

Hors D'oeuvre Menu & Party Trays

Asiago Asparagus in Phyllo (V)

Brie & Raspberry in Phyllo (V)

Chicago Mini Sausage & Cheese Pizzas

Assorted Mini Quiche

Spanokopita (V)

Tomato, Fresh Mozzarella & Basil Skewers (V)
 or Tomato Brushetta

Sausage Dijon En Croute

Spinach, Feta & Sun Dried Tomatoes Tartlets (V)

Blini with Crème Fraiche & Caviar

Crispy Vegetable Spring Roll (V)

Arancini (Cheesy Risotto Prosciutto Balls)

\$24.00 per dozen or \$185.00 per 100



Asparagus Wrapped in Prosciutto

Beef with Blue Cheese En Croute

Empanadas (Beef or Chicken)

Scallops (Wild Caught) Wrapped In Bacon-
 Hoisin, BBQ or Bourbon Glaze

Salmon Oscar - Atlantic salmon, Crab Meat, Spinach,
 Béarnaise, Puff Pastry

Bacon & Chevre Tarts – Sweet Chevre, crumbled bacon,
 garlic, finished with dried cherry tomato

Chilean Sea bass en Croute- miso, sake, mushroom &
 white Truffle oil

Kobe Beef Burger, Mushroom & Swiss Slider

Tenderloin Rossini- Goose pate, Mushrooms,
 Black Truffle Oil

\$33.00 per dozen or \$260.00 per 100

Brie & Raspberry in Phyllo (V)

Chicago Mini Sausage & Cheese Pizzas

Brie, Brown Sugar & Pecans Tartlets (V)

Mushrooms Spinach, Feta & Sun Dried Tomato (V)

Polenta Diamonds with Caramelized Onions
 & Roasted Red Peppers (V)

Red Bliss Potatoes Stuffed with Asiago Cheese (V)

Mushrooms Caps Stuffed with Sausage & Cheese

Wild Mushroom Duxelle Tartlet with Thyme
 Topped with Gruyere

Chicken satay skewers with peanut sauce dipper

Bourbon & Boursin Chicken en Croute

Wild Shrimp Cakes – Shrimp, Andouille, Asiago, Creole

Southern Shrimp & Grit Cakes

Greek Skewer- Feta, Calamata Olive, Cucumber

Antipasti Skewers- Provolone, Salami,
 Artichoke, Bell Pepper

\$30.00 per dozen or \$235.00 per 100



Baby New Zealand Lollipop Lamb Chops with
 Orange Balsamic Dipping Sauce (*Market Price*)

Blini with Smoked Salmon, Lemon,
 Crème Fraiche & Capers

Braised Short Rib Pot Pies

Maine Lobster Cakes

Mini Lump Crab Cakes

Mushrooms Cap Stuffed with
 Lump Crabmeat & gruyere

Open Faced Mini Reuben's

Open Faced Mini Rachael's (Turkey & Cole Slaw)

Philadelphia Cheese Steaks

Shrimp Toast with Crunchy Water Chestnuts

Maine Lobster Cakes- Claw Meat with Old Bay

Coquille St Jacques bay scallops, sherry, lemon,
 gruyere, puff pastry

\$36.00 per dozen or \$285.00 per 100



Innovative prepared gourmet foods

Display Hors D'oeuvres

Hors D'oeuvres come on a Black Disposable Tray. Most items just need to be unwrapped for display on your buffet. Crackers & Breads sold separately in most cases. You may supply your own serving dishes and drop them off at our store and we will display foods on your own platters.



Tortes, Spreads & Platters

6" Small tortes will serve 25 Guests

8" Medium Tortes will serve 50+ guests

10" Large Tortes will serve 75+ guests

Crackers, House-Made Melba, Crostini & Pita Chips are sold separately.



