



*Innovative prepared gourmet foods*

## 2019 HORS D'OEUVRES/PARTY TRAYS

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**The following Hors D'Oeuvres are being offered for \$24.00 per dozen or \$185.00 per 100.**

Asiago Asparagus in Phyllo (V)  
Brie & Raspberry in Phyllo (V)  
Chicago Mini Sausage & Cheese Pizzas  
Assorted Mini Quiche

**The following Hors D'Oeuvres are being offered for \$30.00 per dozen or \$235.00 per 100.**

Brie, Brown Sugar & Pecans Tartlets (V)  
Red Bliss Potatoes Stuffed with Asiago Cheese (V)  
Mushrooms Caps Stuffed with Sausage & Cheese  
Wild Shrimp Cakes – Shrimp, Andouille, Asiago, Creole  
Southern Shrimp & Grit Cakes  
Mushroom stuffed with Spinach & Feta

**The following Hors D'Oeuvres are being offered for \$33.00 per dozen or \$260.00 per 100.**

Asparagus Wrapped in Prosciutto  
Beef with Blue Cheese En Croute  
Kobe Beef Burger, Mushroom & Swiss Slider  
Scallops (Wild Caught) Wrapped In Bacon- Hoisin, BBQ or Bourbon Glaze  
Mushrooms Cap Stuffed with Lump Crabmeat & gruyere

**The following Hors D'Oeuvres are being offered for \$36.00 per dozen or \$285.00 per 100.**

Baby New Zealand Lollipop Lamb Chops w Balsamic Aoli Dip (\$60.00/dozen)  
Blini with Smoked Salmon, Lemon, Crème Fraiche & Capers  
Braised Short Rib Pot Pies  
Maine Lobster Cakes  
Mini Lump Crab Cakes  
Coquille St Jacques bay scallops, sherry, lemon, gruyere, puff pastry

Tomato, Fresh Mozzarella & Basil Skewers or Tomato Bruschetta (seasonal)  
Crispy Vegetable Spring Roll (V)  
Spinach, Feta & Sun-Dried Tomato Tartlets (V)  
Spanakopita (V)

Wild Mushroom Duxelle Tartlet w Thyme & Topped with Gruyere  
Bourbon & Boursin Chicken en Croute  
Greek Skewer- Feta, Kalamata Olive, Cucumber  
Antipasti Skewers- Provolone, Salami, Artichoke, Bell Pepper

Salmon Oscar - Atlantic salmon, Crab Meat, Spinach, Béarnaise, Puff Pastry  
Bacon & Chevre Tarts – Sweet Chevre, crumbled bacon, garlic, finished with dried cherry tomato  
Tenderloin Rossini- Goose pate, Mushrooms, Black Truffle Oil

Empanadas (Beef or Chicken)  
Shrimp Toast with Crunchy Water Chestnuts  
Open Faced Mini Reuben's  
Open Faced Mini Rachael's (Turkey & Cole Slaw)  
Philadelphia Cheesesteaks  
Arancini (Cheesy Risotto, Prosciutto Balls)

**DISPLAYED HORS D'OEUVRES** – All Hors D'oeuvres come on a Black Disposable Tray, most items you just need to unwrap & display on your buffet.  
**Crackers & Breads sold separately in most cases. You may supply your own serving dishes and drop them off at our shop and we will display foods on your own platters or trays.**

**Tortes, Spreads & Platters-** The following items are served on a disposable black tray, or you can bring us a platter to use for display.

**6" Small tortes will serve @25 Guests, 8" Med Tortes will serve @ 50+ guests & 10" Large Tortes will serve @ 75+ guests.**  
**Crackers, House made Melba & Crostini are sold separately.**

- ◆ Italian Torte; Layers of Cream Cheese, Sundried Tomatoes, Fresh Basil, Kalamata Olives, Topped With Toasted Pine Nuts
  - 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
- ◆ 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 w Caviar
  - SM \$55.00 | MD \$85.00 | LG \$100.00
- ◆ 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

**12" Small trays will serve up to 20 Guests; 16" Large Trays will serve up to 50+ guests. Crackers, House made Melba, & Crostinis are sold separately.**

