

***John Woods' – First Choice Catering has the most extensive hors d'oeuvre menu of any caterer in the Mid-South. Almost 250 items for your custom made hors d'oeuvre buffet. Al la Carte pricing available at end of menu for those not selecting a package.***

### ***Our Customers Top 20 Picks in 2019***

- *Cascading Fruit Display or Fruit Skewers*
- *Coconut Chicken Tenders*
- *Traditional Chicken Tenders with Dipping Sauces*
- *Meatballs (Hawaiian, BBQ, Traditional, Swedish, Italian)*
- *Rendezvous Style Cheese, Sausage and Cracker Display or Rendezvous Skewers*
- *Bruschetta*
- *Artichoke and Spinach Dip with Crostini's or Chips*
- *5 Platter Marinated Vegetable Display*
- *Petite Sandwiches (Chicken Salad, Beef Brisket, Pimento, Assorted Deli Meats)*
- *Memphis BBQ Sliders (Pulled pork or chicken)\*
- *Shrimp and Grits*
- *Smoked Salmon Display*
- *Hot Wings (Dry and wet)*
- *Buffalo Chicken Dip*
- *Cascading Salad Display with Condiments and Dressings*
- *Catfish and Hushpuppies with Condiments*
- *Hamburger Sliders*
- *Vegetable or Pork Spring Rolls with Sauces*
- *Pork Loin with Apple Compote and Rolls*
- *Chef's Choice Assorted Petite Desserts*

### ***Our Customers Most Requested Stations in 2019***

- *John Woods' Award Winning Shrimp and Grits*
- *Our Award Winning BBQ-Tini*
- *Taco Bar*
- *Pasta Station*
- *Potato Bar*

## **Fruits**

- *Cascading Diced Fruit Display*
- *Skewered Fruit Kabobs*
- *Sliced Fruit Display*
- *Marinated Fruit in a Bowl*
- *Marshmallow Fruit Salad*
- *Pineapple Fruit Salad*
- *Grilled and Glazed Pineapple Skewers*
- *Chocolate Dipped Strawberries – Add \$1.00 per*
- *Seasonal Fruit Display with Chocolate Dip*
- *Watermelon Sickles*
- *Watermelon Basket with Seasonal Fruits – Additional Fees Apply*

## **Cheese, Dips, Spreads and Dippers**

**All dips served with your choice of corn chips, tortillas, bruschetta, and crostini's or pita chips**

- *Domestic Cheese and Cracker Display*
- *Imported Cheese and Cracker Display (ask for pricing)*
- *Cheese, Fruit and Cracker Combination – Add \$1.50 per person*
- *Rendezvous Style Cheese, Sausage and Cracker Display*
- *Rendezvous Style Cheese and Sausage Skewers with Olives*
- *Salsa and Chips*
- *Mango Salsa with Cilantro*
- *Rotel Cheese Dip*
- *Creamy Avocado Lime Dip*
- *Baked Artichoke and Parmesan Dip*
- *Roasted Red Pepper, Sun Dried Tomato and Basil Spread*
- *Crawfish Dip – Add \$1.00 per person*
- *Crab Dip – Add \$1.50 per person*
- *Hot Onion Dip*
- *Fig and Kalamata Olive Tapenade*
- *Fire Roasted Corn and Sweet Pepper Salsa*
- *Sweet Jalapeno Cheese Spread*
- *Mango Salsa with Cilantro*
- *Shanghai Shrimp Dip – Add \$1.00 per person*
- *Smoked Catfish Pate*
- *Southwestern Dip*
- *Mexican Tamale Dip*
- *Hot Spinach Dip*
- *Humus with Roasted Red Peppers*

## **Wraps and Rolls**

- *Ham and Dijon Mustard Mini Croissants*
- *Spinach and Smoked Salmon Herbed Cream Cheese Roulade*
- *Pork Empanadas*
- *Shrimp and Herb Rice Paper Rolls with Peanut Hoisin Dipping Sauce*
- *Cucumber Nori Sushi Rolls with Sauces*
- *Smoked Salmon Sushi Rice Balls*
- *Pork Wontons with Soy dipping Sauce*
- *Texan Red Bean Wraps with Cilantro Cream*
- *Rolled Smoked Ham Crepes with Tarragon and Mustard Cream Sauce*
- *Wrapped Roasted Asparagus with Red Pepper Aioli*
- *Vegetable Spring Rolls*
- *Pork Fried Egg Rolls*
- *BBQ Egg Rolls*
- *Catfish Egg Rolls*

