

---

***ANNIE'S EVENTS***

***ANNIE'S GOURMET CATERING***

***@ANNIETHEVEGASCATERER***

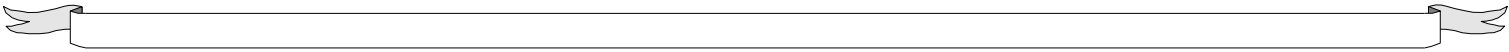
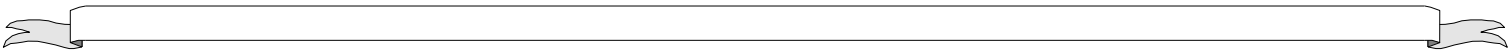
***HORS D'OEUVRES MENU***



# HOT HORS D'OEUVRES







**Hot Hors d'oeuvres are priced per piece. Minimum order of 12 required.**

**\*For full-service caterings, hors d'oeuvres will be presented in roll top 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, parmesan cheese, and spices. 4**

**Arancini with Gouda – Italian rice ball made with gouda and coated in panko breading. 4**

**Annie's Traditional Arancini – Rice, peas, parmesan, Romano, and shredded mozzarella cheese with secret spices, rolled in Italian breadcrumbs and deep fried to perfection. 4**

**Baked Artichoke Hearts- Imported Italian artichoke hearts with stems, coated in Italian spices, breadcrumbs, and cheeses, sauteed to perfection. Seasonal availability. 5**

**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**

**Breaded Artichoke Bites – Herbs and spices create an array of delicious flavor in these breaded Boursin and parmesan stuffed artichoke hearts. 5**

**Brie and Raspberry with Almonds – Double cream brie cheese with toasted almond flakes, topped with raspberry jam and wrapped in phyllo. 5**

**Caprese Chicken Roll – Thinly pounded breast of chicken rolled in breadcrumbs, layered with fresh mozzarella, Roma tomato, and basil, then baked and sliced. 4**

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

**Coney Island Hot Dogs – All beef cocktail franks topped with sauerkraut and mustard then hand wrapped in phyllo. 5**

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

**Deep Dish Mini Pizzas – Cheese, Mushroom, and Pepperoni. 5**

**Feta and Sun-Dried Tomato – Whipped feta, cream cheese, ricotta, and sundried tomatoes with scallions and white pepper in a phyllo wrap. 5**

**Fig and Goat Cheese in Beggar’s Purse – Luscious fresh figs and creamy goat cheese in a phyllo purse. 5**

**French Onion Soup Boules – Caramelized onions with gruyere cheese in a mini brioche bowl. 4**

**Lobster Mac and Cheese Poppers - Fresh lobster, triple cream brie, and ditalini macaroni, then dredged in panko bread crumbs. 11**

**Meatballs Scampi- Fresh ground sirloin, with added secret ingredients, sauteed in a buttery garlic wine sauce. 4**

**Mushroom Tarts – Shitake, oyster, portobello, cremini, and button mushrooms with fresh herbs and Swiss cheese in a tart shell. 5**

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

**Pear and Brie Beggar’s Purse – Pear preserves and creamy brie with toasted almonds in a phyllo purse. 5**

**Reuben Puffs – Lean corned beef, sauerkraut, and aged Swiss topped with Russian dressing and layered in puff pastry. 5**

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

**Truffled Mac and Cheese – Creamy mac and cheese with truffle oil and shaved black truffle slices. 5**

**Sweet Potato Puff Pastry – Buttery pastry filled with whipped sweet potatoes. 4**



**COLD HORS D'OEUVRES**







**Cold Hors d'oeuvres are priced per piece. Minimum order of 12 required.**

**\*For full service caterings, 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. 7**

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

**Caesar Salad Cups – Romaine lettuce coated in Caesar dressing and shredded parmesan, served in an edible cup. 5**

**Caprese Chicken Roll – Thinly pounded breast of chicken rolled in bread crumbs, layered with fresh mozzarella, roma tomato, and basil, then baked and sliced. 4**

**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**

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

**Hummus Cups – Roasted red pepper hummus served atop pita bread. 5**

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



**Prosciutto Rolls – Thinly sliced fine prosciutto rolled in cream cheese, topped with fig jam. 7**

**Shrimp Cocktails – Traditional with cocktail sauce, lemon, and cracker, or with tzatziki sauce, cucumber, and cracker. Served in mini martini glasses. 10**

**Shrimp Canapes – Seasoned shrimp on coconut cornbread with cilantro mousse and candied pineapples. 7**

**Smoked Salmon Roses – Rolled with fire oak smoked salmon, served on rounds of dark rye with dill cream cheese mousse. 7**

**Stuffed Dates – Fresh dates stuffed with blue cheese crumbles. 6**

**Tortellini Shooters – Cheese pasta rounds coated in a vedalia onion sauce, skewered and set atop pesto in a shot glass. 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.**

**VEGETABLE CRUDITES WITH ASSORTED DIPS 12 PER SERVING**



**ASSORTED FINE DELI MEATS PLATTER 18 PER SERVING**  
**WITH ARTISAN BREADS AND OLIVE TAPENADE**



**CHEESE AND GOURMET CRACKERS**  
**14 PER SERVING**



**ASSORTED HUMMUS BAR**  
**WITH PITA BREADS AND CHIPS 12 PER SERVING**





## **ANNIE'S GOURMET CATERING/ANNIE'S EVENTS POLICIES**

**Pricing is based on per piece or per guest serving. Prices are subject to change based on market demands and supplies.**

**There is a minimum requirement of 12 pieces or servings on all orders.**

**Pricing is for food. Additional setup fee of 25% applies for full service events, artistic presentations, plus Nevada Sales Tax of 8.375%.**

**Set Up fee covers heated chafers with fuel, chilled platters, serving utensils, fine quality plastic plates, cutlery, skewers, disposable cups, glasses, florals, props, and custom accents. All China and Stainless upcharge of \$5 Per Guest.**

**Booking an event requires a 50% Deposit of estimated billing to hold the date.**

**Balance/Payment in full is due 14 days before event.**

**Proposals do not guarantee a confirmed reservation for a designated date unless a deposit and signed contract are in effect.**

**Staff will assist in setting up and cleaning up event at its conclusion.**

**\*\*\*Food and Beverage Minimum is \$2000 \*\*\***

**\*\*\*All Weddings Food and Beverage Minimum is \$2,500\*\*\***

**\*\*\*F and B minimum is pre tax and any set up fees.\*\*\***

**Additional pricing is based on setup details and staffing requirements. All fees are agreed upon prior to event.**

**We look forward to serving you!**

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

**Copyrighted @ 2022 Annie's Gourmet Catering**