

Hors d'oeuvre

Menu



applause +
catering + events



Ask your event designer about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



We accommodate Vegetarian, Vegan, Dairy Free and Gluten/Wheat Free. Please consult with your event designer on special menu requirements.

✦ Hors d'oeuvre Stations ✦

Each station is attended by one of our chefs or service staff. Minimum of 50 guests. A \$100.00 chef fee applies to each station.

Paella Station

Shrimp, scallops or chicken sautéed with saffron rice and assorted ingredients finished with an artichoke and tomato broth.

Madrid salad shooters with crisp lettuce, olives, spring onions, cucumber and tomatoes drizzled with cumin vinaigrette.

\$9.99 per person

Mediterranean Station

Sliced marinated lamb or chicken with broiled tomatoes, parsley, onions, and tahini sauce wrapped in Lawash bread. Accompanied by an assortment of olives, tabouleh salad, feta cheese, grilled marinated egg plant, stuffed grape leaves and Baba Ghannuj with peasant bread.

\$8.99 per person

Thai Curry Shrimp Station

Tender rock shrimp sautéed in peanut oil with red curry sauce and chopped peanuts. Served in a bamboo boat over jasmine rice with fresh watercress and banana chutney.

\$9.99 per person

Asian Express

Fried rice, steamed white rice and pot stickers with orange ginger sauce will accompany your choice of two Far East samplings. Chinese take out boxes, chop sticks and fortune cookies will complete this Asian experience.

\$8.99 per person

Choose two: Pad Thai noodles with vegetables, Ginger beef with broccoli, Sesame chicken and vegetables, Sweet and sour pork, Tofu and vegetable stir-fry with lemon grass, Shrimp and peanuts with snow peas.

Taste of Italy

Choose two of our tantalizing classic short cut pastas prepared live for your guests to enjoy. Included are Italian meatballs, crusty breads with basil infused olive oil for dipping, aged Parmesan cheese and crushed red pepper.

\$7.99 per person

Choose two: Farfalle in classic basil pesto, Penne a la vodka, Cavatappi pomodoro (tomato sauce), Spinach ravioli in Pinot Grigio sauce, Rotini in white clam sauce, Gemelli (twists) alfredo.

South of the Border

A little taste of all things good from the border. Zesty ground sirloin taco meat with crispy corn shells and chipotle spiced chicken fajitas with soft flour tortillas. Served with shaved iceberg lettuce, shredded cheddar cheese, diced tomatoes, guacamole and sour cream. Spanish rice, queso blanco quesadillas and tri-colored corn chips with salsa will complete this festive station.

\$8.99 per person

Down by the Sea

Shrimp cocktail with a zesty lemon cocktail sauce displayed on crushed ice. Also includes Maryland crab cakes with red pepper aioli, hot Brie and crab dip and our impressive whole smoked salmon display. Served with bagel chips and baguette slices.

\$12.99 per person

Tropical Twist Barbeque

Start with chef-made crepe shells rolled to order around our Georgia barbeque pork and diced smoked pineapple. Also included are fresh Coleslaw, baked beans, and petite blueberry corn biscuits.

\$7.99 per person

Thai Salad Wrap Station

Create your own Thai Lettuce Rolls! Sautéed Chicken Strips, Peppered Beef Tenderloin or Soy Pork Loin with carrots, bean sprouts, coconut curry noodles and lettuce leaves served with three delicious Spicy Thai sauces: Peanut, Sweet Red Chili and Tamarind-Cashew.

\$7.99 per person

Salad Martini Bar

These salads are shaken not stirred. This action station features your choice of two salads that are prepared to order by our staff of experienced "salad tenders".

\$7.99 per person

Salad choices: Classic Caesar, Garden blend, Asian twist or Greek chopped.

Additions: Add grilled chicken. *\$1.99 per person*
Make it a seafood martini salad. *\$3.99 per person*

Panini Grille

Your guests will love our grilled-to-order petite panini sandwiches with either soup or our signature French fry cones with flavored seasonings. Choose up to two sandwiches and either soup or French fries to complete this tasty station. If you have a favorite, just ask! We will be happy to make it for you.

