 🌿

## COOKIE

A variety of fresh baked cookies. \$2 🌿

## CHOCOLATE CHUNK BROWNIE

A buttery, chocolate, chewy brownie studded with Hershey's milk chocolate kisses and chunks of bittersweet and semi sweet chocolate. \$2 🌿

## GLUTEN FREE BROWNIE

Gluten free chocolate brownie. \$3 🌿 🍷

## MINI FRUIT SKEWER

Pineapple, melon and strawberry on a skewer. \$2 🌿 🍷 🍷

## ASSORTED MINIS

A variety of mini cookies, mini brownies and mini marshmallow crispy treats. 2 bite size pieces per person. \$1 🌿

## LEMON BAR

Lemon curd on a buttery shortbread with a touch of powdered sugar on top. \$2 🌿

## PETITE CUPCAKE

Red velvet, blackout, and vanilla bean mini frosted cupcakes. \$2 🌿

## MELTAWAY BAR

Dark chocolate, milk chocolate, walnuts, butterscotch, toasted coconut, and walnuts on a graham cracker crust. \$2 🌿

## MARSHMALLOW CRISPY TREAT

Crispy gluten-free rice cereal folded into rich marshmallow gooeyness. \$2 🌿 🍷

## DESSERT NACHO BAR

A build-your-own station with cinnamon sugar crisps, chocolate sauce, caramel sauce, mixed berry salsa, toffee bits, chocolate chips and whipped cream. \$3 🌿

# BEVERAGES

*Includes serving equipment, disposable cups, & napkins. Prices subject to change.*

## HOT COFFEE SERVICE

Hot regular and/or decaf coffee served with creamers and sweeteners. Accompanied by hot water and individual tea bags and cocoa packets. \$19/gallon 🌿 🍷 🍷

## JUICE

- Orange Juice \$18/gallon 🌿 🍷 🍷

## ICED TEA

- Unsweetened \$13/gallon 🌿 🍷 🍷
- Sweet Tea \$15/gallon 🌿 🍷 🍷

## LEMONADE

- Lemonade \$13/gallon 🌿 🍷 🍷

## ARNOLD PALMER

Half tea, half lemonade. \$13/gallon 🌿 🍷 🍷

## SODA

12 oz. cans. Variety of Coke, Diet Coke, Coke Zero, Sprite and Diet Dr. Pepper. \$2 🌿 🍷 🍷

## WATER

- Ice Water \$5/gallon 🌿 🍷 🍷
- Bottled Water \$1/bottle 🌿 🍷 🍷
- San Pellegrino Sleek Can Variety  
An assortment of: original, lemon zest and dark cherry pomegranate sparkling water. \$2/11.15 oz. sleek can 🌿 🍷 🍷
- San Pellegrino Mineral Water  
\$2/16.9oz. bottle 🌿 🍷 🍷

## SPA WATER

- Cucumber-Melon \$8/gallon 🌿 🍷 🍷
- Strawberry-Basil \$8/gallon 🌿 🍷 🍷
- Lemon-Berry \$8/gallon 🌿 🍷 🍷
- Orange-Mint \$8/gallon 🌿 🍷 🍷
- Mixed-Berry \$8/gallon 🌿 🍷 🍷