



Serving Charlotte & Surrounding Areas

704-947-1670

Info@arminscatering.com

Hors d'oeuvres Selections

Butlered & Displayed

Vegetarian Appetizers

Cold

- * Grilled Marinated Vegetable pin wheels w/ roasted tomato
 - * Caprese Salad Skewer w/ Balsamic
- * Tuscan White Bean Bruschetta on Grilled Crostini's
 - * Roasted red peppers with herbed goat cheese
 - * Herbed Goat cheese balls
- * Homemade Chips with your choice of Salsa- Tomato, Pineapple or Mango
 - * Canapés
- * Pita toast point served with roasted red pepper and garlic spreads
 - * Assorted finger or tea sandwiches
 - * Assorted raw vegetables served with dip
 - * Asparagus Cigars
 - * Fresh tray of sliced fruit
 - * Seasonal fruit Satay's
 - * Crudités Platter with fresh vegetables and ranch dip
- * Artisan Imported hard and soft cheeses (Chefs Choice), Lavish & Crostini

Hot

- * Baked Brie- wrapped in Puff Pastry, served with sliced bread
 - * Brie and Figs Pastry Shell
 - * Stuffed mushrooms – Parmesan & spinach
 - * Empanadas- Mozzarella and Cilantro
 - * Egg Rolls- Vegetable
- * Fried Green Tomato Toast/Artisan Bread Sliced and topped With Pimento Cheese and a crisp Fried Green Tomato
 - * Low Country Pimento Cheese Toast Points
- * Variety of Pastry puffs filled with Vidalia Onion and Swiss, Roasted Red Pepper and Cream Cheese, spinach and feta cheese
 - * Roma Tomato Tapenade toast points with melted mozzarella
- * Pizza- Puffed pastry topped with Roma tomatoes and your choice of topping
 - * Quiche- Traditional, mini, crust less, tomato & goat cheese



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- * Spanakopita
- * Spinach & Artichoke Won Ton with Sesame Ginger Sauce

Dips & Spreads

Cold

- * Artichoke Parmesan
- * Roasted Red Pepper and Garlic
 - * Olive Tapenade
- * Tropical Fruit or Tomato Salsa
 - * Hummus- Traditional Garlic
 - * Black Bean Hummus
- * Roasted Red Pepper Hummus
 - * Herbed Cheese Spread
- * Caramelized Vidalia Onion Parmesan Cheese Dip
 - * Citrus Smoked Salmon and Dill Spread

Hot

- * Hot Spinach and artichoke
 - * Crab Dip

Seafood

Cold

- * Shrimp and Vegetable Salad Rolls w/ Citrus Soy Dipping Sauce
 - * Crab salad served in endive leaves
 - * Caviar Pie
- * Jumbo Cajun Shrimp Cocktail served with traditional sauce
- * Shrimp with Rosemary & Garlic served with Cilantro and Lime dip
- * Sliced Smoked Salmon- with capers, red onions and bagel chips
 - * Oyster Bar- Served with raw and Smoked Oysters ~
- * Tuna Tataki- seared with sesame seeds and wasabi aioli*

Hot



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- * Grilled Shrimp Satay's
- * Rumaki – Scallops wrapped in bacon
- * Mini Maryland Crab Cakes with roasted shallots and Remoulade
 - * Shrimp Pot Stickers
 - * Crab Rangoon's
 - * Oysters Rockefeller*

~This item is served using raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Meat & Poultry

Cold

- * Sliced Beef or Pork Tenderloin served with dinner rolls mayo and mustard
 - * Anti Pasta- sliced imported meats with olives, pickles, artichokes and marinated mushrooms

Deviled Eggs

Hot

- * Asparagus Parmesan Straws Wrapped With Prosciutto
- * Cuban Pork Cigars served with spicy mango chutney
 - * Empanadas- Steak and Cilantro
- * Ham and Swiss Cheese Puffs w/ Whole Grain Mustard
- * Quail – Wrapped in Bacon w/With Bourbon, Orange and Grand Marnier Glaze
 - * Cashew Chicken Satay's Served with orange ginger sauce
- * Low Country Pimento Cheese Toast Points topped with bacon
 - * Beef and Queso Fresco Empanada
- * Andouille Sausage en Croute w/ Spicy Creole Remoulade
 - * Boursin Cheese and Smoked Bacon Tarts
 - * Beef Satay's with sesame ginger sauce
 - * Cocktail Franks
 - * Pigs in a Blanket
 - * Sausage & Parmesan Stuffed Mushrooms
- * Greek Chicken Strudel- loaf or pastry cup canape



- * Molasses glazed cocktail ribs
- * Buffalo Chicken wings, or breaded tenders served with blue cheese dressing

Most Hors D 'Oeuvres are designed to be butlered
Ask an associate if looking for buffet options
Items are priced by the person and individually