



HORS D'OEUVRES MENU



TRIANGLE CATERING
presentation. pleasure. satisfaction.

ACTION STATIONS

Chef-prepared delights

Beef Carving Station

7.00

Grilled marinated Asian flank steak with ginger soy sauce served with fresh baked soft rolls, horseradish cream and Dijon mustard, salad of green beans with red onion, new potato wedges with bacon and Parmesan

Prime Rib Carving Station

10.00

Prime rib of beef served with display of breads, pesto sauce and horseradish cream, and red bliss potatoes sautéed with garlic and shallots

Crab Cake

6.50

Served on a bed of mixed greens and garnished with a chili-lime aioli

Pork Loin

7.50

Santa Fe-style carved loin of pork marinated in chilies served with fresh soft rolls and jalapeño chutney

Ham Carving Station

6.50

Honey-glazed ham served with fresh baked soft rolls, cornbread muffins, Dijon mustard, tarragon mayonnaise, sweet potato casserole topped with brown sugar and pecans, and Carolina cole slaw

Kabob Station

7.50

Our chef onsite grilling beef, shrimp, and chicken with peppers, onions and mushrooms or the selections of your choice!
Kabobs served with assorted dipping sauces such as chili-lime aioli (shrimp), spicy chunky peanut (beef), and Thai tomato salsa (chicken)

Lettuce Leaf Wraps

5.50

Our chef sautéing chicken accompanied by matchstick strips of carrots, cucumbers, scallions, mushrooms, and bean sprouts served with bibb lettuce wraps and special oriental dipping sauces

Mashed Potato Martini Bar

5.00

Mashed potatoes, purple potatoes or mashed sweet potatoes served with a variety of toppings such as whipped butter, bacon, shredded cheddar cheese, brown sugar, pecans, chives, sour cream, or caramelized onions; add broccoli and hot cheese sauce or beef Stroganoff for 2.50

Pasta Station

7.50

Mini penne, mushroom, green peppers and Bolognese sauce with romano; bowtie pasta with tomatoes, pine nuts, yellow bell pepper and pesto; bowtie with chicken, asparagus, squash and sun-dried tomato pesto; bowtie tossed with peas, prosciutto, and pink vodka sauce; mini penne with chicken, caramelized onions, mushrooms and alfredo sauce

Quesadilla Station

7.50

Chicken and brie, pork tenderloin and sweet potato, and asparagus and goat cheese served with assorted toppings

ACTION STATIONS

Chef-prepared delights

Shellfish Ravioli

7.00

Sauteed large ravioli stuffed with crabmeat and shrimp with a spicy tomato, olive and basil sauce served with grilled, marinated vegetable salad

Salsa Bar

6.50

Mini shrimp marinated in lime juice tossed with salsa, seedless cucumbers, fresh avocado and cilantro. Shaken, not stirred, and served in a specialty glass with fresh lime

Shrimp & Grits

7.50

Sautéed shrimp and grits served with a variety of toppings such as diced tomatoes, chives, bacon, red bell pepper and hot sauce

Turkey Carving Station

6.50

Turkey breast roasted with onions and herbs, fresh baked soft rolls, tarragon mayonnaise, and cranberry relish served with wild rice tossed with scallions, pecans and golden raisins, salad of broccoli flowers, cheddar cheese and bacon bits

STATIONS

Moroccan Chicken

6.50

Moroccan chicken tagine with honey and apricots, hummus with pita triangles, and cucumber salad with yogurt dressing

New Orleans

7.00

Spicy shrimp Creole served with white rice, red beans, baskets of french breadsticks and whipped butter

Southern Pulled Pork

6.00

Slow-roasted pork served with plenty of hot sauce, Carolina cole slaw, petite biscuits and cornbread

Sushi

4.00

California rolls, carrot rolls, and cucumber rolls served with wasabi, soy sauce and ginger. Specialty rolls such as unagi, yellowtail, shrimp, salmon or your favorite also available!

