

# HORS D'OEUVRES



## SAMPLE HORS D'OEUVRES | PASSED

ALSO AVAILABLE AS TABLE HORS

♥ - CAN BE MADE VEGAN

- Asian Potstickers with Hoisin Sauce ♥
- Italian Meatballs with Pomegranate Glaze ♥
- Chicken Avocado Salad with Peach Chipotle Sauce ♥  
(in phyllo cups or on a mini croissant)
- Lamb Kofte Skewers with Tzatziki Sauce
- Mini Filet Sliders with Horseradish and Spicy Slaw
- Sriracha Shrimp Crostini, Fig Jam, and Chive Cream Cheese
- Italian Sopressata Sausage Skewers with Olives and Basil
- Olive Tapenade, Fig Jam, and Ricotta Crostini ♥
- Strawberry Caprese and Basil Skewers
- Butternut Squash and Caramelized Onion Crostini ♥
- Chicken Satay with Peanut Sauce
- Verde Shredded Pork Rolls with Cilantro Cream
- Shrimp and Cherry Tomato Skewers with Wasabi Cream
- Grilled Vegetable Skewers with Green Goddess Sauce ♥
- Italian Sausage-Stuffed Portobello Mushrooms ♥
- Mint and Honey Fruit Skewers ♥
- Bacon-Wrapped Almond and Goat Cheese Dates
- Sesame Soy-Glazed Beef Filet Skewers
- Watermelon Bites with Coconut Cream (Seasonal Item) ♥
- Cranberry Brie Bites (Seasonal)
- Chocolate Mousse Phyllo Cups with Raspberries
- Mini Lemon Blueberry Tarts
- Mini Cream Cheese Cakes  
(pistachio, chocolate cayenne, or key lime)
- Blackberry Cheese Cake ♥

# HORS D'OEUVRES



## HORS D'OEUVRES | TABLE

Bloody Mary Shrimp Ceviche with Corn Chips ♥  
(contains vodka)

Poblano and Sun-Dried Tomato Hummus with Rosemary  
Pita Chips ♥

Italian Sausage-Stuffed Portobello Mushrooms ♥  
Veggie burger Sliders

Olive Tapenade with Rosemary Pita Chips ♥

Spinach Artichoke Dip with Toasted Baguettes ♥

Curated Charcuterie Display

Grilled Chilled Vegetable Platter with Green Goddess  
Dressing ♥

Fresh Vegetable Platter with Cucumber Dill Dressing  
Fruit and Cheese Platter

Mini Crab Cakes with Remoulade ♥

Vegan Sushi ♥

Cucumber Rolls with Cashew Cream ♥

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**SAMPLE WEDDING MENU**

**SEATED DINNER**

GRAPE AND PECORINO

Baby Arugula, Quinoa, Grape, Walnut, Pecorino, Balsamic Glaze

FILET

mustard cream with roasted baby vegetables and wilted spinach

CHOCOLATE GANACHE CAKE

chocolate chard and raspberry drizzle

**BUFFET STYLE**

BOUNTIFUL SALAD

Spring Mix, Seasonal Veggies, Dijon Dill Vinaigrette

CEDAR PLANK SALMON

Herbed Mini Yukons, Asparagus

CHICKEN SCALOPPINI

marinated and butterflied chicken, creamy mushroom reduction

VEGAN POT PIE WITH VODKA CRUST

BERRY TARTS

**STATIONS**

SLIDER OR TACO BAR

CHARCUTERIE BOARD

SMORES STATION

**\*Contact for vegan options**

Black Fig Food | 806-236-0025



**SAMPLE PRIVATE DINNER MENU**

**FIRST COURSE**

Goat cheese crostini with fig-olive tapenade

**SECOND COURSE**

Ginger Carrot Soup

**THIRD COURSE**

Pomegranate Quail with Parmesan Crisp

**FOURTH COURSE**

Baby Kale and Roasted Beets Salad with Tarragon Dressing

**FIFTH COURSE**

Cedar Plank Salmon | Leeks, Shiitake, and Peas  
New Potato Mash | Dill Oil

**SIXTH COURSE**

Whiskey Ginger Cake

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