- ◆ Fresh Ripe Fruits Cut Into Chunky Sized Pieces:
  - SM \$60.00 | LARGE \$85.00
- ◆ Imported Cheese or Cheese & Pate Tray with Lavish Fruit Garnish
  - SM \$125.00 | LARGE \$200.00
- ◆ Pick Up Domestic Cheese Tray with Lavish Fruit Garnish
  - SM \$60.00 | LARGE \$95.00
- ◆ Garden Vegetable Tray with Creamy Dill Dip
  - SM \$50.00 | LARGE \$75.00
- ◆ Grilled Asparagus with Red Pepper & Dill Dip  
\*\*Market Price\*\*

- ◆ Tuscan Antipasto Tray: Varieties of Cheeses, Italian Meats, Marinated & Roasted Vegetables, Olives, presented on a Bed of Greens.
  - SM \$80.00 | LG \$150.00
- ◆ Mediterranean Platter: Roasted Vegetables, Olives, Artichoke Hearts & Peppers, French Feta, Hummus.
  - SM \$75.00 | LG \$100.00
- ◆ Colossal Shrimp set up on a Tray. Choice of Steamed with Zesty Cocktail Sauce or Lemon Garlic with Aioli Sauce
  - SM 3 LB \$95.00 | LG 5 LB \$160.00
- ◆ 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
  - Whole Filet Serves (20-25) \$195.00
  - Half Filet Serves (10-12) \$110.00
- ◆ Chicken Satays with House made Peanut Sauce
  - XS (25) \$60.00 | SM (50) \$120.00 | LG (100) \$225.00
- ◆ Vietnamese Spring Rolls, freshly wrapped in Rice Paper. Cut in ½ & displayed. *Served with Peanut sauce. (House made Ponzu Sauce upon request.) (V)*
  - SM (24- ½ pieces) \$54.00 | LG (48- ½ pieces) \$108.00
- ◆ Open Faced French Rounds or Crostini \$36.00 per Dozen. \$295.00 per 100
  - Ham & Brie with Mango Chutney
  - Turkey Breast with Balsamic Cranberry Honey Mustard
  - Roast Beef with Horsey Sauce
- ◆ Sliders (mini sandwich) Prepared on Brioche Rolls, or Mini Croissants (depending on availability.) \$42.00 per Dozen. \$336.00 per 100
  - Roast Beef with Horsey Sauce , Arugula
  - Ham & Brie with Mango Chutney , Arugula
  - Turkey Breast with Cranberry Honey Mustard, Greens
  - Chicken Salad w Arugula
- ◆ Cocktail Meatballs w/ Marinara, Sweet Chili Lime, BBQ, Sweet and Sour, Orange Bourbon Glaze (2 meatballs/\$1.00.)

**Continued:**

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

- Warm Lump Crab Artichoke Gratin \$40.00 QT
- Warm Artichoke & Parmesan Gratin \$25.00 QT
- Warm Spinach, Artichoke, Roasted Red Pepper & Cheese Gratin \$20.00 QT
- Warm Baked Buffalo Chicken Dip with Cheddar, Bleu Cheese, Ranch, Buffalo Sauce & White Meat of Chicken \$25.00 QT

◆ *Warmed Baked Brie, Wrapped in Phyllo, with choice of topping \$65.00 (will serve 35- 40 guests.)*

- *Apricot & Almond*
- *Walnuts & Cranberry Chutney*
- *Roasted Garlic & Wild Mushrooms & Thyme*
- *Spinach, Sun Dried Tomatoes & Olives*
- *Roasted Garlic & Wild Mushrooms & Thyme*
- *Walnuts & Cranberry Chutney*

**House Made Crostini: SM Clam Container \$6.00 LG Clam Container \$12.00. Melba: SM clam: \$7.00 LG clam \$14.00**

**Desserts**

- ◆ Fresh Baked Cookies ..... \$12.00/dozen
- ◆ Fresh Baked Cookie Tray with Fresh Fruit Garnish ..... \$2.50/pp
- ◆ Sweets Tray: Double Fudge Brownies, Assorted Bars, and Cookies ..... \$4.00/pp
- ◆ Fancy Desserts: Assorted Bars, Brownies, Truffles, and Candies ..... \$6.00/pp

**Notes**

- ◆ Full service Catering menus available by request. **Please call Ashley Horst at (717)394-3882 catering@plumstreetgourmet.com**
- ◆ For large orders, a non refundable, 25% deposit is due with placement of order.

PLUM STREET GOURMET 1831 OREGON PIKE, LANCASTER, PA 717-394-3882 HOURS: 8 AM – 7 PM MONDAY–FRIDAY 9 AM – 3 PM SATURDAY