CHILLED PLATTERS, DISPLAYS & STATIONS

Antipasto Display 6.50

Great assortment of meats, cheeses, and vegetables such as salami, prosciutto, Mozzarella, Gorgonzola, Ricotta, Provolone, roasted peppers, caponata (eggplant caviar), marinated artichokes, marinated mushrooms, zucchini in scapece, Italian torte, and focaccia bread

Blue Cheese, Mascarpone Cheese & Red Onion Confit Quichettes 3.00

Bruschetta 2.75

Feta and prosciutto Pastrami and herbs
Grilled peppers and mushrooms Smoked salmon and capers
Tomato and basil with lemon creme

Calamari Salad in Pita Cups 2.80

Calamari, chickpeas, tomatoes, cucumbers and olive served on a mini toasted pita half

Canapés 2.95

For a more dramatic appearance, our canapés are served in assorted shapes and varieties:

Beef with horseradish cream
Beef with mustard caper sauce
Beef with red pepper relish
Chopped egg and asparagus
Grilled zucchini and sun-dried tomato rosemary spread
Olive and goat cheese
Pork tenderloin with red and green apples
Roasted red pepper hummus
Shrimp, cucumber and dill
Smoked salmon and ginger-cilantro lime spread
Smoked salmon cream cheese and cucumber

Cheddar Pecan Biscuit filled with Turkey & Chutney 2.80

Chèvre Tartlets with Provencal Peppers 2.75

Wonton baskets filled with tangy goat cheese, and sweet red and green peppers

Chicken, Apple & Cheddar Tartlets 2.00

Chicken Guacamole 3.00

Chunks of chicken in a cilantro-spiked guacamole served in corn tortilla cups

Cocktail Corn Cakes with Spicy Mango Salsa 2.80

Cocktail Shrimp 5.00

Large shrimp served on ice with lemons and cocktail sauce

Crab Salad Tartlets 2.50

Cumin Spiced Carrots 1.60

Carrots skewered and spiced with cumin and mint

Eggplant Caviar on Crostini 2.75

CHILLED PLATTERS, DISPLAYS & STATIONS

Fruit & Cheese Display 4.95

Imported and domestic cheese display includes: Swiss, Provolone, baked Brie, Havarti, Sage Derby, Wisconsin Cheddar, marinated Mozzarella, smoked Mozzarella and sun-dried tomato torte, Italian torte, and Cheddar and beer fondue served with baskets of assorted crackers, fresh bread cubes, and homemade wafers

Fruit Display 2.75

The season's best fruits such as pineapple, cantaloupe, honeydew, strawberries, kiwi and mango served with a hot chocolate fondue

Gazpacho in Cucumber Cups 3.75

Ginger Tuna on Rice Crackers 3.25

Tamari-rice crackers topped with ginger-soy-spiked tuna and drizzled with fiery wasabi aioli

Goat Cheese & Apple Tarts 2.75

Grilled Shrimp & Corn Salad Stuffed Cherry Tomatoes 2.75

Limited Fruit & Cheese 3.00

Honeydew, cantaloupe, grapes, pineapple, cheddar, provolone, and Swiss cheese served with crackers

Mango Crab Tartlets 2.75

Tartlets filled with mango and crab salad

Olive Cheese Balls 1.75

Large green olives filled with cream cheese and rolled in pastry

Pear Slices with Bleu de Bresse 2.50

Pear slices piped with creamed blue cheese

Piped Crudités 3.25

Baby carrots, celery sticks, cucumbers, snow peas and other crudité served with assorted flavored cream cheeses piped onto each vegetable

Plantain Chips 2.50

Slices of plantains fried and topped with a peanut salsa

Platters of Marinated & Roasted, and Chilled Vegetables 2.75

Chilled only 1.75

Seasonal items such as artichoke hearts, crisp asparagus, portobello mushrooms, grilled eggplant, baby carrots, fancy zucchini, cucumbers, cherry tomatoes and broccoli served with scallion dip

CHILLED PLATTERS, DISPLAYS & STATIONS

Rockin Reuben 2.50

Pastrami and arugula-wrapped breadsticks served with thousand island dipping sauce

Salmon 4.50

Our four-foot ice display with thinly-sliced smoked cured salmon, surrounded by our homemade garlic crostini and dark pumpernickel bread, cucumber dill sauce, and coarse dijon sauce served with steamed fresh asparagus spears, chilled and served with lemon and raspberry vinaigrette

Scallop Ceviche with Avocado Puree in Toasted Corn Cups 3.25

Fresh scallops, red onion, orange and cilantro topped with avocado purée in miniature corn cups

Smoked Mozzarella & Sun-dried Tomato Tartlets 2.40

Soba Noodles with Sesame Ginger Vinaigrette in Spoons 2.00

Seasoned soba noodles with each portion twirled to make a nest resting in a Chinese soup spoon garnished with sesame seeds

