



RED STAR
CATERING

Hors D'oevres Menu

Ideal for everything from cocktail receptions to grand openings
our hors d'oeuvres menu has something for everyone.

All items are per piece (50 piece minimum) unless otherwise noted. Can be tray passed or stationed.

Cold Selections

Seasonal Crudités Platter of garden vegetables with homemade ranch dipping sauce

Cheese Board:

Chef's selection of domestic and imported cheeses, garnished with fruit and assortment of crackers

Antipasto Skewers with Artichoke Hearts, Kalamata Olives, Grape Tomatoes,
Smoked Sausage and Marinated Mozzarella Cheese

Pimento Cheese and Chive in Phyllo Cup

Mozzarella and Tomato Caprese on a Toasted Baguette

Kale Caesar Salad Bites

House Smoked Ham and Cheddar Biscuits with Cranberry Mustard Sauce

Classic Deviled Eggs

Homemade Spring Pea Deviled Eggs

Shrimp Cocktail

Smoked Salmon, Lemon Caper Aioli, Shaved Pickled Onion and Arugula on Crispy Crostini



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Warm Selections

Crispy Risotto Bites with Mozzarella, Basil and Smoked Tomato Aioli

Pork Belly Lollipops with Sweet Asian BBQ Glaze

Flank Steak Crostini with Herbed Garlic Aioli

Fripp Island Crab Cakes with Creole Remoulade

Bacon-Wrapped Sea Scallop with Hoisin BBQ Glaze

Grilled Beef Tenderloin Slider with Chipotle Aioli

Crab Rangoon in Crispy Pastry Cup

Hickory Smoked Meatballs in Blackberry BBQ Sauce

Thai Chicken or Beef Satay with Thai Chili Marinade and Spicy Peanut Butter Sauce