## **Small Bites – Pick Up Cocktail Appetizers**

- *Chorizo Sausage Puffs*
- *Sun Dried Tomato Pest Palmier (elephant ears)*
- *Honey Mustard and Prosciutto Palmier*
- *Wild Rice and Scallion Pancakes with Avocado Lime Salsa*
- *Parmesan Shortbread Rounds with Roasted Tomatoes, Feta and Rosemary*
- *Herbed Pancaked with Caramelized Bacon*
- *Our AWARD WINNING Caramelized Bacon*
- *Spicy Shrimp Crostini*
- *Smoked Salmon Crostini*
- *Smoked Catfish Pate Crostini*
- *Dill Scones with Smoked Trout and Horseradish Cream Sauce*
- *Mini Potato Pancakes with Sour Cream and Apple Sauce*
- *Our AWARD WINNING Edible Spoon Collection – Ask for Details*
- *Polenta Crostini with Blue Cheese and Balsamic Red Onions*
- *Polenta Crostini with Tomato and Black Olive Salsa*
- *Tostadas with Roast Corn Salsa*
- *Gingered Chicken Cakes with Cilantro Lime Tartar Sauce*
- *Cocktail Salmon and Dill Cakes with Crème Fraiche Tartare*
- *Mini Deviled Crab Cakes with Tomato Remoulade*
- *Filo Tartlets with Bang-Bang Chicken*
- *Filo Tartlets with Smoked Salmon, Cracked Pepper and Lime*
- *Filo Tartlets with Smoked Chicken and Tangy BBQ Sauce*
- *Filo Tartlets with Spicy Cilantro Shrimp*
- *Filo Tartlets with Asian Beef Salad*
- *Filo Tartlets with Crab, Ginger and Lime - \$Add \$1.00 per person*

## **Vegetables**

- *Fresh Vegetable Crudités with Dip*
- *Cascading Vegetable Display with Dip – Add .50 per person*
- *Grilled Asparagus Display with Lemon Sauce*
- *Grilled Vegetable Kabobs*
- *Marinated Mushrooms in Garlic Butter Sauce*
- *Haricot Vert Green Beans with Feta Cheese and Balsamic Vinaigrette*
- *5 Platter Grilled and Marinated Vegetable Display – Add \$1.50 per person*
- *Spinach Stuffed Mushrooms*
- *Smoked Salmon Stuffed Cucumbers – Add \$1.00 per person*
- *Prosciutto Wrapped Asparagus with Red Pepper Aioli – Add \$1.00 per person*
- *Fried Vegetable Spring Rolls with Sweet and Sour Sauce*

## **Sticks and Skewers**

- *Add \$1.00 upcharge for all skewered items*
- *Prosciutto Wrapped Scallops brochettes with Sauce Béarnaise*
- *Tang Thai Shrimp Skewers*
- *Barbecued Tandoori Shrimp Sticks*
- *Lemon Chili Shrimp Sticks*
- *Snow Pea Wrapped Shrimp Skewers with Lemon Cream Sauce*
- *Lime Marinated Chicken Skewers with Avocado Cream Sauce*
- *Spicy Chicken Satay Sticks*
- *Sesame Soy Glazed Beef Skewers*
- *Mini Chicken Kabobs*
- *Mini Beef Kabobs*
- *Mint Marinated Lamb Kabobs with Honey Dip*
- *Ginger Orange Pork Skewers*
- *Tropical Fruit Skewers with Mascarpone Dip*
- *Bacon Wrapped Apricot Skewers*
- *Grilled Vegetable Skewers*
- *Bacon Wrapped Fig Skewers*
- *Lemon Marinated Tortellini and Sun Dried Tomato Skewers*
- *Basil Marinated Mozzarella and Cherry Tomato Skewers*

## **Beef Hors D'Oeuvres**

- *Roast Beef on Petite Rolls*
- *Shaved Roast Beef Plater with Rolls*
- *Sliced Texas Beef Brisket on Petite Rolls*
- *Southwestern Stuffed Mushrooms*
- *Swedish Meatballs*
- *Hawaiian Meatballs*
- *BBQ Meatballs*

- *Italian Meatballs*
- *Traditional Meatballs*
- *Miniature Hamburgers with Pickles, Mustard and Ketchup*
- *Miniature Beef Wellingtons – Add \$1.00 per person*
- *Fried Ravioli with Marinara Sauce*

### **Chicken Hors D'Oeuvres**

- *Chicken Salad on Petite Rolls*
- *Chicken Salad display with Crackers*
- *Chicken Salad in Phyllo Tartlets*
- *Southern Fried Chicken Tenders with Dipping Sauce*
- *Coconut Chicken Tenders*
- *Buffalo Chicken Tenders*
- *Grilled Chicken Tenders with Dipping Sauce*
- *Chicken Brochette with Pineapple*
- *Roasted Chicken Drumsticks*
- *Caribbean Jerk Wings*
- *Buffalo Wings (Wet or Dry)*
- *Chicken Satay*
- *Filo Tartlets with Bang-Bang Chicken*

### **Pork Hors D'Oeuvres**

- *Pork Egg Rolls with Dipping Sauce*
- *Memphis Style Pulled Pork BBQ Sliders*
- *Spicy Pork Stuffed Mushrooms*
- *Sausage Stuffed Mushrooms*
- *Honey Sesame Glazed Cocktail Skewers*
- *Our AWARD WINNING Caramelized Bacon*
- *Garlic Roasted Pork Loin with Apple Compote and Petite Rolls*
- *Spiral Ham*
- *Ham and Biscuits with Preserves*
- *Sausage and Biscuits with Stone Ground Mustard*
- *Miniature Tacos with Carnitas*

