



ANNIE'S EVENTS

ANNIE'S GOURMET CATERING

@ANNIETHEVEGASCATERER

HORS D'OEUVRES MENU

**AWARD-WINNING HORS D'OEUVRES, BEAUTIFULLY PRESENTED
HOT, COLD, AND STATIONARY—**

MADE TO IMPRESS FROM THE FIRST BITE.

YOUR VISION. OUR ARTISTRY. UNFORGETTABLE BITES.

HOT HORS D'OEUVRES

Minimum order of 2 dozen required on all ala carte selections. Suggested portions are 2 per pieces of each selection per guest.

Hot Hors d'oeuvres are priced per piece when they are ordered ala carte. If they are included in your charcuterie or other type of menu, minimums do not apply, your caterer will supply enough based on your guest count.

*For full-service caterings, hors d'oeuvres will be presented on heated platters or in chafers, with all amenities and décor, to keep the food warm. They can also be butler-passed on artistically decorated platters and personally offered to your guests. Additional fees apply, see policies section.



Annie's Famous Stuffed Mushrooms – Large mushroom caps filled with mild Italian sausage, spinach, breadcrumbs, grated cheese, and spices. 5

Annie's Traditional Arancini – Rice, peas, pecorino, and shredded mozzarella cheese with secret spices, rolled in Italian breadcrumbs and deep fried to perfection. 5

Arancini with Beef – Italian rice ball with ground beef inside. 7 Sub sausage 7.

Baked Artichoke Hearts – Imported Italian artichoke hearts with stems, coated in Italian spices, breadcrumbs, and cheeses, sauteed to perfection. Seasonal. 7

BBQ Meatloaf Bites – Mini beef loaves on skewers. 6

Beef Bourguignonne Puffs – Tender pieces of beef marinated in bourguignonne wine sauce and layered in a delicate puff pastry. 7

Beef Kabobs – Marinated pieces of beef tenderloin paired with bell peppers and onions. 8

Beef Satays – Two succulent strips of sirloin on a skewer. 7

Beef Wellington – Fresh, USDA choice aged beef tenderloin, accented with mushroom duxelles and wrapped in a French puff pastry. 9

Buffalo Chicken Baby Sliders – spicy bite with lettuce on a baby bun. 7

Brie Bites with Walnuts in Syrup – The perfect combination of flavors. 6

Chicken, Peppers, and Onions – Grilled on skewers, a crowd favorite. 8

Chicken Wellington – Delicate chicken breast and mushrooms wrapped in French pastry. 7

Crab Cakes – Succulent crab meat with light pepper, spices, and breading. 8

Deep Dish Mini Pizzas – Pepperoni bites. 5

French Onion Soup Boules – Caramelized onions with gruyere cheese in a mini brioche bowl. 5

Lasagna Rolls – Long pasta noodles with 3 cheeses, marinara, rolled and baked to perfection. One of our best signatures! 6 Add meat or sausage 7

Lobster Mac and Cheese Poppers – Fresh lobster, triple cream brie, and ditalini macaroni, rolled into balls with panko bread crumbs and deep fried. 11

Lobster Crostini – Pieces of lobster tail baked in a creamy herbed Boursin cheese, topped with lemon rinds. 12

Meatballs Scampi- Fresh ground sirloin, with added secret ingredients, sauteed in a buttery garlic wine sauce. 5

Mini Burgers – All beef with cheddar and bacon 8

Mushroom Vol Au Vent – Wild mushroom medley with fontina cheese in a flaky pastry. 6

Pot Roast and Potato Spoon – Shredded beef with a dollop of mashed potato and gravy on an edible spoon. A wow for sure. 12

Reuben Puffs – Lean corned beef, sauerkraut, and aged Swiss topped with Russian dressing and layered in puff pastry. 7

Shepherd's Pie – Lean beef, carrots, peas, and spices in a pastry shell accented with whipped duchess potatoes. 7