Italian Torte

Layers of Cream Cheese, Sundried Tomatoes, Fresh Basil, Calamata Olives, Topped with Toasted Pinenuts
SM \$55.00 | MD \$85.00 | LG \$100.00

Goat Cheese Torte

Layers of Goat Cheese, Caramelized Onion, Sun Dried Tomatoes, Roasted Garlic & Fresh Basil
SM \$55.00 | MD \$85.00 | LG \$100.00

Blue & Cream Cheese Torte

Layers of Bleu Cheese, Cream Cheese & Walnut Torte with Cranberry Coulis
SM \$55.00 | MD \$85.00 | LG \$100.00

Caviar Pies

Terrine of Chopped Egg, Fresh Dill, Cream Cheese, Crème Fraiche, Scallion & Capers, Topped with Caviar
SM \$55.00 | MD \$85.00 | LG \$100.00
Mini Tarts for Two \$12.00

Smoked Salmon Mosaic Torte

Layers of Cream Cheese & Sour Cream Chopped Egg & Capers, Fresh Dill & Scallion, Smoked Salmon
Topped With Squares of Salmon in an Attractive Mosaic Pattern
SM \$85.00 | MD \$125.00 | LG \$150.00

Lump Crab Torte

Layers of Cream Cheese, Creamy Avocado, Parsley & Scallion, Roasted Red Peppers & Topped with Spicy
Cocktail Sauce & Loads of Lump Crab Meat
SM \$85.00 | MD \$125.00 | LG \$150.00

Hours: M-F 8am-7pm, Saturday 9am-3pm

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831 Oregon Pike | Lancaster, PA 17601 | 717.394.3882 | www.PlumStreetGourmet.com | email: LoriHemphillPlum@Gmail.com

Display Hors D'oeuvres

Hors D'oeuvre Trays

The following items are served on a disposable black tray, or you can bring us a platter to use for display.



12" Small Trays will serve 20 Guests

10" Large Trays will serve 50+ Guests

Crackers, House-Made Melba, Crostini & Pita Chips are sold separately.

Fresh Ripe Fruits

Cut Into Chunky Sized Pieces
 SM \$50.00 | LARGE \$85.00

Imported Cheese

with Lavish Fruit Garnish
 SM \$125.00 | LARGE \$200.00

Cheese & Pate

with Lavish Fruit Garnish
 SM \$75.00 | LARGE \$125.00

Pick Up Domestic Cheese

with Lavish Fruit Garnish
 SM \$60.00 | LARGE \$95.00

Garden Vegetable

with Creamy Dill Dip
 SM \$50.00 | LARGE \$75.00

Grilled Asparagus

with Red Pepper & Dill Dip
 SM \$60.00 | LG \$95.00

Tuscan Antipasto

Varieties of Cheeses, Italian Meats, Marinated & Roasted Vegetables, Olives, Presented on a Bed of Greens with Sliced Baguette
 SM \$80.00 | LG \$150.00

Colossal Shrimp

Choice of Steamed with Zesty Cocktail Sauce or Lemon Garlic with Aioli Sauce
 SM \$95.00 | LG \$160.00

Mediterranean Platter

Roasted Vegetables, Olives, Artichoke Hearts, Peppers, French Feta, Hummus & House-Made Pita Chips
 SM \$75.00 | LG \$100.00

Smoked Salmon Platter

Thinly Sliced Scottish Salmon, Sieved Egg, Red Onion, Horseradish Cream, Capers, Fresh Dill & Cocktail Breads
 SM \$100.00 | LG \$200.00

Tenderloin of Beef

Seasoned & Roasted To Perfection
 Carved & Displayed on a Tray with Horsey Sauce
 SM Serves (10-12) \$110.00 | LG Serves (20-25) \$195.00

Skirt Steak, Flank Steak or Marinated Grilled Chicken Breast

Carved & Displayed on a Tray with Sauce
 SM Serves (10-12) \$75.00 | LG Serves (20-25) \$140.00

