

## Hors d' Oeuvres - Vegetarian Selections

Unless otherwise noted, price is per piece. Minimum 20 pieces of any item ordered.

### HOT

<b>Lemon Parmesan Artichoke Hearts</b> - Artichokes hearts served warm and tossed with lemon, parmesan and olive oil.....	\$1.50
<b>Mushrooms Stuffed w/ Smoked Gouda</b> - Large mushrooms stuffed with smoked Gouda, garlic and bread crumbs and then baked until golden brown.....	\$1.25
<b>★ Brie with Peach-Cranberry Topping &amp; Crackers</b> – A whole wheel of brie topped with peach-cranberry compote and baked. Served with Crackers. Serves 10-12 .....	\$25.00
<b>★ Radicchio and Manchego Quesadillas</b> – A unique variation on a classic. Flour tortillas filled with olive tapenade, grilled radicchio, and authentic Spanish Manchego cheese.....	\$2.00
<b>★ Goat Cheese Crisps with Mushroom Ragout</b> – Crispy goat cheese disks topped with sautéed fresh mushrooms seasoned with Madeira and shallots .....	\$1.75
<b>★ Phyllo-Wrapped Figs with Pernod Mascarpone</b> - Poached Mission Figs topped with Pernod flavored Mascarpone and wrapped in filo pastry.....	\$2.00
<b>★ Filo Triangles</b> – A mixture of feta and spinach wrapped in crunchy filo.....	\$1.00
<b>Thai Vegetable Spring Rolls w/ Sesame-Ginger Sauce</b> – Mini fried egg rolls stuffed with vegetables. Served with a sesame-ginger sauce .....	\$0.50

### COLD

<b>Artichoke Hearts filled w/ Goat Cheese</b> – Long-stem artichoke hearts stuffed with goat cheese and herbs.....	\$2.00
<b>Fried Ravioli</b> – Crispy fried cheese ravioli served with marinara sauce. Serving size is 2 ravioli per person.....	\$1.00/2
<b>✓ Grilled Asparagus with Balsamic-Soy Dressing</b> – Grilled, marinated asparagus served with a balsamic vinegar and soy dressing .....	\$1.00
<b>Gorgonzola &amp; Caramelized Onion Bruschetta</b> – Sweet caramelized mixed with rich Gorgonzola cheese and served on a crunchy bread round.....	\$1.35
<b>Glazed Pear and Goat Cheese Bruschetta</b> – Poached pear served on a crunchy bread round spread with fresh goat cheese .....	\$1.35
<b>Vegetable Mini-Quiches</b> – Mushroom, leek and red pepper mini quiches.....	\$1.25
<b>Ratatouille on Toasted French Baguette</b> – Sautéed eggplant, zucchini, red onion and peppers served on slices of toasted French bread .....	\$1.25
<b>Endive Leaves with Roquefort Cheese, Pecan and Cranberry</b> - Endive leaves topped with a mixture of Roquefort, candied pecans and dried cranberries .....	\$1.50
<b>Dried Apricots with Honey-Mascarpone and Candied Pecans</b> – One of our Signature Appetizers. Specially prepared dried apricots topped with honey-mascarpone cheese and our handmade candied pecans.....	\$1.25
<b>Mozzarella and Sun Dried Tomato Skewers</b> – Fresh mozzarella and sun dried tomatoes served on mini skewers .....	\$1.50

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★ = Must Be Cooked On Site

✓ = Seasonal/Special Order Item

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‡ = Spicy Selection (can be made mild)

4

## Hors d' Oeuvres - Vegetarian Selections, Continued

Unless otherwise noted, price is per piece. Minimum 20 pieces of any item ordered.

### COLD

<b>Goat Cheese and Shitake Mushroom Parmesan Tartlets</b> – <i>Mini tarts filled with goat cheese, shitake mushrooms and topped with parmesan. These tarts are baked, but served cold.</i> .....	\$1.25
<b>Dolmas</b> – <i>A classic Greek appetizer. Grape leaves stuffed with rice and vegetables</i> .....	\$1.25
<b>Vine Leaves Stuffed with Wild Rice and Apricots</b> – <i>A unique variation on the Dolmas, this one stuffed with a mixture of dried apricots and wild rice</i> .....	\$1.25
<b>Layered Basil Cheese Torte with Assorted Crackers</b> – <i>Layers of seasoned Ricotta Cheese, Sun Dried Tomatoes, Pesto, Fresh Tomatoes and Olives. Served with assorted crackers. Serves 15-20</i> .....	\$35.00
<b>Layered Bean Dip with Tortilla Chips</b> – <i>Layers of refried beans, guacamole, sour cream, cheddar cheese, green onions, fresh tomatoes and olives. Served with Tortilla chips. Serve 15-20</i> .....	\$25.00
<b>Deviled Egg Platter</b> (32 pieces).....	\$18.00
<b>Marinated Olives</b> – <i>Olives marinated with orange, garlic and marjoram (serves 10)</i> .....	\$16.00
<b>Crostini with Tapenade</b> – <i>Crunchy French bread slices topped with olive tapenade</i> .....	\$1.25
<b>Deviled Quail Egg</b> – <i>Deviled quail eggs served atop pumpernickel rounds</i> .....	\$1.25
<b>Red Pepper Mousse in Endive</b> – <i>Creamy red pepper mousse served on endive leaves</i> .....	\$1.00
<b>Blue Cheese Mousse on Toast Rounds</b> – <i>Creamy blue cheese mouse served on toasted rounds</i> .....	\$1.00
<b>Cheese Stuffed Dates with Pistachios</b> – <i>Dates stuffed Boursin and cream cheeses and rolled in pistachio nuts</i> .....	\$1.25
<b>Blue Cheese Grapes</b> – <i>Grapes rolled in blue cheese and pistachio nuts. Served in the shape of a bunch of grapes. 1 Bunch serves 10</i> .....	\$35.00
<b>Vietnamese Spring Rolls</b> - <i>Marinated cucumbers, green onions and rice noodles and fresh herbs wrapped in tender rice paper and served with hoisin/peanut sauce. This item is not fried</i> .....	\$1.25
<b>Hummus Platter</b> – <i>Pureed garbanzo beans with tahini, lemon juice, garlic and olive oil. Served with pita bread. Serves 20</i> .....	\$1.50
<b>Baba Ghannouj Platter</b> – <i>Pureed grilled eggplant with tahini, lemon juice, garlic and olive oil. Served with pita bread. Serves 20</i> .....	\$1.50
<b>Tabbouleh Platter</b> – <i>Minced parsley, Roma tomatoes, green onions and bulgur wheat with lemon vinaigrette. Served with pita bread. Serves 20</i> .....	\$1.50
<b>Muhammara Platter</b> – <i>Sometimes called “Walnut Caviar”, this delicious pâté is made with ground walnuts, hot pepper paste, pomegranate molasses and olive oil. Serves 20</i> .....	\$2.00
<b>Caponata Platter</b> – <i>Eggplant, zucchini, red bell peppers, tomatoes, capers and balsamic vinegar highlight this Sicilian classic. Garnished with toasted walnuts and served with Italian bread. Serves 20</i> .....	\$1.50
<b>Vegetable Bruschetta Bar</b> – <i>Assortment of vegetable bruschetta included roasted eggplant with Fontina, marinated artichoke with provolone and sun-dried tomato with fresh mozzarella. You assemble the Bruschetta to your liking</i> .....	\$2.25

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5

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