

# Meadowbrook Inn Hors d'oeuvre Buffets

## Menu Option 1

Fruit and Domestic Cheese Display with Cracker Assortment  
Fresh Vegetable Display with Green Onion Dip  
Deviled Egg Canapés on Toast Points

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Andouille, Asiago Cheese and Caramelized Onion Stuffed Red Bliss Potatoes  
Broiled Bacon Wrapped Marinated Chicken Breast  
Hot Blue Crab Dip with Crostini

## Menu Option 2

Baby Mozzarella, Fresh Basil and Red Onion Stuffed Roma Tomatoes  
Open Face Canapés Assortment  
Finger Sandwich Assortment

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Sweet & Sour Cajun Sausage Balls  
Grilled Chicken Satay with Wasabiyaki Sauce  
Mini Potato-Parmesan Potato Cakes with Dill-Dijon Sauce

## Menu Option 3

Marinated Fresh Vegetable Display with Fresh Herb Vinaigrette  
Domestic and Tropical Fruit Display with Honey Yogurt Dip  
Queso and Tomatillo Dip with Crostini and Assorted Chips  
Open Face Canapés Assortment

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Pork Loin, Pineapple and Roasted Red Pepper Brochettes with Curried Peach Dip  
Buffalo Chicken Tenders with Celery Sticks and Bleu Cheese and Ranch Dip  
Grilled Black Eye Pea Cakes with Preserved Ginger Tomato Jam  
Grilled Mini Crab Cakes with Cajun Remoulade

Please Contact Group Sales for more Information @  
800.456.5456

# Themed Hors d'oeuvre Buffets

## Southern Hors d'oeuvre Buffet

Heirloom Tomato, Fresh Basil and Baby Mozzarella Brochettes w/ Fresh Vinaigrette  
'Hoppin John' Shrimp & Rice Salad in Bibb Lettuce Cups  
Fresh Fruit and Regional Cheese Board Display  
Marinated Asparagus Spears with Béarnaise Mouseline

Pit Ham, Green Onion and Asiago Cheese Stuffed Bliss Potato Cups  
Grilled Charleston Shrimp & Cheese Grits Cakes with Tasso Crème Gravy  
Braised Pork Riblets w/ Southern Style BBQ Glaze  
McClellanville Grilled Crab Cakes w/ Tartar Sauce

## Caribbean Hors d'oeuvres Buffet

Black Bean Hummus with Banana Chips  
Zesty Crab Salad in Wonton Cups  
Tropical Fruit Volcano Display  
Lemon and Passion Fruit Tarts  
Island Vegetable Display

Jerk Chicken on Sugar Cane Skewers with a Blackberry Brandy Dipping Sauce  
Cinnamon Sugar Crusted Fried Plantain with Coconut Crème Dip  
Warm Aranitas (plantain) Pancakes with Fruit Toppings  
Island Shrimp & Scallop Brochettes with Mango Salsa  
Pork Picadillo in Tortilla Cups

## Louisiana Cajun Hors d'oeuvre Buffet

Shrimp Louie & Avocado Salad Tortilla Cups  
Cajun Poached Salmon with Dill Sauce Cucumber Cups  
Creole Tomatoes, Mozzarella and Fresh Basil Napoleons  
Grilled Spicy Pineapple and Bananas on Sugar Cane Skewers with Coconut-Chile Crème

Blackened Gulf Shrimp and Fried Okra Brochettes w/ Creole Sauce  
Fried Chayote Squash Batons with Garlic-Cilantro Sour Cream  
Blackened Strip Steak and Oysters Etouffee Brochettes  
Louisiana Grilled Gulf Crab Cakes with Cajun Remoulade  
Chicken Etouffee with Cheese Grits Cups

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