Spicy Tuna Tartare 3.50

Served in wonton cones

Stuffed Cherry Tomatoes 2.75

Cherry tomatoes filled with hearts of palm and spring onions

Sweet Onion Tarts 2.50

Tea Sandwiches 2.75

Miniature tea sandwiches served with assorted fillings and shapes

Goat cheese and chive Sesame-crusted chicken salad

Lemon crab salad Smoked salmon

Ham Tarragon shrimp salad

Tequila & Lime Scallops served on Half Shells 3.25

Texas Red Bean Wraps with Cilantro Cream 2.25

Flour tortillas filled with beans, scallions, Tabasco, cream cheese and cilantro

Thai Spoonfuls 3.00

Oriental soup spoons filled with spicy Thai crabmeat salad

Tomato, Basil & Olive Tartlets 2.00

Wild Mushrooms, Garlic, and Thyme Tartlets 3.00

Wild Rice & Scallion Pancakes 2.80

Served with avocado-lime salsa

HOT PLATTERS, DISPLAYS & STATIONS

Baked Brie	60 (per kilo)
Raspberry, strawberry, chutney, pesto, or sun-dried tomato and pesto served with assorted crackers	
Beef Bourguignonne	4.50
Beef, onions, and mushrooms in a Burgundy sauce served with white rice	
Beef en Croute with Bearnaise Sauce	3.25
Pieces of tender beef baked in puff pastry	
Black Bean Questias	2.80
Individual mini flour tortillas filled with black beans and cream cheese served with salsa and sour cream	
Black Jack Ravioli	2.60
Fresh made red pepper ravioli stuffed with black beans, cayenne pepper, and three cheeses served with salsa and lime sour cream	
British Sausage Rolls	2.25
Served with spicy mustard sauce	
Cocktail Corn Cakes with Spicy Mango Salsa	2.80
Cocktail Spring Rolls	1.60
Served with a scallion-soy dipping sauce	
Coq au Vin	4.00
A classic French chicken dish served with rice pilaf	
Crab Cakes served with Chili-Lime Aioli	4.75
Crab Stuffed Mushrooms	3.40
Crispy Asparagus Straws	2.50
Asparagus wrapped in Asiago cheese and phyllo	
Fontina Risotto Balls	2.50
Crispy risotto balls filled with Fontina cheese, Parmesan and spices	
Green Chili Pesto Shrimp	3.00
Shrimp baked with a fragrant pesto of mild green chilies, pine nuts, garlic and cilantro	
Grilled Beef Rolls with Scallion Soy Dipping Sauce	2.75
Slices of marinated beef rolled around red, green and yellow bell pepper skewered and served with a dipping sauce	
Ham Wrapped Scallops	3.25
Meatballs	2.25
Choose from Swedish, BBQ, Caribbean, Mediterranean, spicy southwest and spicy Thai	
Miniature Chicken Saltimbocca	3.25
Chicken, prosciutto and Parmesan cheese served on crostini	

HOT PLATTERS, DISPLAYS & STATIONS

Mini Quiche 2.50

Spinach, Lorraine, and other assorted flavors

Oriental Dumplings 3.00

Served with assorted dipping sauces

Rosemary Tartlets 2.60

Miniature tartlets filled with walnuts, brie and raspberry salsa

Sesame Shrimp 3.00

Sesame-crusting shrimp with a tahini-ginger dipping sauce

Shrimp Crostini 2.75

Southern Fried Green Tomatoes 3.00

A southern charm served with chow-chow relish

Southwest Nachos 3.50

Fresh fried tri-color tortillas served with guacamole, salsa, sour cream jalapeños, black olives, refried beans, and con queso

Spanakopita 3.00

Spiced spinach and Feta cheese between layers of flaky phyllo pastry

Stuffed Jalapeños 2.95

Jalapeño halves stuffed with chorizo sausage and goat cheese

Stuffed Mushrooms 2.60

Goat cheese, spinach and bacon Porcini and brie
Leek, fennel and goat cheese Sage stuffing
Olive and cheese Spinach and Feta cheese

Vegetable Quesadilla Cornucopia 2.60

Wild Mushrooms & Gruyère Tart 3.50

Pastry layered with wild mushrooms, crème fraiche and Gruyère cheese served with a fresh herb salad

