

Hors D'oeuvres

Homemade Dips

Antipasto Dip (*Artichokes, Mushrooms, Roasted Red Peppers, Olives, Green Peppers, Celery and Onion with Garlic and Italian Seasonings*)
served with French Bread Rounds

Bruschetta served on a Garlic Parmesan Crostini

Chicken Bruschetta served on Garlic Parmesan Crostini

Chilled Mexican Dip (*Jalapeno, Bean, Avocado, Sour Cream and Cheddar Cheese with Mexican Spices*) *served with Colorful Tortilla Chips*

Guacamole *served with Colorful Tortilla Chips*

Pesto-Sun Dried Tomato Spread *served with French Bread Rounds*

Roasted Red Pepper Hummus *served with Toasted Pita Points or Celery and Carrot Sticks*

Roasted Vegetable Cheesecake with Gourmet Crackers
(*Roasted Vegetables with Fresh Herbs Mixed with Gourmet Cheeses*)

Southwestern Salsa with Black Beans & Corn
served with Colorful Tortilla Chips

Warm Broccoli & Cheddar Cheese Dip *served with Gourmet Crackers*

Warm Chicken & Artichoke Dip *served with French Bread Rounds*

Warm Lobster & Crab Dip *served with Toasted Parmesan Bread Rounds*

Warm Spinach & Artichoke Dip *served with French Bread Rounds*

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Hors D'oeuvres

Vegetarian

Baked Brie En Croute (*Stuffed with Apricot Sauce OR Mushrooms and Herbs*)

Baked Spinach Stuffed Mushrooms

Fresh Fruit Kabobs

Fresh Seasonal Fruit Display *served with our Sherry Crème Dip*

Imported and Domestic Cheese Display *served with Gourmet Crackers*

Marinated Mozzarella, Mushroom and Cherry Tomato Skewers

Mexican Roll Ups (*Herbs, Cream Cheese, Green Chilies, Black Olives and Pimento Cheese Rolled in Tortillas, served in bite size slices*)

Mississippi Rounds (*Fresh Tomato Finger Sandwiches with Cajun Mayonnaise*)

Petite Cucumber Party Sandwiches

Seasonal Grilled and/or Raw Vegetable Crudité Display
served with our Spinach Herb and Ranch Dips

Spanakopita (*Fresh Spinach and Feta Cheese Baked in Pastry Triangle*)

Spinach and Parmesan Puffs

Spinach Boucheés (*Spinach Souffle served in Bite Size Pastry Cups*)

Vegetable Cream Cheese Bars (*Crescent Crust, Cream Cheese and Raw Vegetables*)

Vegetarian Bistro Pasta (*Bow Tie Pasta with our Sun-Dried Tomato Sauce, Spinach, Black Olives, Red Onion, Feta and Herbs*)

Warm Vegetable Turnovers (*Fresh Vegetables OR Spinach and Cheddar Cheese Baked in a Crescent Pastry*)

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Hors D'oeuvres

Beef & Pork

Antipasto Kabobs (*Marinated Mushrooms, Artichokes, Mozzarella Cheese, Salami OR Ham*)

Asparagus Wrapped in Prosciutto

Assorted Mini Quiches

Baby Lamb Chops with Charmoula Marinade (*Moroccan-style Marinated Lamb with Paprika, Cumin, Cayenne, Garlic, Cilantro and Coriander*)

BBQ, Cranberry Orange OR Swedish Meatballs

Cajun Boucheés (*Andouille Sausage and Rice served in Bite Size Pastry Cups*)

Marinated Pork Tenderloin Display with *Gourmet Split Rolls, Herbed Mayonnaise, Whole Grain Mustard and Horseradish Sauce*

Mini Beef Wellingtons

Mini Brown Sugar Glazed Ham Biscuits

Mini Burger OR Pork BBQ Sliders

Seared Beef Filet on *Garlic Crostini served with a dab of Horseradish Cream*

Southern Sausage & Cheese Balls

Warm Jamaican Beef Turnovers (*Seasoned Beef Patties Baked in a Crescent Pastry*)

Warm Sausage & Gouda Turnovers (*Andouille Sausage and Gouda Cheese Baked in a Crescent Pastry*)

Warm Taco Turnovers (*Beef and Cheddar Cheese with Taco Sauce Baked in a Crescent Pastry*)