\$7.99 per person

Sandwiches: Turkey and Havarti, Smoked ham and aged Swiss, Tomato and fresh Mozzarella, Classic reuben, Pepper bacon and Colby, Grilled aged Cheddar.

Additions: Add both soup and French fries. \$1.50 per person

✦ Short Plate Stations ✦

What's a short plate? They are miniature versions of some of our best entrées. Each entrée is served with the appropriate sauce and accompanying side dish. The whole plate is meant to be a small sampling of a full meal. These plates are perfect for heavy hors d'oeuvre parties where a full meal is more than the event allows. See your event designer for our latest list of creations and prices, or let us help you create one of your own designs!

Some of our favorites are: Braised boneless short rib stuffed yukon gold potato with bordelaise sauce, Roasted lamb chop with garlic mashed potatoes and demi glace, Shrimp scampi with confetti rice, Smoked pork loin with apple compote, Blackened diver scallop on wilted spinach.

✦ Chef Carved Hors d'oeuvre Stations ✦

Slow roasted premium meats served with silver dollar rolls and appropriate condiments to complete this tasty snack.

Herb Crusted Tenderloin of Beef

Served with horseradish cream, pesto mayonnaise and red pepper aioli.
\$9.99 per person

Tropical Pork Tenderloin

Simply seasoned and grilled pork tenderloin with a zesty mango pineapple Pico de Gallo.
\$6.50 per person

Roasted Cracked Pepper Top Sirloin of Beef

Served with horseradish cream, chipotle mayonnaise and red pepper aioli.
\$6.25 per person

French-Cut Turkey Breast

Served with dried cherry chutney, lemon aioli and red pepper mayonnaise.
\$5.75 per person

✦ Hors d'oeuvre Displays ✦

Whole Smoked Salmon

Served with garnishes of diced egg whites and yolks, red onion, capers and dill cream cheese with crackers. Serves 50 guests.

\$225.00 each

The Country Market

An impressive market stand display with your choice of fresh fruit and berries or select imported and domestic cheese displayed with fresh chilled vegetables, roasted red pepper hummus, chilled spinach dip, sliced baguettes and crackers.

\$7.50 per person

For all three displays add \$2.00 per person.

Italian Antipasto Display

Assortment of grilled marinated vegetables, Italian meats and cheese to include Prosciutto, Capicola, Salami, Provolone and fresh Mozzarella cheese served with olives and crusty breads.

\$6.75 per person

Fresh Fruit Display

A luscious variety of seasonal fresh fruits and berries, with a fluffy, creamy fruit dip.

\$3.50 per person

Garden Fresh Seasonal Vegetables

A lovely arrangement of seasonal fresh chilled vegetables with creamy dill dip.

\$2.50 per person

Chef's Domestic and Imported Cheese Assortment

A variety of classic cheese styles like Colby, Bleu, Swiss, Cheddar and Gouda designed into an eye catching display, along with assorted baguettes and crackers.

\$3.99 per person

Urban Cheese, Salads and Such

Local and imported cheeses artfully displayed on chilled marble and accompanied with marinated salads, olives, grilled artichokes, and other Chef's specialities. Enjoy with artesian breads, gourmet crackers and oils.

\$8.99 per person

Shrimp Cocktail

Tender large 16/20 gulf shrimp displayed with traditional cocktail sauce, salsa verde and fresh lemons. Three shrimp per person.

\$6.99 per person

Bruschetta Display

Sliced crusty breads lightly toasted served with your choice of three toppings: Fresh Tomato and basil, Classic basil pesto, Sun-dried tomato pesto, Olive tapenade, Roasted vegetable caponata.

\$4.99 per person

Sushi Display

Fresh, natural and artfully displayed sushi and California rolls. Served with appropriate condiments. Four pieces per person.

\$7.99 per person

✦ Dips ✦

All dips are made from scratch and serve 25 guests.

Hot Brie and Crab Dip

Creamy brie cheese and crab dip with bagel chips.

\$55.00 each

Hot Artichoke and Baby Spinach Dip

Artichoke hearts, baby spinach and monterey jack cheddar cheese with crisp pita chips.

\$48.00 each

Pâté Display

Rich duck liver terrine crusted with chopped roasted pecans and sided with red onions, capers, dried fruits, crisp baguettes and gourmet crackers.

