

BOURBON BLUE

NEW AMERICAN CUISINE. NEW ORLEANS TWIST.

Hors D'oeuvres Selections

We recommend 4-5 pieces per person, per hour

Tier 1—\$15 per dozen

Bruschetta | Shaved Parmesan | Toasted Baguette
Vegetable Spring Rolls | Sweet Chili Lime
Franks en Crute | Bistro Mustard
Sesame Chicken Satay | Thai Peanut or Sweet Curry Sauce
Grilled Vegetable Skewers | Balsamic Drizzle
Buffalo Chicken Tender Bites | Blue Cheese | Celery
Bang Bang Shrimp | Sweet Thai Dipping Sauce
*Broccoli & Cheddar Bites | Ranch Dressing
Spinach in Phyllo
Mini Beef Tacos | Sour Cream

Tier 2—\$17 per dozen

*Pepper Encrusted Ahi Tuna | Diced Red Pepper | Wasabi
*Fried Pot Stickers | Soy Dipping Sauce
Mushroom Risotto Puffs | Parmesan Cheese
*Vegetable Sushi Rolls
Chicken Quesadilla Tartlet
Flatbread Pizza—Basil Pesto | Chopped Tomato | Mozzarella
Catfish Fingers | Chipotle Aioli
Stuffed Mushroom Cap | Provolone Cheese
Meatball Lollipops | Demi Glace

Tier 3—\$21 per dozen

Roasted Grape Tomato | Fried Eggplant | Basil Aioli
Cheesesteak Eggroll Bites | Sriracha Ketchup
Baby Chesapeake Crab Cakes | Bistro Mustard
*Phyllo Wrapped Brie | Raspberry Coulis
Hawaiian Shrimp Skewer | Red Onion | Pineapple
*Southwestern Crab & Avocado Salad on Romaine
Shrimp Cocktail | Spicy Cocktail

Tier 4—\$24 per dozen

Blackened Filet Tips | Basil Aioli
*Bacon Wrapped Scallops | Horseradish Aioli
*Parmesan & Cornmeal Encrusted Scallops | Lemon Olive oil
Shrimp Lejon—Creamy Horseradish Sauce
Seared Beef Tenderloin atop Crostini | Horseradish Mayo
Crab Imperial Stuffed Mushrooms
*Smoked Salmon en Crute | Lemon Dill Cream

*3 Dozen minimum purchase required

8% sales tax and 20% Gratuity

Butlered Hors D'oeuvres may result in additional staffing fee

***Coffee, tea and iced tea included. Soda and juice additional \$2 per person, includes free refills**

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Hors D'oeuvres Samplers

{ Each Platter serves 8-10 people, 72 pieces total, }

Tier One—Silver—\$90

Buffalo Chicken Tender Bites | Blue Cheese
Fried Pickles | Ranch Dressing
Cheesesteak Eggroll Bites | Sriracha Ketchup
Vegetable Spring Rolls | Sweet Chili Lime
Bang Bang Shrimp | Thai Chili
Mini Beef Tacos w/Sour Cream

Tier Two—Gold—\$110

Chicken Quesadilla Tartlets | Sour Cream
Cheesesteak Eggroll Bites | Sriracha Ketchup
Baby Chesapeake Crab Cakes | Bistro Mustard
Bruschetta | Shaved Parmesan | Toasted Baguette
Shrimp Cocktail | Cocktail Sauce | Lemon
Meatball Lollipops | Demi Glace

* Other Hors D'oeuvres may be substituted for a \$5 upcharge per menu item

Vegetable Crudite Station—\$4 per Person

Celery and carrot sticks with pepper wedges and cherry
tomatoes with ranch dressing
~minimum 15 people~

Cheese & Cracker Station—\$5 per Person

Assorted cubed cheeses with artisan crackers and sliced
pepperoni, with bistro mustard
~minimum 15 people~

Hummus Station—\$4 per Person

Roasted Red Pepper hummus served with carrot & celery
sticks, pita and tri color tortilla chips
~minimum 15 people~

Bruschetta Station—\$4 per Person

Chopped tomatoes, basil & red onion served with toasted
crostini
~minimum 15 people~

Party Dips Station—\$5 Per Person

Each dip served in a bread bowl with tortilla chips and sliced baguettes

~minimum 25 people~

Salsa Fresca & Guacamole
Hummus

Roasted Red Pepper & Artichoke
Maryland Crab—add \$2 per person

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