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Hot Hors d'oeuvres

BEEF / LAMB

- Mini Brisket Sliders with Caramelized Onions, Brie, and Horseradish Crème
- Mini Cheese Burgers with Cheddar Cheese on Potato Rolls with Roasted Garlic Aioli
- Sliced Flank Steak with Mushroom Duxelle on Herb Crostini and Melted Brie
- Sliced Marinated Flank Steak on Flatbread with Chive Aioli and Caramelized Onions
- Bacon Wrapped Cubed Sirloin with Gorgonzola on a Skewer
- Seasoned Meatballs with Pickled Cucumber with Cranberry Compote Dipping Sauce
- Burger Potato Bites with Cheese and Tomato
- Maple Bacon Wrapped Mini Smokies ● Mini Lasagna Bites

POULTRY

- Cashew Chicken Bites with Mandarin Orange Teriyaki Dipping Sauce
- Pretzel Crusted Chicken Skewer with Honey Mustard Dipping Sauce
- Pecan Crusted Chicken Skewers with Raspberry Mustard Dipping Sauce
- Chicken Parmesan Bites with Marinara Sauce
- Thai Chili Chicken Bites
- Smoked Chicken Quesadillas with Salsa and Crème Fraiche
- Coconut Chicken Satays with Roasted Pineapple Dipping Sauce
- BBQ Chicken Bites with Sweet Sauce

PORK

- Pulled Pork Sliders with Chive Aioli
- Mini Pressed Cuban Sandwiches ● Mini Ruebens
- Mini Pups with Dijon Dipping Sauce (our version of pigs in a blanket)
- Jalapeno Poppers stuffed with Cream Cheese and wrapped in Apple Smoked Bacon
- Stuffed Mushrooms with Gorgonzola and Apple Smoked Bacon
- Bacon Grits Fritters ● Sweet Potato and Kiebasa Squares with Lemon Garlic Mayo

SEAFOOD

- Mini Jumbo Lump Crab Cake with Lemon Chive Aioli
- Apple Smoked Bacon Wrapped Shrimp with Bourbon Glaze
- Coconut Fried Shrimp with Spicy Orange Marmalade
- Kapow Shrimp (Our version of 'Bang Bang' Shrimp)
- Miniature Shrimp & Grits with Southern Style Shrimp & Creamy Grits topped w/ Cheese & Chives in mini cup

VEGETARIAN

- Vegetable Egg Rolls with Sweet Thai Chili Dipping Sauce
- Lightly Battered Fried Green Tomatoes with Spicy Remoulade Sauce
- Sautéed Spinach and Feta Cheese Wrapped Phyllo Dough Triangles
- Tomato Bisque Soup Shooters with Grilled Cheese Triangles
- Mini Assorted Quiche (protein available)
- Mini Omelet Muffins (protein Available)
- Stuffed Mushrooms with Spinach and Feta Cheese
- Mini Twice Baked Loaded Potatoes (Crumbled Bacon available)
- Bruschetta with Pesto Mozzarella, Roma Tomatoes, and Balsamic Glaze
- Tomato Basil Slider with Cheese
- Zucchini Pizza with Marinara Sauce and Mozzarella
- Baked Brie Bites with Grape-Pecan Compote served in Mini Phyllo Cups
- Eggplant Ricotta Bites ● Parmesan Tortellini Bites

Cold Hors d'oeuvres

BEEF

- Jerk Beef on Chips with Mango Salsa
- Black Pepper Rosemary Crusted Beef Tenderloin with Horseradish Cream and Mustard served with Silver Dollar Rolls

POULTRY

- Asian Marinated Chicken on Crispy Wonton with Avocado Mousse
- Roasted Sliced Turkey with Cranberry Aioli on Savory Sage Mini Corn Slider

PORK

- Sliced Southern Style Ham on Mini Cheese Biscuits with Honey Mustard
- Mini Open Faced BLT's with Avocado Mayo

SEAFOOD

- Smoked Salmon on Pumpernickel Bread Squares with Dill Butter
- Chili Garlic Salmon with Ginger, Cilantro on a Crispy Wonton
- Oven Roasted Salmon on a Wonton with Cucumber Dill Dipping Sauce
- Ahi Tuna Tartare with Crispy Wonton and Wasabi Aioli
- Ahi Tuna Tartare on Watermelon Cubes
- Garlic and Rosemary Shrimp on a Skewer
- Chili Garlic Shrimp with Mandarin Aioli Dipping Sauce