Wild Rice & Scallion Pancakes 2.80

Served with avocado-lime salsa

Wings 2.25

Chinese marinated, BBQ, hot or teriyaki

SKEWERS

Basil-Marinated Mozzarella & Tomato	2.25
Cajun Chicken	2.50
Served with a creamy Cajun dip	
Dijon Pork	2.50
Ginger Orange Pork	2.60
Garnished with slivers of fresh ginger	
Grilled Buffalo Chicken	2.60
Served with bleu cheese dip	
Jerk Chicken	2.50
Served with mango chutney	
Jerk Pork & Red Pepper	2.80
Served with mango dipping sauce	
Lamb	3.50
Tender pieces of lamb skewered with mushrooms, cherry tomatoes, and bell peppers served with a yogurt-mint sauce	
Lemon Chicken & Snow Pea	2.50
Marinated Chicken	2.50
Served with tangy barbecue, sweet and sour, and spicy mustard sauce	
Sesame Portabello Mushroom	2.25
Teriyaki Chicken	2.50
Teriyaki Salmon	2.80
Thai Steak	2.75
Served with a lime, jalapeño, and mint dipping sauce	
Yakitori	2.50
Skewered oriental marinated chicken, spring onions and red bell pepper	

DIPS

Baked Vidalia Onion Dip served with assorted crackers	2.75
Broccoli Dip served with French bread	1.80
Hot Artichoke Dip served with assorted crackers	2.25
Hot Crab Dip served with toasted crostini	3.50
Hot Spinach Dip served with assorted crackers	2.25
Hummus Triangles: hummus served with seasoned pita bread	1.75
Mexican Layer Dip served with tortilla chips	2.75

INDIAN

Chicken or Lamb Tikka Masala 4.00
Skewered chicken or lamb in tandoori sauce served with cilantro-mint chutney

Bhuna Murgha 4.50
Chicken curry served with kumbhi pullao (mushroom rice)

Shami Kabab 5.00
Ground lamb kabobs served with Indian flat bread

Samosa 3.25
Pastry triangles filled with mildly spiced mixed vegetables

Veggie Pakoras 2.75

AFRICAN

Bobotie 7.50
Casserole of beef, golden raisins, chutney and almond served with steamed rice and carrot salad

Sosaties 3.00
Skewered chicken marinated in mild curry, dried apricots, and spices served with chutney

SWEDISH

Gubbrora 3.00
Salad of matjes-herring, creamed cod roe caviar, onion, dill potatoes, mayo, and sour cream served on croustade

Skagenrora 3.00
Salad with shrimp, mayonnaise, sour cream, red onion, dill, and lemon served on toast

Smoked Salmon Rolls 3.00
Roulade of smoked salmon in flaky puff pastry

Swedish Meatballs 2.75
Meatballs served atop black rye bread and garnished with a pickle

DESSERT & COFFEE STATIONS

Bananas Foster 4.50

Our chef prepares bananas and brandy flambé over vanilla ice cream

Cheesecake Lollipops 3.00

Raspberry, turtle, NY style

Cherries Jubilee 4.50

Our chef prepares cherries flambé over vanilla ice cream

Chocolate Brownies 2.50

Small round pieces of chocolate brownie topped with mousse and chocolate ganache

Coffee & Tea 1.50

Colombian and decaffeinated coffees and a variety of flavored teas served with lemon slices, cream, and sweeteners

Dessert Crepes 5.50

Vanilla ice cream topped with anglaise and raspberry sauces, Bananas Foster sauce or cherries jubilee sauce and chocolate sauce served with bowls of fresh berries, chocolate mousse or whipped Grand Manier cream

Flavored Coffee & Tea 3.00

Hazelnut, Amaretto or Irish cream-flavored coffees and a variety of flavored teas served with lemon slices, cream, sweeteners, whipped cream, shaved chocolate, cinnamon and grated nutmeg

French and Viennese Pastries 4.00

Assorted miniature desserts including Napoleons, éclairs, chocolate cups filled with mousse, strawberries dipped in white chocolate, liqueur truffles, and assorted cookies

Mini Sweet Tartlets 3.00

Assorted tartlets which may include: lemon, Baileys mousse, berry, chocolate, cherry & almond, and chocolate peanut butter

Parfaits 3.00 / 4.50

Lemon strawberry

Banana pudding

Poached pear & vinalli yogurt with crystalized ginger

Tiramisu

Triple chocolate

SPIRITS

Wine

Our wine expert is available to suggest the perfect wines and champagnes to complement your menu.

Beer

Choose from a full selection of imported and domestic brews.