\$55.00 each

Hot Gorgonzola Cheese Dip

Warm imported gorgonzola cheese dip with crusty breads for dipping.

\$42.00 each

Tantalizing Trio

Our favorite dips, classic spinach dip in a bread bowl, roasted red pepper hummus and horseradish cheddar bar cheese served with crunchy crostini, crackers, carrots and celery sticks.

\$41.00 each

✦ Hors d'oeuvre ✦

Hot Hors d'oeuvre

\$2.75 each

Lemon Chicken and Cajun Sausage Skewer

Skewer of lemon chicken, grilled Cajun sausage and roasted red peppers, drizzled with a lemon beurre blanc sauce.

Apple Wood-Smoked Bacon Wrapped Bay Scallops

Tender farm raised sea scallops wrapped in hickory smoked bacon and dusted with freshly ground black pepper and baked.

Coconut Shrimp

Jumbo shrimp tempura battered, tossed in flaked coconut with orange horseradish sauce.

Maryland Crab Cakes

Fresh Maryland blue crabmeat with roasted red pepper aioli.

Sesame Tenderloin Skewer

Tender marinated beef tenderloin threaded on bamboo skewers and grilled to perfection.

Mini Beef Wellington

Tender beef tenderloin wrapped in puff pastry with mushroom duxelles and baked golden brown. Finished with a rich bordelaise sauce.

Crab Cake Slider

Mini brioche slider buns filled with a sautéed crab cake, roasted red pepper and lime aioli.

\$2.40 each

Mini Fish and Chips

Battered and fried cod coins resting on a thick cut cottage fry and served with zesty tarter sauce.

General Tso Chicken

Skewered filet of chicken marinated in general tso sauce.

Artichoke Cakes

Tender artichoke hearts with celery, onion, breadcrumbs, egg and spices pan seared and served with a lemon wine sauce.

Avocado Egg Roll

Fresh avocado, sun dried tomatoes, pine nuts, chipotle peppers, diced onion and cream cheese stuffed won ton wrappers fried golden brown and served with a plum dipping sauce.

\$1.75 each

Savory Meatballs

Choose from barbeque, Swedish or sweet and sour. (Two pieces).

Sugar Glazed Bacon-Wrapped Water Chestnuts

Whole water chestnuts wrapped in bacon and baked in a brown sugar glaze.

Brown Sugar Glazed Bacon-Wrapped Apricots

Sun-dried apricots wrapped in smoky bacon and baked.

Chicken Wings

Jumbo chicken wings slow roasted and coated in your choice of flavors. Roasted herb, zesty barbeque, buffalo style (with blue cheese and celery) or Pollo Loco (crazy Mexican chicken).

Spicy Cucumber Cups

Slow roasted and shredded spicy beef served warm within a cucumber cup with cilantro aioli.

Cold Hors d'oeuvre

\$2.75 each

Shrimp Shooters

A single serving of jumbo 16/20 shrimp presented in a mini shot glass with cocktail sauce, fresh lemon and a parsley garnish.

Sliced Beef Tenderloin on Baguettes

French baguettes topped with smoked artichoke, field greens and sliced beef tenderloin.

Ahi Tuna Wonton

Seared rare ahi tuna coated in sesame seeds. Sliced and served atop a crisp wonton with caviar and lime crème fraiche.

\$2.40 each

Smoked Chicken and Asian Pear Tartlet

A relish of sweet, crisp Asian pears, and fresh herbs, tossed with bites of diced oak-smoked chicken breast, served in a crispy phyllo cup.

Artichoke and Boursin Pastry Cups

Artichoke hearts, boursin and cream cheese filled pastry cups dusted with parmesan.

B.L.T. Cherry Tomato

Cherry tomatoes filled with diced bacon, aioli and shredded lettuce.

\$1.75 each

Pita Feta Crisps

Fresh fried pita triangles smeared with creamy oil-roasted garlic aioli and sprinkled with Greek feta crumbles, walnuts and spinach.

Black Bean Salsa Tartlet

Special black bean salsa in a crisp pastry shell with sour cream and fresh cilantro.

Smoked Salmon in a Cucumber Cup

Seedless European cucumber nest filled with smoked salmon mousse.