Shrimp Casino – Jumbo butterflied shrimp coated in breadcrumbs and wrapped in bacon, baked to perfection. A beautiful presentation! 12

Shrimp Scampi – Jumbo shrimp sauteed in garlic, white wine, and butter. 12



Toasted Ravioli – Assorted flavors and sauces, based on seasons. 7

Truffled Mac and Cheese Cups – Creamy mac and cheese with truffle oil and shaved black truffle slices in small edible wafer cups. 5

COLD HORS D'OEUVRES

Cold Hors d'oeuvres are priced per piece. Minimum order of 24 pieces is required. If hors d'oeuvres are included in a full-service catering, cold hors d'oeuvres will be set up on decorated platters and props, with all amenities and décor, creating a visually pleasing presentation. They can also be butler-passed on artistically decorated platters, and personally offered to your guests. Additional fees apply, see policies section.



Artichoke Chicken Phyllo Cups – Chicken mixed with artichoke hearts, pineapple, and brown sugar served in phyllo cups. 4

Antipasto Skewers – Colorful roasted red peppers, marinated artichoke hearts, fresh mozzarella, Italian dry salami, and olive. 9

Bacon Wrapped Dates - Stuffed with cream cheese served in a spoon. 5

Bruschetta – small pieces of crostini topped with chopped tomato, onion, and cilantro, for traditional. 3 Chicken Mango with tomato 5.

Burrata, Basil, and Bell Pepper Tear Crostini - 5

Caesar Salad Spoons – Romaine lettuce coated in Caesar dressing and shredded parmesan, served in an edible parmesan spoon. 7

Caprese Chicken Roll – Thinly pounded breast of chicken rolled in bread crumbs, layered with fresh mozzarella, roma tomato, and basil, then baked and sliced. 5

Caprese Skewers – Teardrop tomatoes, and ciliegine, with fresh basil sprigs and balsamic glaze. 5

Chicken Mango Bruschetta – Garlic crostini topped with grilled chicken and fresh mango, cilantro, and red onions. 5

Cous Cous Salad Cups – Pearly pieces in a light vinaigrette dressing with small pieces of olives and pimentos. Served in mini cups with baby spoons. 5

Crab Claw Shooters – Delicate snow crab with cocktail sauce and lemon garnish. 13

Creamy Brie Canapes – Whipped brie with toasted almonds and fruit chutney in a tart shell. 6

Hummus Pizzas – Roasted red pepper hummus served atop pita slices. 5

Lemon Ricotta and Pesto Crostini – Whipped with honey drizzle and edible sugared lemon chip. 5

Mixed Organic Greens Cups – Tossed in fig balsamic and topped with candied walnuts, dried cranberries, and French-fried onions. 5

Orange Salami, Artichoke, and Cream Cheese Crostini – with orange rind garnish. 5

Proscuitto, Mango Chutney, and Boursin on Olive Hazelnut Cracker - 5

Prosciutto Rolls – Thinly sliced fine prosciutto rolled in garlic cream cheese and fig jam. 7

Shrimp Cocktail Shooters – Jumbo shrimp with cocktail sauce, small bread stick and lemon rind. 10

Shrimp Canapes – Seasoned shrimp on coconut cornbread with cilantro mousse and candied pineapples. 8

Smoked Salmon Roses – Rolled with fire oak smoked salmon, served on rounds of dark rye with dill cream cheese mousse. 8

Stuffed Dates – Fresh Medjool's stuffed with flavored cream cheese. 6

Tortellini Pesto Skewers – Cheese filled pasta rounds coated in delicious basil pesto sauce with grated pecorino romano cheese, skewered for easy eats. 5

THESE MENU ITEMS ARE A SAMPLING OF VERY FUN, CREATIVE FOODS THAT WILL ACCENTUATE ANY GROUP GATHERING.

WE ARE ALWAYS CREATING NEW IDEAS AND WELCOME YOUR SPECIAL REQUESTS ANY TIME.