Chicken Satays

with House-Made Peanut Sauce
 SM (48) \$120.00 | LG (100) \$225.00

Vietnamese Spring Rolls

Fresh Wrapped & Cut in 1/2 & Displayed (V)
 Served with House made Ponzu Sauce
 (Choice of Vegetarian or Chicken)
 SM (24) \$54.00 | LG (48) \$108.00

Display Hors D'oeuvres



Open Faced French Rounds or Crostini

BLT with Melted Dilled Havarti
Ham & Brie with Mango Chutney
Turkey Breast with Balsamic Cranberry Apple Relish
Roast Beef with Horsey Sauce
\$36.00 per Dozen. \$295.00 per 100

Sliders (mini sandwich)

Prepared on Soft Parkerhouse,
Artisan Rolls, Mini Croissants and/or Baguette Wedges
Roast Beef with Horsey Sauce, Arugula
Ham & Brie with Mango Chutney, Arugula
Turkey Breast, Balsamic Cranberry Apple Relish, Greens
Chicken Salad, Arugula
\$42.00 per Dozen. \$336.00 per 100

Meatballs

Beef, Veal & Pork
with Zesty Marinara Sauce
(50-60 meatballs per pan) \$60.00

Tea Sandwiches

Boursin & Cucumber
Curried Chicken Salad & Watercress
Smoked Salmon & Watercress
Ham & Dijonaise
Egg Salad with Dill
Petite Crab Cake & Aioli
Cream Cheese & Sundried Tomato
\$2.75 - \$3.50 ea.



Melba Pita Chips or Crostini

House Made
SM Clam Container \$6.50
LG Clam Container \$12.00

Warm & Baked Dips

The following dips are to be served warm for
you will reheat them in your oven.
2 QT minimum, we suggest 1 QT per every 15 guests.
Crackers & Breads are sold separately

Lump Crab Artichoke Gratin

\$40.00 QT

Artichoke & Parmesan Gratin

\$25.00 QT

Spinach, Artichoke

Roasted Red Pepper & Cheese Gratin
\$20.00 QT

Baked Buffalo Chicken Dip

with Cheddar, Bleu Cheese, Ranch,
Buffalo Sauce & White
Meat of Chicken
\$25.00 QT

Baked Brie

with choice of topping
Includes Sliced Baguette (Brie not Wrapped in Pastry)
Choose from:
Apricot & Almond
Walnuts & Cranberry Chutney
Roasted Garlic & Wild Mushrooms & Thyme
\$65.00 (will serve 35- 40 guests)

Stuffed Baked Brie En Croute

Includes Sliced Baguette
Spinach, Sun Dried Tomatoes & Olives
Roasted Garlic & Wild Mushrooms & Thyme
Walnuts & Cranberry Chutney
\$75.00 (will serve 35- 40 guests)

Desserts



Cookie & Dessert Tray

Displayed Disposable Tray with Fruit Garnish

Dessert Tray Includes:

Fresh Baked Bite sized pick up Lemon Bars

Brownies,

Cut out or Spritz Cookies

House-Baked Cookies

Pecan & Fruit Tarts

Chocolate Cups

\$5.00 pp, 10 Guest minimum

Dessert Tray

Displayed Disposable Tray with Fruit Garnish

Dessert Tray Includes:

Fresh Baked Bite sized pick up Lemon Bars

Brownies,

Fruit Tarts

Chocolate Cups

\$6.00 pp, 10 Guest minimum

(3 Pieces pp)

Brownie & Lemon Cookie Tray

Fresh Baked Dark Chocolate Brownies,

Lemon Tarts/Bars & Cookies with Fresh Fruit Garnish

\$4.00 pp

Cookie Tray

Fresh Baked Cookies with Fresh Fruit Garnish

\$2.50 pp

Inquire about additional dessert selections

Fresh Fruit, Lemon or Chocolate Tarts, Fresh Baked Pies,

Assorted Cupcakes and Many More Delicious Treats!



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