



Posh Nosh Fine Catering

Hors d'oeuvre Menu Cold Hors d'oeuvres

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| Deviled Eggs *GF <i>Organic free-range egg, organic chives, smoked Armenian paprika</i> | \$.85/each |
| Deviled Truffle Eggs *GF <i>Organic free-range egg, white truffle oil, fresh chives, smoked Armenian paprika, truffle zest</i> | \$1.50/each |
| Candied Bacon Deviled Eggs *GF <i>Organic free-range egg, candied bourbon bacon, organic chives, smoked Armenian paprika</i> | \$1.25/each |
| Smoked Salmon Cucumber Cup *GF <i>Smoked salmon, cucumber cup, lemon zest, organic dill crème fresh</i> | \$2.50/each |
| Sesame Seared Ahi Tuna *GF <i>Black & white sesame seeds, fresh seared Ahi Tuna, Soy Sauce, Wasabi vinaigrette, served on crisp wonton</i> | \$2.50/each |
| Smoked Salmon Caviar Blini Bites <i>Smoked Salmon, crème fresh, caviar, organic dill, capers, lemon zest, mini Russian pancake, edible flowers</i> | \$2.75/each |
| Hummus Shooters *GF <i>Traditional hummus, shata roasted pepper paste, olive oil drizzle, smoked Armenian paprika. Served in shot glass with carrot sticks, celery sticks, & cucumbers spears</i> | \$1.25/each |
| Assorted Pinwheel Sandwiches <i>Circular bite sized sandwiches. Assortment includes the three of the following: Turkey Pesto: oven roasted turkey, Havarti cheese, pesto cream cheese, baby spinach Chicken Bacon Ranch: cheddar, chicken breast, cream cheese, bacon, ranch, dill, topped with scallions Reuben: Corned beef, Russian dressing cream cheese, Swiss cheese, Sauerkraut Buffalo Chicken: chicken breast, ranch cream cheese, Texas Pete, cheddar cheese, scallion Ham & Pimento Cheese: Smoked ham, cheddar & Monterey Jack pimento cheese Italian: Genoa salami, pepperoni, smoked ham, banana peppers, parmesan roasted pepper cream cheese, provolone cheese, Romaine lettuce Honey Ham: honey ham, Swiss cheese, honey cream cheese, lettuce, and pickle spear center Chicken Salad: chicken salad, lettuce, tomato, scallion</i> | \$39/25 people |
| Caprese Kabobs *GF <i>Fresh Buffalo Mozzarella, baby heirloom tomato tossed in pesto, black olive, organic basil, olive oil, imported balsamic</i> | \$1.50/each |
| Shrimp Cocktail Shooters *GF <i>Large chilled shrimp, lemon zest, served on the rim of shot glass filled with cocktail sauce</i> | \$1.75/each |



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| Petit Tomato Pie | \$2.50/each |
| <i>Heirloom tomato, Thai basil, Vidalia onion, Gruyere cheese, sharp cheddar, Texas Pete, pastry crust</i> | |
| Anti Pasto Skewers *GF | \$2.25/each |
| <i>pepperoni, salami, provolone, mozzarella, assorted marinated olives, pepperoncini peppers, served with pesto & Italian dressing</i> | |
| Greek Salad Cucumber Cup *GF | \$1.50/each |
| <i>Chopped Roma tomatoes, red onion, Kalamata olives, pepperoncini peppers, feta, herbs, Greek vinaigrette</i> | |
| Pesto Grilled Shrimp *GF | \$1.75/each |
| <i>Grilled pesto shrimp, parmesan shavings, scallions served on a lemon slice</i> | |
| Stuffed Strawberries *GF | \$1.50/each |
| <i>Ripe strawberries, stuffed with honey mascarpone cheese, candied mint leaf, imported balsamic drizzle</i> | |
| Prosciutto wrapped Asparagus *GF | \$1.75/each |
| <i>Grilled asparagus, olive oil, prosciutto</i> | |
| Spinach Pastry | \$1.25/each |
| <i>Organic spinach, red onion, sumac, olive oil, & garlic</i> | |
| Mini New England Style Lobster Roll | \$5.95/each |
| <i>Cold lobster, mayonnaise, lemon zest, organic celery, organic scallions, lettuce, buttery top split roll</i> | |
| Chili Lime Shrimp *GF | \$2.25/each |
| <i>Chili pepper sauce, lime juice, lime zest, jumbo shrimp, sweet corn & black bean salad</i> | |
| Stuffed Grape Leaves *GF | \$1.75/PP |
| <i>Lebanese grape leaves, rice, chickpeas, & tomatoes</i> | |
| Tzatziki Cucumber Shooters *GF | \$1.75/each |
| <i>Organic yogurt, organic mint, Himalayan sea salt, organic cucumbers</i> | |
| Crostini | |
| Gorgonzola: Gorgonzola Blue cheese, local TJ's wildflower honey, walnut dust | \$2.50/each |
| Brie & Caramelized Onion: Caramelized Vidalia onion, Brie, fig preserves | \$2.25/each |
| Herb & Garlic: extra virgin olive oil, fresh garlic, herbs, coarse seasonings | \$1.25/each |
| Bruschetta: tomatoes, onion, garlic, mozzarella, basil, parmesan | \$1.75/each |
| Flank Steak: Tender flank steak, horseradish, arugula, caramelized onions | \$2.75/each |
| Hummus: traditional hummus, extra virgin olive oil, fire roasted pepper sauce, Armenian paprika | \$1.60/each |
| Avocado: garlic herb cream cheese, avocado, chives | \$2.60/each |
| Mozzarella Pesto: Basil, parsley, pine nuts, garlic, olive oil, fresh mozzarella slice | \$2.25/each |
| Prosciutto Bruschetta: Ricotta, organic Roma tomatoes, organic garlic, black pepper, local TJ's orange blossom honey, balsamic reduction | \$2.75/each |