VEGETARIAN

- Tomato Mozzarella Caprese Skewers with Fresh Basil and Balsamic Reduction
- Vegetable Summer Rolls with Thai Chili Dipping Sauce
- Assorted Sushi Rolls with Ponzu Dipping Sauce, Wasabi and Pickled Ginger
- Deviled Eggs
- Caesar Salad Bites tossed with Shredded Parmesan and Caesar Dressing on Herb Crostinis
- Bruschetta with Goat Cheese and Tomato Basil Relish with Balsamic Drizzle
- Stuffed Baked Brie En Croute with Raspberry Preserves and served with Crostinis, Crackers, and Fruit
- Diced Tomato, Strawberry and Mozzarella Shooters with Balsamic Glaze
- Tri-Colored Hummus with Pita Chips
- Parmesan Crusted Asparagus
- Cucumber Pita Wedge
- Marinated Shrimp and Artichoke Shooters

Table Setting Hors d'oeuvres

- Jumbo Shrimp with Cocktail, Remoulade Sauce and Lemon Wedges
- Sun-Dried Tomato and Homemade Pesto Torta, served with Crackers
- Antipasto Display with Hummus, Roasted Red Pepper Dip, Olive Tapenade, Marinated Artichoke Hearts, Olives, served with Sea Salt Pita Crisps
- Black Bean and Roasted Corn Salsa, served with Tortilla Chips
- Baked Brie in Puffed Pastry with Mushroom Duxelle or Brown Sugar Pecan Mixture, Garnished with Fruit and Served with Herb Parmesan Crostinis
- Apple Smoked Bacon Cheddar Spread, Served with Crackers
- Garlic & Port Wine Cheese Spread with Sea Salt Pita Chips
- Herb Spinach Dip in Bread Bowl
- Warm Artichoke and Parmesan Dip served with Herb Crostini
- Cajun Shrimp Dip with Kettle Cooked Potato Chips
- Smoked Salmon Display with Capers, Eggs, Chopped Red Onions, Whipped Cream Cheese and Parmesan Crostinis
- Tomato Mozzarella Relish with Fresh Garlic and Basil with Focaccia Crisps
- Crab Dip with Sea Salted Pita Crisps
- Cheddar and Swiss Fondue with Fresh Artisan Loaves
- Smokehouse Chicken Wings with BBQ Sauce OR Blue Cheese OR Ranch Dipping Sauce
- Salsa Bar with Chips, Pineapple Salsa, Pico de Gallo, and Guacamole
- Fresh Fruit and Cheese Display with Crispy Crostini
- Baked Goat Cheese Pomodoro served with Sliced Sour Dough Crostini
- Swedish Meatballs with Burgundy Brown Sauce
- Imported and Domestic Cheese Display Garnished with Dried or Seasonal Fruits & Nuts Served with Parmesan Crostini & Fresh Bakes Artisan Bread
- Imported Cheese and Fruit Display & Nuts Served with Parmesan Crostini & Fresh Bakes Artisan Bread
- Domestic Cheese and Fruit Display with Assorted Crackers

Something Sweet

- Assorted Bite Size Desserts
- Assorted Mini Dessert Shooters
- Oreo Truffles
- Lemon Squares
- Pecan Tarts
- Fruit Tartlets
- Assorted Mini Cheesecake
- Cheesecake Empanadas
- Chocolate Covered Strawberries (seasonal)
- Turtle Brownie Bites with Caramel and Pecans
- Fresh Berries and Whipped Cream
- Assorted Cupcakes
- Berry Cobbler with Sweet Crème
- Assorted Homemade Cookies
- Assorted Gourmet Dessert Bars
- Coconut Macaroons
- White Chocolate Bread Pudding with Caramel, and Fresh Whipped Cream
- Oreo Chocolate Parfaits
- Individual Apple Pies with Whipped Cream
- Individual Pumpkin Cheese Cake (Seasonal)
- Peanut Butter Mousse Parfait
- Strawberry Shortcake
- Crème Puffs Drizzled with Chocolate
- Crème Brulee
- Cannoli