

Hors d'oeuvres - 2019

Vegetarian

Classic Bruschetta \$2

A medley of fresh tomatoes, herbs, Italian olive oil and garlic served on crostini

Insalata Caprese \$4

Cherry tomatoes, soft mozzarella balls and fresh basil threaded on to mini skewers

Grilled Artichoke \$5

Seasoned and served with a light garlic aioli

Asparagus \$10 Per Platter

Served with shaved parmesan and drizzled with truffle oil

Two Olive and Roasted Red Pepper Tapenade de Provence \$30 Per Bowl

Traditional French hors d'oeuvre served with toasted bread

Spanish Gazpacho Shooters \$3

A twist on the classic topped with avocado cream

Caper Hummus \$25 Per Bowl

Zingy hummus served with pita chips

Gorgonzola and White Bean \$3

Drizzled with honey and served on Crostini

Fig Spread with Bubbled Brie \$3

On toasted bread

Stuffed Fingerling Potato* \$3

Potato, sour cream and chive

**Potatoes can also be stuffed with bacon and cheddar cheese*

Wild Mushroom Pate \$30 Per Bowl

Portabella mushrooms, goats cheese and truffle pate served with fresh baguette

Stuffed Cucumber Cups** \$3

Fresh cucumber with dill cream cheese

Artisan Cheese Platter

3-Cheese \$75 4-Cheese \$100 5-Cheese \$125

Accompanied by dried fruits, nuts and crackers

Baked Brie \$25 Each

French double cream brie round topped with choice of sweet or spicy jam wrapped in phyllo pastry and baked until perfectly melted

Louise's Kitchen Table Catering

www.louiseskitchentable.com

Seafood

Shrimp and Scallop Ceviche \$5

Served with corn tortilla chips

Crab Salad \$4

On endive or in phyllo cup

Smoked Salmon Mousse in Phyllo Cup \$5

With a light Myer lemon and dill crème fraiche sauce

Beer Boiled Shrimp \$5

Served with a zesty European Cocktail Sauce or Lemony Aioli

Charleston Crab Dip \$30 Per Bowl

Made from fresh white crab meat and light spices served with sesame crackers

Smoked Salmon Crostini \$5

Sliced smoked salmon with dill crème fraiche on pumpernickel

Prosciutto Wrapped Shrimp \$6

Baked and drizzled with a 25 year old balsamic glaze

Pesto Shrimp Wrapped in Bacon \$6

Shrimp stuffed with pesto and wrapped in crispy bacon

Seared Ahi Tuna \$8

Pan seared ahi tuna with Asian spices over seasonal greens

Meat and Poultry

Beef & Pork Meatballs \$6

Baked in a rich marinara and roasted vegetable sauce

Spanish Chorizo Meatballs \$6

Baked in a saffron cream sauce

Turkey Fennel Meatballs \$6

Baked in a rich Chardonnay cream sauce

Carolina Style Pulled Pork Sliders \$6

Pulled pork with a zesty sauce on sweet roll with creamy coleslaw

Italian Roast Beef Sliders \$5

Rare roast beef, Provolone, Pepperoncini on poppy seed roll

Monte Cristo Sliders \$5

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Ham, Turkey & Swiss cheese on sweet roll

Chicken or beef skewers \$6

Tandoori or Thai Seasoned with dipping sauce

Prime Seared Fillet Crostini \$6

Seared fillet with a horseradish crème fraiche on crispy toasts topped with green onions

Prosciutto Wrapped Asparagus \$20 Per Platter

Served with shaved parmesan and drizzled with truffle oil

European Charcuterie \$60 Per Platter

A selection of European cured meats served with cornichons and olives

***Crumbled bacon can be added*

Prices subject to seasonality and availability



LOUISE'S KITCHEN TABLE
because everything happens around the kitchen table

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