

# 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 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 | Red Pepper | Wasabi  
\*Fried Pot Stickers | Soy Dipping Sauce  
Mushroom Risotto Puffs | Parmesan Cheese  
Vegetable Sushi Rolls  
Chicken Quesadilla Tartlet  
Flatbread Pizza | Pesto | 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  
Tuna and Mango Ceviche | Avocado Toast  
Shrimp Cocktail | Spicy Cocktail

### Tier 4—\$24 per dozen

Blackened Filet Tips | Basil Aioli  
Bacon Wrapped Scallops | Horseradish Aioli  
Parmesan & Cornmeal Scallops | Lemon Olive oil  
Shrimp Lejon—Creamy Horseradish Sauce  
Beef Tenderloin atop Crostini | Horseradish Mayo  
Spicy Shrimp | Stoneground Cheddar Grits  
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*

# BOURBON BLUE

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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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