Red Pepper Hummus in Endive Boat

Roasted red peppers married with fresh made traditional hummus piped in to a Belgian endive spear.

✦ Hors d'oeuvre Packages ✦

Two pieces each on all hors d'oeuvre.

The "Bravo" Package

Chef's imported and domestic cheese platter with crackers and baguettes

Crisp vegetable platter with dill dip

Sugar glazed bacon wrapped water chestnuts

Pork or Vegetarian Pot Stickers with an orange-ginger dipping sauce

Cashew chicken strips with honey mustard dipping sauce

Savory meatballs (Swedish, barbeque or sweet and sour)

Smoked salmon cucumber cups

\$14.99 per person

The "Encore" Package

Chef's imported and domestic cheese platter with crackers and baguettes

Bruschetta display

Brie and Crab Dip

Lemon chicken and Cajun sausage skewers

Sesame tenderloin skewers

Artichoke and boursin pastry cups

Avocado egg rolls with plum dipping sauce

Pita feta crisps

Black bean salsa tartlets

\$19.99 per person

The "Standing Ovation" Package

Chef's imported and domestic cheese platter with crackers and baguettes

Crisp vegetable platter with dill dip

Fresh fruit display

Lemon chicken and Cajun sausage skewers

Apple wood-smoked bacon wrapped scallops

Sliced tenderloin baguettes

Ahi tuna wonton

Artichoke cakes with lemon wine sauce

Mini Beef Wellington

B.L.T. cherry tomatoes

\$24.99 per person

Terms and Conditions

1. **Service Charge:** A 20% service charge will be applied to all full service events, which allows for 4 hours of service. Additional hours will be billed at \$30.00 per hour, per person (service and culinary).

Events less than \$1,000.00 in total food and beverage purchases will be charged the hourly service rate. Hourly service rates are \$30.00 per hour, per person (service and culinary). Hourly rates begin upon arrival at your venue and end upon return to our facility. All hourly rates have a four-hour minimum.

Deliveries will be charged a 12% service charge (minimum of \$40.00). All deliveries include paper products. Equipment pick-up fee, if needed, \$30.00.

2. The State of Michigan requires 6% sales tax to be applied to your total food and beverage purchase including service charges and equipment rental.
3. **Deposits:** Deposit schedule for your contracted event is outlined as follows:
 - 30% of your estimated purchase is due with signed contract.
 - Additional 60% is due one month prior to your event date.
 - Balance is due 7 days prior to your event date, along with your estimated beverage consumption for additionally contracted beverages, such as beer, wine and liquor. We require a credit card number on file, which will be charged only if the stated payment schedule is not met or if additional food and service requests are made after the final invoice has been paid in full.
4. **Payments:** Payment for your event can be made with cash, check or credit card. We accept Visa, Master Card, Discover and American Express.
5. **Corporate Accounts:** We accommodate corporate billing after an approved client application, which must be secured 10 days prior to your event. We require that all corporate billing be paid net 30 days. A service fee of 1.5% will be added to a past due invoice each month.
6. **Guarantees:** A guaranteed guest count is required seven days prior to your scheduled event. It will be your responsibility to contact us with this guarantee, failure to do so will result in a 10% additional fee. If a guarantee is not received, we will prepare and charge for the highest estimated guest count.

7. Food and beverage prices are subject to change due to market conditions. Menu prices will be guaranteed 60 days prior to your event. In addition, Applause Catering + Events reserves the right to make a policy change in good faith with 60 days notice.
8. Cancellations: Should a cancellation be necessary, your deposit minus an event coordination fee (10% of deposit or a minimum of \$100.00) will be transferred to a future event (valid up to one year).
9. Lunch menu items may only be selected for events that begin prior to 3:00 p.m.
10. We will not be responsible for food quality or temperature fluctuations due to delays of 30 minutes or more within the scheduled food service start time.
11. A \$0.75 per person cake cutting fee is required. This fee includes a china plate, dessert fork, and service staff for cake presentation.
12. A \$2.50 per person Split Plate Fee is applied when choosing two separate entrees, when selecting a plated dinner.
13. Accessory Tables: i.e. vendor, bridal, cake, gift, registration tables – standard table linen and skirting \$25.00 per table.

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