



Catering by House Blend Inc.
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Reception Menu Options

Below is an extensive list of many of the hors d'oeuvres we offer for receptions. From this list, you can put together your own menu, or we can customize one for you to suit your taste, your needs, and your budget.

FINGER SANDWICHES

Roasted Pork loin on yeast rolls with sweet honey Dijon

Shaved Roast Beef on yeast rolls served with creamy horseradish sauce

Sweet Potato Biscuits with Country Ham and Apple Butter

Seared Steak Biscuits with blackberry Basil Butter or Bleu Cheese Spread

Roasted Beef cooked with pepperoncini on wheat baguette with provolone**

Chicken Salad with cranberries and pecans in pita or pastry shells

Roast Beef Wraps with spinach, provolone, tomato and a creamy horseradish spread

Curried Chicken with grapes, pineapple, and walnuts in pastry shells

Bistro wrap with smoked turkey, Brie, apple butter, and fresh greens

Mini Burger Sliders with Pickle Spear (turkey burgers available)

Salsa Verde Chicken Sliders

ANY HB SANDWICH CAN BE MADE FOR CATERING—just ask!!!

MEATS

Chicken Skewers

Served with Peanut Dipping Sauce or Greek Yogurt Sauce

Mini Cornbread Cakes topped with Pulled Pork BBQ

Ginger and Garlic Meatballs with sesame Soy dipping sauce

Filet Medallions with Bleu Cheese Cole Slaw**

Served on disposable Asian spoons

Seared Steak on Crostini with Creamy Horseradish Spread

Shrimp and Fresh Corn Fritters with Apricot Dipping Sauce**

Jumbo Shrimp Cocktail with Lemon Wedges and Cocktail Sauce

Smoked Salmon Platter: Featuring Toasted Flatbreads, Triple Cream Brie
Capers, hard-cooked egg, and red onion

Poached Salmon Medallions with Cucumber and dill crème-fraiche
served in a disposable Asian spoon

Asian Pulled Pork on Baked Wontons with Green Onion and Sesame

Hand-breaded Chicken tenders

Served with assorted dipping sauces

Antipasto Platter with Assorted Meats, Cheeses, Olives, and Breads

FINGER FOODS

Parmesan Polenta Bites with topped with Roasted Tomato

Savory White Cheddar Gourgeres stuffed with housemade pimento cheese

Spanikopita: Spinach and Feta in Pastry**

Goat cheese and caramelized onion tartlets**

Mushrooms stuffed with hummus (cold or hot)

Spinach and Asiago Stuffed Mushrooms

Mini Tacos with Roasted Corn and Avocado Relish

Butternut Squash and Browned Butter Bruschetta with Cranberries, Sage, and Walnuts

Individual Quiche: Proscuitto and Goat cheese, Roasted Tomato and spinach
Or any combination of flavors**

Roasted Sweet Potato Rounds topped with Cranberries, Pecans, and Goat Cheese

CROSTINIS

BLT Crostini

Grown-up Grilled cheese Bruschetta

Artichoke Lemon Crostini topped with Roasted Tomato

Balsamic Strawberry Crostini with Ricotta and Pea Shoots

Watermelon Mint Crostini with Whipped Feta

Goat Cheese and Tomato Crostini

DIPS

Hot crab dip topped with sharp cheddar and served with flatbread**

Sundried Tomato and Roasted Red Pepper Dip with assorted dippers

Eggplant Caviar with Baked Wontons

Spinach Artichoke Dip with Tortilla Chips

Artichoke Dip with Toasted Flatbreads

Artichoke and Crab Dip with Toasted Flatbreads

Pumpkin Cream Cheese Dip served with Fresh Baked Ginger Cookies

Smoked Salmon and Goat Cheese dip with flatbread crackers

Caramelized Onion and Goat Cheese Dip served with assorted Crackers

Hummus: Garlic, Spinach Parmesan, Roasted Red Pepper with assorted veggie and bread dippers

Black-eyed Pea Hummus topped with Roasted Grape Tomatoes and Caramelized Onions
Served with assorted dippers

Chilled Bacon and Tomato Dip with sharp cheddar and green onion
Served with assorted dippers

Strawberry Mango Salsa with Cinnamon Tortilla Chips

BREADS

Rosemary and Concord Grape Focaccia Bread

Mini Corn Muffins

Mini Sweet Potato Biscuits with assorted Spreads

Asiago and Cracked Pepper Biscuits

House Made Mini Biscuits with a selection of local jams

Assorted Mini muffins and Mini Scones

Flatbreads:

Turnip Green, Country Ham, and White Cheddar

Ham, Pineapple, and Mozzarella with Pesto

Pear and Bleu Cheese

Eggplant and Goat Cheese with Caramelized Onion

Roasted Tomato with Pesto and 3 Cheeses

Thai Chicken

VEGGIES AND SALADS

Spinach and Strawberry Salad with Candied Pecans and Bleu Cheese

Chilled Roasted Vegetable Medley dressed with Olive Oil and Balsamic
Mushrooms, Zucchini, Grape Tomatoes, Sugar Snap Peas, Red Onion, and Red Potatoes

