

Catering by House~Blend Inc. 124 North Main St. Dickson, TN 37055 615-446-3311

# **Heavy Hors d'oeuvres Options 2024 Minimum Order 25 Guests**

# **Cold Dips:**

Chilled BLT Dip served with assorted Veggie Dippers and Crackers \$2.75 pp Chilled Spinach Dip served with assorted Veggie Dippers and Crackers \$2.75 pp Veggies with House Made Ranch Dip \$2.50 pp Greek 7 layer dip served with Toasted Pita Wedges \$2.75 pp Housemade Hummus with Veggie Dippers and Pita Points \$2.50 pp Caramelized Onion and Goat Cheese Dip served with Flatbread Crackers \$3.75 pp Savory Cheeseball with Pecans, served with crackers \$2.50 pp Truffled Smoked Salmon Dip, served with Flatbread crackers and cucumber slices \$4.50pp

## **Hot Dips:**

Hot Crab and Cheddar Dip served with Pita Wedges \$4.50 pp Hot Spinach Artichoke Dip served with Tortilla Chips \$3 pp Buffalo Chicken Dip with Celery and Crackers \$3.50 pp Artichoke Parmesan Dip Served with Crackers or Pita Chips \$3 pp

#### Fruits, Veggies:

Mozzarella Caprese Mini Skewers With Marinated Fresh Mozzarella, Tomato, and Fresh Basil \$2.15 pp

Roasted Veggie Mini Skewers \$3 pp

Mini Fruit Skewers: \$2.25 pp

Bacon Wrapped Dates, Stuffed with Bleu Cheese \$3.50 pp

Provencal Carving Board
Assorted Cheeses, House Roasted Nuts, Dried Fruit arrangement \$5 pp
Add Cured Meats \$5 pp

Antipasto Station:

Assorted Cheeses, olives, marinated mushrooms, balsamic tomatoes, Served with assorted breads and crackers: \$5 pp Add Meat (Proscuitto, Salami) Add \$5 pp

#### Sandwiches and Sliders:

Pork Tenderloin Sliders served with Blackberry Honey Mustard \$2.75 each
Assorted finger sandwiches on Silver dollar rolls (turkey, ham, or roast beef): \$2.50 pp

Italian Beef Sliders
Shredded slow roasted Beef topped with Provolone \$3.50 each

Salsa Verde Chicken Sliders
Topped with crumbled Queso Fresco \$2.75 each

Burger Sliders:
Beef or Turkey: \$4.50 each
Black Bean Burgers: \$4 pp
Served with assorted condiments

Hot Ham and Swiss with Poppyseed Dijon on Hawaiian Rolls \$2 each

Smoked Turkey, with cranberry chutney and white cheddar on Hawaiian Rolls \$2 each

Housemade Sweet Potato Biscuits with Country Ham and Apple Butter \$2.75 each

Cranberry Pecan Chicken Salad in Phyllo Shells \$1.95 pp

HB Hot Chicken Salad in Phyllo Shells \$1.95 pp

#### **Proteins**

Housemade Sweet and Sour Meatballs \$4.50 pp

Marinated Chicken Skewers with assorted dipping Sauces \$4.00 pp

Jumbo Shrimp Cocktail. \$6pp Served with housemade cocktail sauce and lemon wedges

Smoked Salmon Platter
With egg, red onion, capers, house-made dill crème fraiche
And flatbread crackers \$7pp

Chicken Lettuce Wrap Station \$8pp
Iceberg lettuce cups with our marinated chicken
Served with an array of veggies and toppings (can be customized)

### Salads and Veggies

Mozzarella Caprese Salad with Local Tomatoes, Fresh Basil, drizzled with balsamic syrup and Olive Oil \$5.50 per person

Chilled Roasted Veggie Platter. Roasted Zucchini, Squash, Eggplant, Asparagus \$4.50 per person

Roasted Potato Salad With Red Onion, Bacon, Fresh Spinach, dressed in a lemon Dijon Vinaigrette. \$3.75 per person

Spinach Salad with strawberries, Candied Pecans, Red Onion, and Bleu Cheese served with Poppy Seed Dressing. \$4.25pp

# Breads, Starches, and Crostini's

Savory Cheese Pastry Puffs served with hot honey \$2.25pp +Stuffed with our housemade pimento cheese \$2.75pp

Flatbreads: \$2.50pp Country Ham and Turnip Green Flatbread

Greek Flatbread with Pesto, Tomato, Feta, Spinach, and Kalamata Olives

Hawaiian Flatbread with Ham, Pineapple, Pesto, and Muenster

Grown-Up Grilled Cheese Crostini \$2 pp

Proscuitto Fig Jam and Goat Cheese \$2.50 pp

Artichoke Crostini with Roasted Tomato \$2.25 pp

Pimento Cheese Crostini with Candied Pecan \$2 pp

Butternut Squash Crostini with Cranberries, Walnuts, and Browned Butter \$3 pp (Served with crostini on the side)

Mini Twice Baked Potatoes: \$3.25 pp

Mashed Potato "Bar" With assported toppings \$3.50 pp

Rosemary and Roasted Grape Focaccia Squares \$2.50 pp

Biscuit Bar with Assorted flavors and Spreads \$3 pp

**UPSCALE BITES:** 

#### Parmesan Polenta Bites Topped with Roasted Tomato \$2.50pp

Shrimp and Grit "Spoons"

A bite sized version of Our Signature BLT Shrimp over White Cheddar Grits
Served on a single disposable Asian spoon \$4pp

Filet Medallion with Bleu Cheese Coleslaw
A delicious 2 bite combination served on a disposable Mini Plate \$ 6pp

Goat Cheese Crostini with Roasted Grapes and Pistachios Drizzled with Balsamic Syrup \$2.50pp

Balsamic Strawberry Crostini with house made Ricotta and microgreens \$2.50pp

Southern Pimento Cheese Crostini topped with a Candied Pecan \$2pp

Mini Okra Pancakes + House made Remoulade \$3.25pp

Cucumber topped with Whipped Truffled Smoked Salmon Dip \$3.50pp (Can also be served as a dip with Flatbread Crackers and veggies)

Mini Crab Cake \$7 pp

#### **DESSERT BITES:**

Chocolate Ganache Browned Butter Rice Krispie Treats: \$2 pp

Browned Butter Rice Krispie Treats \$1.75 pp

Cranberry, Pecan, Chocolate Chip Blondie Bites: \$1.75pp

Salted Caramel Brownie Bites \$2.10pp

Blondie and Brownie Bite Tray: \$1.75pp

Chocolate Covered Strawberries \$2.50pp

#### **BEVERAGES:**

Sweetened and Unsweetened Tea and Water: \$1.25 pp

Add Fruit Tea or Lemonade +\$0.75pp

Coffee Service \$1.50pp (includes cups and condiments)