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Canapes

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| Peach & Prosciutto: peach, prosciutto, basil, mint, on a skewer | \$2.00/each |
| Bacon Wrapped Dates: Medjool dates, cream cheese, bacon, organic cayenne, | \$2.50/each |
| Gorgonzola Pear: Pear slice, gorgonzola, local honey, walnut dust | \$2.25/each |
| Shrimp Salad: Phyllo, shrimp, mayo, dill, onion, | \$2.00/each |
| Grape Confit & Roquefort: Green grapes, local honey, Roquefort, tarragon | \$3.75/each |
| Rosemary Honey Apricot: Apricot, southern pecans, local TJs wildflower honey, fresh rosemary | \$1.50/each |
| Watermelon & Feta: Bogue sound watermelon (based on availability), feta, pink Himalayan salt | \$1.60/each |
| Chicken Salad: Phyllo, organic free range chicken, mayo, scallions, celery, cranberries, pecan | \$1.85/each |
| Stuffed Figs *GF: Fig, goat cheese, wildflower honey, salted walnut | \$1.95/each |

Warm Hors d'oeuvres

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| Candied Bacon Cocktail Sausage | \$\$.75/each |
| <i>Texas Pete, bacon, white pepper, maple, brown sugar</i> | |
| Southern Pulled Pork Cups | \$4.50/each |
| <i>Heritage Farms slow cooked shredded pork shoulder, red wine vinegar coleslaw, Texas Pete, sweet cornbread garnish</i> | |
| Mini Connecticut Style Lobster Roll | \$5.95/each |
| <i>Warm lobster meat, sweet butter, Bibb lettuce, chives, brown butter aioli, buttery split top roll</i> | |
| Filipino Lumpia | \$1.25/each |
| <i>Pork, carrots, cabbage, onions, crispy spring roll wrapper, sweet chili sauce</i> | |
| Lobster Newburg Bites | \$5.50/each |
| <i>Free range eggs, heavy cream, sherry, organic cayenne, sweet cream butter, and nutmeg, served over mini buttered toast, garnished with chives</i> | |
| Candied Bacon Lollipops *GF | \$1.25/each |
| <i>Heritage Farms center cut bacon, sweet bourbon glaze, served on a stick</i> | |
| Lemon Garlic Scallops | \$3.50/each |
| <i>Large diver scallops, organic garlic, sweet butter, lemon zest, lemon juice, organic chives, served on garlic olive oil crostini</i> | |
| Brown Butter Diver Scallops | \$3.50/each |
| <i>Large diver scallops, organic garlic, browned sweet butter, organic chives, served on grilled crostini</i> | |
| Candied Bacon Wrapped Shrimp *GF | \$1.75/each |
| <i>Heritage Farms center cut bacon, Texas Pete, maple brown sugar candied crust</i> | |