PASTA SALADS

Mediterranean Pasta Salad: Cucumbers, Tomatoes, black olives,
feta tossed in a Greek vinaigrette

Summer Garden Penne Pasta Salad: fresh corn, tomatoes, red onion
tossed in a sweet Vidalia vinaigrette

Balsamic Tortellini Salad with Sundried Tomatoes

Mozarella Caprese Pasta Salad

Trio of Veggies: Roasted Asparagus, Caramelized Onions, and Balsamic marinated Tomatoes on Crostini with
Basil Aioli

Marinated Mushrooms—Hot or Cold

Grape tomato and feta salad

Black Bean Guacamole with pita chips
(can be served as dip or side)

Roasted Corn and Avocado Salad
(can be served as dip with chips or side)

Texas Caviar (Black-eyed Pea Salsa)
Served with Tortilla Chips

Italian tuna and cannellini bean salad served with flatbreads or crackers and Sharp White Cheddar Cheese

Mozzarella Caprese Skewers with fresh basil and Balsamic syrup

Greek Salad Skewers: Tomato, Cucumber, Feta, and Kalamata

CHEESE

Baked Brie en croute served with assorted crackers and sliced apples and pears**

Wheel of Brie with honey and fresh seasonal berries served with assorted crackers and sliced apples and pears

Assorted House made Cheese Straws and wafers: Sharp Cheddar with Cayenne, blue cheese walnut, parmesan Rosemary, etc.

Goat cheese and tomato crostinni with fresh lemon zest

Cheese Ball (assorted flavors) with Assorted Crackers

Cheese Station: see fruit and cheese station below

FRUITS

Seasonal Fruits and Assorted Cheeses: this is a large display, fruit varies with your preference and seasonal availability. A variety of cheeses are included in both cubes and blocks along with a cheese board for slicing from assorted large cheese wedges or wheels. Served with assorted crackers.

Fresh whipped cream or chocolate fondue (add to fruit station)

Fruit Skewers with orange yogurt dip

Pears stuffed with Bleu cheese, walnuts and honey (can be served in radicchio cups)

Mini Skewers of Blackberries, Raspberries, and Rosemary Goat Cheese

SWEET TREATS

Pumpkin Whoopee pies with Cinnamon Cream Filling

Chocolate Whoopee pies with espresso Cream Filling

Chocolate Whoopee Pies with Crushed Peppermint

Mini or Full-Size Cupcakes
Wedding White with Swiss Buttercream
Chocolate with Espresso Buttercream
Red Velvet with Cream Cheese Icing

Chocolate with Peanut butter Buttercream
Dark Chocolate with Pomegranate Swiss Buttercream
Banana Cupcake with Milk Chocolate Buttercream
Strawberry with Strawberry Buttercream
Orange with Cream Cheese Icing
Key Lime with Lime Buttercream
Plus just about any other flavor you might dream up! Just ask!

Chocolate Covered Strawberries

Chocolate Ganache Cheesecake Bites
Also available in Chocolate Mint

Dark Chocolate Covered Rice Krispee Treats

Salted Caramel Brownie Bites

Chocolate Fondue with Fresh Fruit, Pound Cake, and Pretzels

Key Lime or Lemon Tartlets

Chocolate Ganache Petit Fours

Caramel Mocha Trifle

Banana Cream Pudding Trifle

Chocolate Croissant Bread Pudding

Chocolate and Pistachio Cannoli with Chocolate and Caramel Sauces

Candied Pecans or Walnuts

Brownie and Blondie Assortment

Snickerdoodle Squares

Mini Cheesecake squares (available in any flavor!)

Assorted House Made Biscottis

Chocolate Chip Meringue Cookies

Chocolate Chip Cookie Bites with Chocolate Ganache and Sea Salt

BEVERAGES

Fruit Tea:
Blackberry, Raspberry, or Strawberry Iced tea

Tropical Fruit Tea

Mint Fruit Tea

Tea Punch

Flavored Lemonades:
Strawberry, Cherry, Blackberry, or Blueberry
Watermelon lemonade
Basil Lemonade

Punch Flavors:
Sparkling White Grape Punch
Cranberry Apple Punch
Pineapple Orange Punch
Banana Pineapple Punch
Fruit Tea Punch
And any other flavor you can think of...

Coffee Service

Coffee Punch

Signature Coffee Drink: Let us design a drink uniquely for your event, cold or hot, it makes a unique alternative to the traditional punch for coffee lovers!

On-Site Espresso Bar: our full service menu, brought to your event
Staffed by a House Blend barista who will make drinks to order for your guests.

** denotes items usually served warm