

Hors d'Oeuvres Menu

Elevate Your Event with Unforgettable Flavors

From elegant passed hors d'oeuvres to stunning appetizer displays, our handcrafted selections are designed to impress. Let our team create an exceptional culinary experience for your guests.

Passed Hors d'Oeuvres

Delight your guests with beautifully presented, chef-crafted bites served by our attentive staff.

Signature Bites

- **Bacon-Wrapped Dates – \$25/dozen**

A perfect balance of sweet, savory, and smoky—Medjool dates stuffed with creamy goat cheese, wrapped in applewood-smoked bacon, and baked to perfection.

- **Sticky Asian Pork Belly – \$19/dozen**

Crispy pork belly glazed in a sweet and savory sauce, served atop sushi rice with a refreshing Asian slaw.

- **Mini Loaded Potato Skins – \$15/dozen**

A comfort classic, reinvented. Crisp potato halves loaded with melted cheddar, crispy bacon crumbles, and fresh green onions.

- **Fried Cheese Curds – \$16/dozen**

Lightly breaded and fried to golden perfection, served with your choice of San Marzano marinara, house-made ranch, or our signature Beyou Bengal Sauce.

Gourmet Selections

- **Mini Chicken & Waffles – \$22/dozen**

Fluffy, golden waffles topped with seasoned fried chicken and a drizzle of pure maple syrup—Southern charm in every bite.

- **Ahi Tuna Bite – \$32/dozen**

Sushi-grade Ahi tuna, crusted in sesame seeds and pan-seared, served on a sushi rice cake with a wasabi avocado aioli.

- **Mini Italian Meatballs \$11.50/dozen**

- Handmade beef and sausage meatballs slow-simmered in San Marzano marinara sauce and served over cheesy polenta

- **Saucy Asian Meatballs \$11.50/dozen**

- Party-sized beef meatballs tossed in a delicious Asian barbeque sauce



Bacon-Wrapped Dates



Mini Chicken & Waffles



Cajun Shrimp Shooters



Caprese Pipettes



Mac & Cheese Tini

- **Mini New England Crab Cakes – \$22/dozen**
Our take on a coastal favorite—delicate crab cakes, pan-seared and served with a Cajun remoulade.

- **Spinach Artichoke Crostini – \$11.50/dozen**
A creamy blend of spinach, artichoke hearts, and cheeses, served atop toasted crostini for a crisp, flavorful bite.

- **Cheese Stuffed Mushrooms \$14/dozen**
Fresh mushroom caps stuffed with a blend of cheeses and seasoned bread crumbs and baked until gooey

Savory Skewers & Shooters

- **Cajun Shrimp Shooters – \$28/dozen**
Plump, seasoned shrimp served in individual shot glasses with our house-made cocktail sauce for the perfect single-bite indulgence.

- **Honey Chipotle BBQ Chicken Picks – \$11.50/dozen**
Tender grilled chicken, brushed with our house-made honey chipotle BBQ sauce, served on skewers for easy enjoyment.

- **Caprese Pipettes – \$17/dozen**
Fresh mozzarella, heirloom tomatoes, and basil with a pipette of aged balsamic for an interactive and elegant hors d'oeuvre.

- **Watermelon Feta Picks – \$11.50/dozen (Seasonal: May–September)**
A refreshing combination of juicy watermelon, tangy feta, and fresh basil, finished with a drizzle of aged balsamic.

Mac & Cheese ‘Tinis (Served in Mini Martini Glasses)

- **Classic Jalapeño Mac & Cheese – \$17.50/dozen**
Creamy mac & cheese with a kick, topped with crushed Flamin’ Hot Cheetos for a bold crunch.

- **BBQ Mac & Cheese – \$21/dozen**
Velvety mac & cheese topped with tender, slow-smoked BBQ pork.

- **Jalapeño Cheddar Sausage Mac & Cheese – \$21/dozen**
Twice-smoked jalapeño cheddar sausage with chipotle BBQ sauce, served over our signature mac & cheese.

Stationary Hors d'Oeuvres

An elegant spread of flavorful bites, beautifully displayed for guests to enjoy at their leisure.

Signature Displays & Boards

- **Chef's Board – \$11/guest**

A curated selection of house-smoked meats, premium European meats, and an assortment of fine cheeses, paired with fresh-baked breads, crackers, seasonal fruits, and gourmet condiments.

- **Fruit & Cheese Display – \$6/guest (Seasonal: May–September)**

A vibrant selection of fresh seasonal fruit and premium cheeses, served with our house-made fruit dip, fresh-baked breads, and crackers.

- **Vegetable & Cheese Display – \$6/guest**

Crisp garden-fresh vegetables paired with chef-selected cheeses, house-made ranch, crackers, and fresh-baked breads.

Crowd-Pleasing Classics

- **Bacon Cheeseburger Sliders – \$26/dozen**

Mini gourmet burgers topped with sharp cheddar and applewood-smoked bacon on a freshly baked slider bun.

- **New England Crab Cakes – \$27/dozen (Minimum 4 dozen)**

Delicate, pan-seared crab cakes served with Cajun remoulade for a taste of the East Coast.

- **Ham & Cheese Sliders on Garlic Cheddar Biscuits – \$23/dozen**

Buttery garlic cheddar biscuits filled with smoked ham and melted American cheese—rich, indulgent, and satisfying.

- **Pigs in a Blanket – \$26.50/dozen**

A sophisticated twist on a favorite—savory Polish sausage wrapped in flaky, golden puff pastry.



Chef's Board



Ham & Cheese Sliders on Garlic Cheddar Biscuits



Bacon Praline Skewers & Spinach Artichoke Dip



Caprese Skewers

Dips & Spreads

- **Peppadew Cheese Dip - \$25/quart**
A creamy blend of cheeses, topped with sweet and spicy pepper jelly, served with seasoned crackers.
- **8-Layer Mexican Dip - \$46**
Layers of salsa, guacamole, sour cream, refried beans, cheddar cheese, green onions, green chile peppers, and black olives—perfect for sharing.
- **Spinach Artichoke Dip - \$23/quart**
Rich, creamy, and served warm with pita chips.
- **Loaded Hummus - \$27/quart**
A Mediterranean masterpiece topped with marinated feta, pepperoncini, olives, and garlic-infused olive oil, served with pita chips.

Savory Skewers & Bites

- **Bacon Praline Skewers - \$14/dozen**
Applewood-smoked bacon caramelized with sugar and toasted pecans—sweet, smoky, and irresistible.
- **Blackened Chicken Sliders - \$24/dozen**
Spicy Cajun blackened chicken, topped with Cajun aioli and pepper jack cheese on a fresh slider bun.
- **Mediterranean Chicken Skewers - \$23/dozen**
Juicy, grilled chicken drizzled with Mediterranean chimichurri sauce.
- **Caprese Skewers - \$23/dozen**
Classic caprese flavors on a skewer—fresh mozzarella, cherry tomatoes, and basil, finished with aged balsamic.

Why Choose Vibrant Occasions Catering?

We don't just serve food—we create experiences. With handcrafted menus, premium ingredients, and a passion for excellence, we bring a touch of culinary artistry to every event.

Let's make your next gathering unforgettable. Contact us today to curate the perfect menu for your celebration!