COLD HORS D'OEUVRES STATIONS

OUR STATIONS FEATURE BEAUTIFUL, CREATIVE PRESENTATIONS—USING VIBRANT INGREDIENTS AND THOUGHTFUL ACCENTS TO TURN YOUR DISPLAY INTO A TRUE CULINARY PRODUCTION.

Heirloom Caprese

A stunning spread of hand-selected heirloom tomatoes, each one naturally unique in color and flavor, ranging from deep reds and sunny golds to greens, browns, and beautiful two-tone slices. Paired with fresh buffalo mozzarella, prosciutto “florelettes,” basil sprigs, and a balsamic glaze. Finished with Annie’s Gourmet Artisan Breads and Olive Tapenade for the ultimate showpiece.

Seasonal availability, consult Chef Annie for pricing...



AUNT MARY'S ANTIPASTO – Our Italian "Charcuterie"

A gorgeous Italian-style spread of premium deli meats and cheeses, briny olives, roasted peppers, fresh ciliegine, artichoke hearts, dried fruits, and a vibrant mix of marinated vegetables—beautifully arranged for maximum "wow." Just like Aunt Mary always said, "Use what's in the refrigerator!" (Only we elevate it.) Served with an array of Annie's Gourmet Artisan Breads and Crackers, plus our freshly made Olive Tapenade. A true centerpiece and a guaranteed crowd favorite.

\$25 PER GUEST



FRESH SEAFOOD BAR



An ultra-luxury seafood experience, presented as a dramatic on-ice display with elegant lighting, coastal nets, and curated accents—designed to stop guests in their tracks. Choose from king or snow crab, lobster tails, crab claws, chilled shrimp cocktail, and fresh ceviche, beautifully arranged and impeccably garnished. Served with classic cocktail sauce, fresh horseradish, bright lemon, and artisan crackers. A showpiece seafood masterpiece worthy of the most elevated events.

*****Pricing varies based on selections, current seafood market and availability.**

Annie's Gourmet Catering | Event Policies & Pricing

Pricing & Minimums

- Hors d'oeuvres are priced **per piece** or **per-guest serving**, as noted.
- For à la carte hors d'oeuvres, we recommend **2 pieces per guest, per selection**.
- À la carte hors d'oeuvres require a **minimum of 24 pieces per item**.
- Station pricing is **per guest**, and **all guests in attendance must be included** in the count.
- For full-service events, recommended portions are typically **2–3 pieces per guest, per selection** (based on menu and service style). Butlers are \$150 Each per 25 guests.
- **Prices are subject to change** based on market availability, supply, and seasonal demand.

Service, Setup & Taxes

- Menu pricing reflects **food only**.
- Full-service events and artistic presentations include an additional **Setup & Presentation Fee of 25%**, plus **Nevada Sales Tax (8.375%)**.
- The Setup & Presentation Fee may include (as applicable): heated chafers with fuel, heat lamps, chilled platters, serving utensils, premium disposable plates and cutlery, skewers, disposable cups/glasses, florals, props, and custom accents.
- **China and stainless-steel cutlery** are available for an additional **\$10 per guest**.

Booking & Payments

- A **50% deposit** of the estimated total is required to reserve your date.
- **Final payment is due 14 days prior** to the event.
- Proposals are **not considered confirmed reservations** until a **signed contract and deposit** are received and on file.
- Staff will assist with **setup and cleanup** at the conclusion of the event (as contracted).

Food & Beverage Minimums (pre-tax; excludes setup/presentation fees)

- **Food & Beverage Minimum: \$2,000**
- **Weddings: Food & Beverage Minimum: \$5,000**
- Minimums are **pre-tax** and **do not include** setup/presentation fees.

Additional Fees

- Additional pricing may apply based on setup details and staffing requirements. All fees are agreed upon **in advance** of the event.

Photography & Copyright

- All food presentation photos are the work of **Chef Annie Payton** and may not be copied or duplicated without prior written permission.

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