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Hors D'oeuvres

Chicken & Turkey

Assorted Finger Sandwiches (*Chicken Salad, Honey Ham, Pimento Cheese, Tender Roast Beef OR Smoked Turkey*)

Bourbon Street Glazed Chicken Wings served with our *Creole Mustard Cream Dip*

Caribbean Island Chicken Tenders (*Spicy Breaded Chicken Tenderloins with our Sesame Island Glaze and our Grilled Pineapple Salsa*)

Chicken Tenderloins Pomodoro (*Golden Breaded Chicken Tenderloins drizzled with Tomato Pesto Cream Sauce, Topped with Gorgonzola Cheese and Toasted Pine Nuts*)

Cho Cho Chicken OR Beef Skewers (*Hawaiian/Asian seasoned*)

Greensboro Boucheés (*Gourmet Chicken Salad served in Bite Size Pastry Cups*)

Indonesian Chicken Satay Skewers (*Asian Chicken Basted with Curry Coconut Sauce and served with our Spicy Thai Peanut Sauce*)

Italian Chicken Crostini (*Chicken Pureed with Italian Seasonings, Dijon Mustard and Dried Apricots on a Crostini*)

Jamaican Rum Runners (*Skewered Chicken with Caribbean Rum Glaze*)

Mini Chicken Quesadillas served with *Sour Cream and Salsa Dip*

Mini Chicken Wellingtons

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Chicken & Turkey

Pecan Crusted Chicken Tenderloins *served with our Marmalade Dip*

Roasted Chicken on Crostinis *served with our Spicy Roasted Garlic Aioli Dip (Savory Blend of Diced Roasted Chicken, Balsamic Caramelized Onions, Roasted Red Bell Peppers and Creamy Boursin Cheese)*

Sesame OR Cajun Chicken Bites

Sesame Chicken & Vegetable Kabobs *Marinated in our Teriyaki Sauce*

Sesame Chicken Tenderloins *served with our Honey Dijon Dip*

Turkey & Mushroom Pate *Baked in a Pastry Shell*

Visions Boucheés *(Diced Herb Chicken, Mushrooms and Bourson Cheese served in Bite Size Pastry Cups)*

Warm Chicken Empanadas *(Diced Chicken with Mexican Seasoning Baked in a Crescent Pastry)*

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Hors D'oeuvres

Seafood

Atlantis Boucheés (*Gourmet Shrimp Salad served in Bite Size Pastry Cups*)

**Bacon Wrapped Water Chestnuts, Scallops OR Shrimp
Baked Crab Stuffed Mushrooms**

Cape Fear Crab Cakes *served with our Tangy Remoulade Sauce*

Chilled Shrimp Display *served with Cocktail Sauce and garnished with Lemon Crowns and Wedges*

Coconut Shrimp (*Breaded Shrimp served with our Tangy Remoulade Sauce*)

Grilled Garlic Shrimp Skewers

Pacific Seafood Triangles (*Crabmeat, Shrimp and Chevre Cheese Baked in Pastry Triangles*)

Salmon Crostini (*Salmon, Red Bell Pepper and Capers on Toasted Pumpernickel Bread Points with Cream Cheese*)

Shrimp and Boursin Cheese *served on Cucumber Round*

Smoked Salmon Canapés (*Smoked Salmon with Seasoned Cream Cheese served on Toasted Bagel Chips*)

Warm Crab Puffs (*Crabmeat, Cream Cheese and Creole Seasonings*)

Fresh Sushi Available Upon Request

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Beverages

Aloha Punch (*Pureed Bananas with Pineapple and Orange Juices*)

Apple Berry Sparkler (*Apple and Cranberry Juices*)

Assorted Hot Tea Bags *served with Lemon Wedges and Honey*

Champagne Raspberry Lemonade *garnished with a Fresh Raspberry*

Chilled Lemonade

Freshly Brewed Columbian Coffee *with Condiments*

Freshly Brewed Sweetened & Unsweetened Iced Tea *with Lemon Wedges*

Mimosa (*Champagne with Orange Juice*) *garnished with Fresh Fruit*

Sparkling Citrus Punch (*Orange, Pineapple and Grapefruit Juices and
Ginger Ale*) *Garnished with Citrus Circles*

Trimmers Punch (*Cranberry, Lemon, Orange and Strawberry Juices*)

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