

Hors d'Oeuvres Menu

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.

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

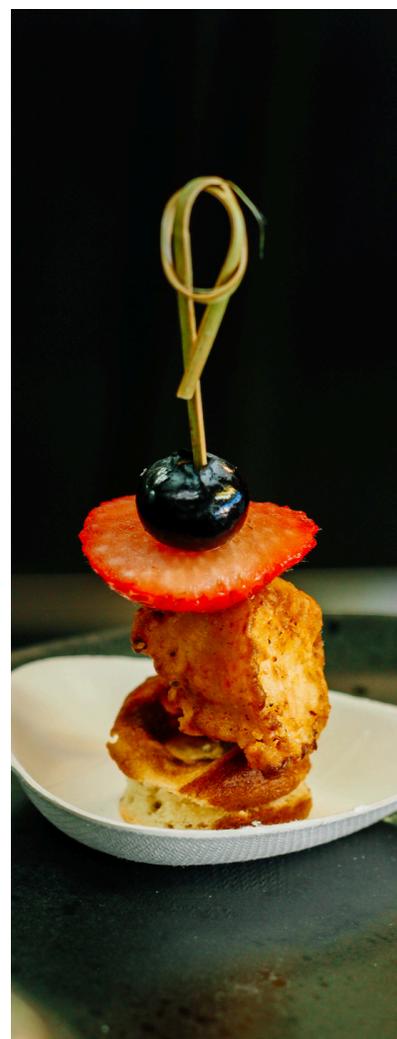
Handmade beef and sausage meatballs slow-simmered in San Marzano marinara sauce and served over cheesy polenta

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!