



Prime Catering of KC

Hors D' Oeuvres Selections



Hors D' Oeuvre Boards


Vegetable & Cheese Board; fresh vegetables, domestic and imported cheese, imported olives, nuts, humas varieties and house-made buttermilk ranch dip. Garnished with grape clusters and served with an assortment of crackers

The Ultimate Charcuterie Board: fresh vegetables, a variety of imported meats, domestic and imported cheese, olives, nuts, humas varieties and house-made buttermilk ranch dip. Garnished with grape clusters and served with an assortment of crackers and bread sticks.

Cheese Wheel Display, assorted cheese wheels, flavor-infused cheese wedges, cubed cheese, garnished with fresh herbs and grape clusters. Served with cracker assortment

Fresh Crudité' grilled egg plants in assorted squash, carrots, radish, mushrooms, celery, tomato and cucumber with sweet pepper hummus, pecorino ranch dip in garlic aioli





Tray Served Hors D' Oeuvres

Stuffed Mushroom Caps; stuffed with fresh cheese and meat oven roasted to perfection

Ahi Tuna Poke; traditional served in a pastry shell or Spoons

Jumbo Shrimp Cocktail; jumbo prawns served chilled with cocktail sauce

Empanada's; hand made in a puffed pastry



Prosciutto Wrapped Asparagus

Bruschetta with Crostini

Sliced Italian Sausage

Bacon Wrapped Scallops, Dates or Water Chestnuts

Italian Meatballs; served with authentic marinara sauce

Anti Pasto Skewers

Beef Tenderloin w/ Crostini

Caponata Shooters, Sicilian Eggplant

Lobster Mac n Cheese Martini's; fresh lobster, Cavatappi pasta and house made cheese sauce, served in a martini glass





Shooters

Ceviche Shooters: shot glasses filled with fresh seafood ceviche

Crab Dip Shooters; shot glasses filled with crab dip and a pita wedge

Jumbo Shrimp Cocktail Shooters jumbo prawns served chilled with cocktail sauce

Spinach Artichoke Dip Shooters, served with pita wedges

Caponata Shooters, Sicilian Eggplant

Lobster Mac n Cheese Martini's: fresh lobster, Cavatappi pasta and house made cheese sauce, served in a martini glass

Skewered Hors D' Oeuvres

Fresh Crudité' Skewers grilled egg plants in assorted squash, served on skewers

Antipasto Skewers Italian meats, imported cheeses, artichoke hearts, fresh vegetables, and imported olives

Caprese Skewers; fresh mozzarella, cherry tomatoes and basil

Fresh Jicama Fruit Skewers: fresh melon & berries served with a strawberry cream cheese dipping sauce

Chicken Satay: grilled chicken tenderloin, skewered with a tai peanut sauce

Beef Tenderloin Medallion Gorgonzola; hand trimmed beef tenderloin, skewered with grape tomatoes, gorgonzola cream sauce





Fabulous Hors D' Oeuvres Displays

Salsa Bar, assorted made-from scratch salsa's, served with sour cream, fresh guacamole, jalapeno's & warm queso dip. Served with crispy tortilla chips



Fruit & Cheese Volcano, fresh fruit & cheese cubes cascading down, surrounded by baskets of melon balls, served with yogurt and chocolate dipping sauces

Humus Feast, a variety of fresh prepared humus selections, served with fresh vegetable dippers and toasted pita

Seafood Tower: Jumbo shrimp cocktail, crab leg clusters, oysters on the half shell, smoked salmon, served with seafood spreads