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| Mediterranean Cheese Lumpia | \$1.25/each |
| <i>Mozzarella, organic mint, Armenian smoked paprika, Vidalia onions, crispy spring roll wrapper</i> | |
| Lasagna Cups | \$4.00/each |
| <i>Individually baked Lasagna cups available in White Chicken Lasagna or Traditional Beef Lasagna</i> | |
| Mini Chicken Kabobs *GF | \$3.25/each |
| <i>Organic free range chicken breast, mushrooms, onion, red & yellow bell peppers, garlic sauce</i> | |
| Chicken Kabobs *GF | \$6.00/each |
| <i>Organic free range chicken breast, mushrooms, onion, red & yellow bell peppers, kielbasa sausage, garlic sauce</i> | |
| Mini Chicken & Waffles | \$2.75/each |
| <i>Crispy organic free-range chicken breast, mini waffle, sriracha, local TJ's orange blossom honey</i> | |
| Bacon Wrapped Spanish Dates | 2.75/each |
| <i>Medjool dates, Manchego, cream cheese, chorizo, applewood smoked bacon, orange blossom honey</i> | |
| Stuffed Mushrooms *GF | |
| <i>Crab: Lump crab, parmesan, gruyere, onion, garlic, cream cheese, peppers</i> | <i>\$2.75/each</i> |
| <i>Spinach: baby spinach, parmesan cheese, cream cheese, shallots, garlic</i> | <i>\$1.65/each</i> |
| <i>Bacon: Heritage farms bacon, cream cheese, shallots, cheddar, parmesan, chives</i> | <i>\$1.95/each</i> |
| Shrimp & Grit Martinis | \$4.50/each |
| <i>Shrimp, Andouille sausage, onion, mushroom, tomato, green onion, cheddar cheese, served in a cup full of grits</i> | |
| Fire Roasted Meatballs | \$1.25/each |
| <i>Fire roasted tomatoes, garlic, onion, grass fed beef, parmesan sprinkle</i> | |
| Croquetas | \$2.25/each |
| <i>Cured Iberico Jamon, Manchego, Mozzarella, free range egg, organic heavy cream, citrus saffron aioli</i> | |
| Spanakopita | \$2.50/each |
| <i>Phyllo, spinach, feta, shallots, garlic, olive oil</i> | |
| Oyster Bienville | \$3.95/each |
| <i>Oyster on the half shell, sweet cream butter, heavy cream, shallots, garlic, applewood smoked bacon, sherry, panko</i> | |
| Mini Crab Cakes | \$3.50/each |
| <i>Lumb crab meat, lobster sauce</i> | |



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| Bacon Wrapped Scallops <i>Sea scallops, Heritage farms bacon, microgreens, Texas Pete, lemon zest</i> | \$3.50/each |
| Mini Beef Wellington <i>Cremini mushrooms, rosemary, free range egg, puff pastry, beef tenderloin, Boursin cheese</i> | \$4.50/each |
| Chicken Tenders / Buffalo Chicken Tenders <i>Crispy free-range chicken breast with choice of: BBQ, Honey Mustard, Blue Cheese, or Ranch</i> *Buffalo style: tossed in mild buffalo sauce with blue cheese or ranch | \$2.75/each |
| Pretzel Shooter <i>Soft pretzel stick, coarse salt, served in a shot glass with beer cheese</i> | \$1.60/each |
| Crab & Lobster Souffle <i>Lump crab meat, cold water lobster, cream, gruyere, shallots, garlic, free range egg, lemon zest</i> | \$12.95/each |
| Mini Santé Fe Eggroll <i>Chicken, black beans, Monterrey Jack, cilantro, cilantro herb sour cream</i> | \$1.25/each |
| Santé Fe Eggroll <i>Chicken, black beans, Monterrey Jack, cilantro, cilantro herb sour cream</i> | \$2.50/each |
| Grilled Chicken Pita <i>Free range organic chargrilled chicken breast, shredded lettuce, tomato, garlic sauce, queso fresco</i> | \$3.75/each |
| Assorted Flatbreads *one flatbread is sliced into about 10 sticks <i>Fig & Goat Cheese:</i> fig, goat cheese, bacon, chives, TJ's orange blossom honey <i>Flank Steak:</i> Sliced beef, horseradish, arugula, caramelized Vidalia onion <i>Ham & Havarti:</i> Onion infused olive oil, maple honey shaved ham, Havarti, chives, queso fresco | \$17.00/each \$18.00/each \$16.50/each |
| Soup Sippers <i>Shot glass of soup with a starchy garnish to soak it up</i> Tomato Basil: tomato, basil, heavy cream, onion, grilled cheese wedge Clam Chowder: heavy cream, clam, potato, onion, bacon, olive oil & herb crostini Toscana Soup: heavy cream, Italian sausage, kale, onion, potato, garlic herb crostini | \$2.00/each |
| Sliders Cheeseburger: ground beef patty, fried onion, sriracha mayo, cheddar cheese Buffalo Chicken: crispy fried chicken breast, cucumber ranch, lettuce, tomato Grilled Chicken & Pesto: organic free range chicken breast, pesto, garlic sauce, Havarti Clam Burger: Crispy clam strips, coleslaw, ketchup Crab cake sliders: lump crab cake, lettuce, sriracha citrus aioli Shrimp Burger: Crispy fried shrimp, coleslaw, ketchup Shrimp Salad Slider: Shrimp, old bay, scallions, Bibb lettuce, served on Kings Hawaiian sweet roll | \$3.50/each \$3.25/each \$3.25/each \$3.25/each \$4.50/each \$3.75/each \$3.50/each |



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| BLT: <i>Heritage Farms bacon, shredded lettuce, organic tomato, mayo</i> | <i>\$2.85/each</i> |
| Southern Porky Sliders: <i>8 hour roasted Boston butt, creamy vinegar coleslaw, Texas Pete</i> <i>*minimum 40</i> | <i>\$3.50/each</i> |
| Roasted Pork Sliders: <i>8 hour roasted Boston butt, chimichurri mayo, provolone cheese</i> <i>*minimum 40</i> | <i>\$3.50/each</i> |