



*Steve Williams, C.E.C.
Certified Executive Chef*

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Professional Catering Hors D'oeuvres

Custom design your own menu. Portioning and pricing will be per person.

COLD APPETIZERS

*Prosciutto Wrapped Mozzarella Fresh Mozzarella & Kalamato Olive Canapé
Paté Stuffed Vegetables Tapenade Stuffed Vegetables Ham & Cheddar Pinwheels
Orange Muffin w/Smoked Ham Hummus Stuffed Vegetables
Jumbo Shrimp Cocktail Chicken Salad Stuffed Vegetables
Shrimp Salad Stuffed Vegetables Shrimp Salad Stuffed Phyllo Cups
Chicken Salad Croissants Caviar, Cream Cheese & Cucumber
Turkey/Provolone or Ham/Cheddar or Roast Beef/Swiss or Pastrami/Swiss Croissants
Fancy Finger Sandwiches Roast Beef Roulades w/Kosher Spear
Smoked Salmon & Cream Cheese Pinwheels or Phyllo Cups
Jamaican Jerk Shrimp Cocktail Fruit Bread w/Pineapple Cream Cheese
Russian Caviar & Cream Cheese Barquettes Prosciutto Wrapped Asparagus*

HOT APPETIZERS

*Mini Meatball Subs Mini Reuben BBQ or Hot Wings Lump Crab Bouchees
Chicken Drumettes w/Honey Mustard Crab Turnovers Greek Spanakopita
Mini Pastrami Rueben Cajun Catfish Fingers Petite Smoked Ham Biscuits
Petite Country Ham Biscuits Shredded Steak Taquitos w/Picanté Sauce
Chicken Empanadas Creamed Asparagus Empanadas Scallops Rumaki
Petite Chesapeake Blue-Crabcakes Sweet & Sour Meatballs Curried Meatballs
Baked Oysters Rockefeller Mediterranean Bruschetta Baked Oysters Cajunfeller
Oriental Eggrolls Sweet & Sour Baked Apple Sticks Fruit & Brie Puff Pastries
Petite Pork BBQ Rolls Cajun Crawfish Canapé Cajun Crawfish Cakes
Petite Beef Tenderloin Brochettes Cajun Smoked Salmon Cakes
Mini Philly Cheese Steak Rolls Beef Empanadas Crab-Stuffed Mushrooms
Spicy Sausage & Pineapple Kabobs BBQ Chicken Legs w/Ranch
Potato Skins – Your Way (BBQ, Shrimp & Herb-Stuffed, Any Way you like it!)*

SWEET BITES

*Belgium Chocolate Dipped Strawberries Petit Fours Assortment
Fudge Brownies Maple Nut or Chocolate Chip Cookies
Greek Baklava Petites Chocolate Grasshopper Tartlets
Petite Cream Puffs Strawberry Mousse Chocolate Cups
Peanut Butter Brownies Petite Kahlua Cream Profiteroles
Deluxe Petite Dessert Tier Cookies & Brownies Assortment
Grand Marnier Mousse Chocolate Cups Lemon Squares*

Appetizers and Sweet Bites may be elegantly presented on tables or formally butlered

PRESENTATION TRAYS & ARRANGEMENTS

*Mexican Chips w/Sausage & Cheese Dip, Picanté & Black Bean Salsa
Spinach & Artichoke Dip w/French Points Salmon Dip w/French Points
Chesapeake Crab Dip w/French Points Lobster Dip w/Toast Points
Cheese & Nut Torts w/ Water Crackers (choice of: Spinach or Sun-Dried Tomato)
Fresh Vegetable Tray w/Blue Cheese & Nut Tort Vegetable Crudité & Dip
Assorted Domestic Cheeses w/Cracker Basket
Domestic Cheeses & Summer Sausage Assorted Chips & Dips
International Cheese Array w/ Paté International Cheese Array
Russian Caviar & Condiment Array Mixed Nuts & Bar Mix
Shrimp Mousse w/Crackers Caspian Sea Beluga & Osetra Caviar
Whole Smoked Salmon Fresh Melon & Fruit Tray
Smoked Breast of Duckling w/Cranberry Chutney
Ham Mousse w/Crackers Smoked Trout Filets w/Lemon Caper Mayo
Mediterranean Antipasti Tray Smoked Filet of Bluefish w/Tiger Sauce*