### **Fish and Seafood Hors D'Oeuvres**

- *Mississippi Pond Raised Catfish Fillets with Hushpuppies and Tartar Sauce*
- *Catfish Egg Rolls*
- *Catfish Gumbo Martini – Add \$1.00 per person*
- *Petite Seafood Cakes with Tartar Sauce*
- *Miniature Tuna Burgers with Wasabi Mayonnaise Sauce – Add \$1.00 per person*
- *Light Lemony Salmon Mouse Puffs*

- *Smoked Salmon with Cream Cheese and Capers – Add \$1.25 per person*
- *Assorted Fresh Sushi Platters Available – Ask for Pricing*
- *Seared Scallops on Edible Oriental Spoon - Add \$1.00 per person*
- *Classic Shrimp Cocktail Puffs with Lemon Cream Sauce or Cocktail Sauce*
- *Bacon Wrapped Shrimp - Add \$2.00 per person*
- *Shrimp Cocktail 4 piece per person average - Add \$1.00 per person*
- *Shrimp and Grits Shooters*
- *Baby Bagels with Cream Cheese, Lox and dill*

## **Salads and Soups**

- *Cascading Salad Display with Condiments and Dressings*
- *Tri-Colored Pasta Salad*
- *Miniature Caesar Salad Croustades*
- *Caesar Salad display*
- *Deviled Eggs*
- *Cucumber and Tomato Salad*
- *Capresse Salad Display with Balsamic Vinaigrette*
- *Salad Shooters*
- *Gazpacho Shooters*
- *Shrimp Gumbo Martini – Add \$1.50 per person*

## **Action Stations and Food Stations – Ask for Pricing and Details**

- *Our AWARD WINNING Shrimp and Grits Station or Martini Bar*
- *Basic Mashed Potato Bar – Russet Mashed, Sweet Potato and Toppings*
- *Deluxe Mashed Potato Bar – Included Beef or Chicken Coq Au Vin and Toppings*
- *Basic Pasta Station includes One Pasta, One Sauce, and One Topping*
- *Deluxe Pasta Station includes 2 Pastas, 2 Sauces, 2 Toppings*
- *Super Pasta Station includes Acton Chef, 3 Pastas, 3 Sauces, 3 Toppings*
- *Our AWARD WINNING Bar-B-Que Tini*
- *Basic Taco Bar – Beef and Chicken Tacos with Condiments*
- *Deluxe Taco Bar – Beef, Chicken and Carnitas Tacos with Sides and Condiments*
- *Basic Pizzeria Station includes Chef's Choice Pizza Variety*
- *Deluxe Pizzeria includes Chef's Choice Variety Pizzas, Breadsticks, Italian Salad*

**Carving Stations – Pricing intended for Hors D’Oeuvre Buffets Only with 4 or More Items (Not Dinner Buffets). Pricing per Person. Add \$100 for Carving Chef.**

- *Inside Round of Beef with Rolls, Horseradish Sauce and Au Jus - Add \$7.00*
- *Slow Roasted Turkey Breast with Giblet Gravy, Cranberry Sauce and Rolls – Add \$4.00*
- *Garlic and Rosemary Roasted Pork Loin with Apple Compote and Rolls - Add \$4.00*
- *Prime Rib with Au Jus, Horseradish Sauce and Rolls - \$9.00*
- *Beef Tenderloin with Au Jus and Horseradish Sauce, Rolls – Add \$12.00*
- *Spiral Cut Ham with Sauce and Rolls – Add \$4.00*

**Sweets**

- *Fresh Baked Cookie Assortment (Oatmeal/Raisin, Chocolate Chip, Heath Bar, Sugar)*
- *Assorted Petite Desserts*
- *Miniature Cheese Cakes*
- *Chocolate Covered Strawberries – Add .50*
- *Assorted Petit Fours – Add \$1.00 per person*
- *Chef’s Choice Petite Desserts Variety*

**Beverage Service**

- *Punch, Tea and Water*
- *Assorted Soft Drinks - Add 1.25 per person*
- *Coffee and Condiments - \$20 per gallon*

**No One does it Better than First Choice Catering**

## ***Al la Carte Create Your Own Menu Pricing***

*Choose any combination of 4 items – **\$14.00***

*Choose any combination of 5 items – **\$17.50***

*Choose any combination of 6 items – **\$21.00***

*Choose any combination of 7 items – **\$24.00***

*Choose any combination of 8 items – **\$27.00***

*Choose any combination of 9 items – **\$30.00***

*For ten items or more – **Call for pricing***

***Items with Upcharges are indicated on the Menu. Some items require a quote***

*For additional items ask for special pricing. A Service Charge of 20% or a minimum of \$350.00, whichever is greater, is added to all food and beverage pricing as well as local and State sales tax.*

*All Pricing Includes High Grade Disposable Dinnerware and Cutlery, Buffet Set-up, Buffet Skirting, Buffet Linens, Chaffers, Sterno, Serving Utensils, Decorative Platters and Display Pieces.*

*Pricing does not include any “caterers fee” that may possibly be charged by the venue of your choice. You should check with your venue and see if this fee is applicable.*