

Hors D 'Oeuvres Menu



DILLARD'S
DINING RESOURCES



THE
Cypress Inn
Pavilion





Hot Hors D 'Oeuvres

- Cocktail Sausages**
- Fried Pimento Cheese Balls**
- Macaroni and Cheese Bites**
- Stuffed Jalapeno Peppers w/ Pimento Cheese**
- Pigs in a Blanket w/Conecuh Sausage**
- Stuffed Mushrooms**
- Sausage Balls**
- Grilled Vegetable Skewers**
- Southwestern Eggrolls**
- Smoked Chicken Tenders w/ White BBQ Sauce**
- Buffalo Chicken Bites**
- Smoked Chicken Tenders w/ White BBQ Sauce**
- Meatballs (BBQ, Sweet, Italian)**
- Bourbon Chicken**
- Crab Stuffed Mushrooms.....**
- Bacon Wrapped Shrimp Skewers**
- Flash Fried Tips and Tails**
- Portobello Fries w/Horseradish Sauce**
- Fried Green Tomatoes**
- Pan Seared Crab Cakes**
- New Orleans BBQ Shrimp.....**



Cold Hors D 'Oeuvres



Spicy Deviled Eggs	
Caprese Salad Picks	
Melon & Salami Skewers	
Chicken Salad on Endive	
Shrimp Cocktail	
Seared Sashimi Tuna w/ Wasabi	
Roasted Olives with Cheese Platter	*
Vegetable Platter	*
Anti-Pasti Platter	*
Charcuterie Board	*
Domestic Cheese Board w/ Assorted Crackers	**
Gourmet Cheese Board w/ Assorted Crackers	**
International Cheese Board w/ Assorted Crackers	**

*may serve up to 20-25 people

**may serve up to 40-50 people



Dips and Spreads

- Cheese Ball w/ crackers.....
- Pimento Cheese Platter w/ crackers
- Spicy Pimento Cheese Platter w/ crackers
- Chicken Salad Platter w/ crackers
- Creamy Artichoke & Spinach Dip w/tortilla chips
- Fire Roasted Salsa w/ tortilla chips
- White Queso Dip w/ tortilla chips.....
- Sweet Onion and Mushroom Dip w/ tortilla chips
- Texas Caviar w/ tortilla chips
- Rosemary Humus w/ pita chips
- Black Bean and Corn Salsa w/ tortilla chips
- French Onion Dip w/ tortilla chips
- Hot Bacon and Swiss Cheese Dip w/ tortilla chips
- Bacon and Cheddar Dip w/ tortilla chips
- Buffalo Chicken Dip w/ tortilla chips.....
- Smoked Tuna Dip w/ toast point.....
- Hot Crab Dip w/ toast point



Hand Holds



- Mini Quiche**
- Pig in a Blanket**
- Mini Chicken Biscuit**
- Chicken Salad Croissant.....**
- Ham and Cheese Croissant.....**
- Turkey and Cheddar Croissant.....**
- Salmon and Lemon Kabob**
- Ham and Cheese Roll.....**
- Turkey and Cheddar Roll**
- Caesar Roll.....**
- Spicy Pimento Cheese**
- Chicken Salad Shooters**
- Chicken Toast Point**
- Herb Risotto Shooter.....**
- mary Beef Kabob**
- Stuffed Chicken on Crostini**
- Steak and Vegetable Kabob.....**
- Southwest Egg Roll**
- Bourbon Chicken Skewers**
- Smoked Chicken w/white barbecue sauce**
- All-American Beef Sliders**
- Roasted Fennel and Prosciutto.....**
- Pork Tenderloin Crostini**
- Pork Tenderloin w/tart apple**
- Smoked Salmon w/cream cheese spread**
- Beef Tenderloin w/ horseradish sauce**
- Assorted Tea Sandwich Platter**

Stations

Chili Bar (includes cheddar cheese, onions, peppers, sour cream and crackers).....
Baked Potato Bar (includes bacon, cheddar cheese, chives, sour cream, butter).....
Smashed Potato Bar (includes bacon, cheddar cheese, chives, sour cream, butter).....
Taco Bar (ground beef, chicken, lettuce, cheese, sour cream and salsa)

Bruschetta Bar

Shrimp and Grits Bar (includes cheddar cheese, salsa, peppers and onions)

Fajita Bar (flank steak, chicken, peppers, onions, lettuce, cheese, sour cream and salsa)

Pasta Bar (chicken, meatballs, pasta, marinara sauce and alfredo sauce)

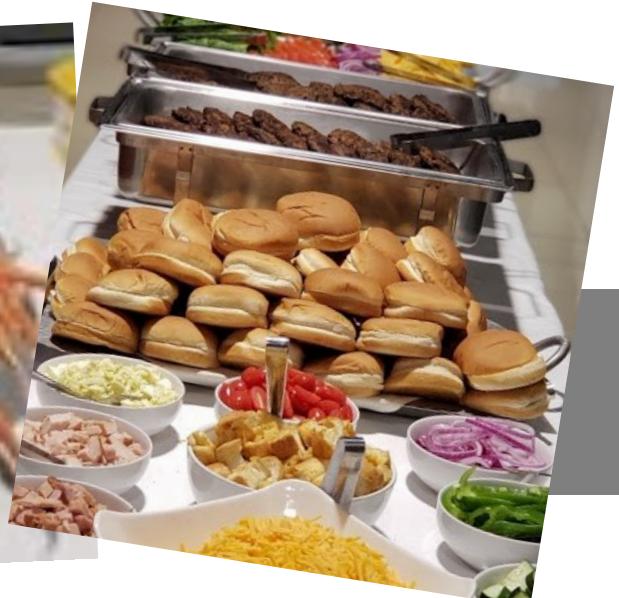
Low Country BoilMarket

Cold Seafood BarMarket

Carving Station* (includes meat choice, rolls/buns and sauce) Market

Prime rib
Marinated strip loin
Roasted turkey
Beef tenderloin
Hickory smoked ham
Southern smoked pork

*All carving stations have a \$150 chef fee



Sweets

Apple & Grape Skewer (per person)	
Berry Parfait (per person)	
Cherry Parfait (per person)	
Assorted Sweets (per person)	
Assorted Cake Bites (per person)	
Assorted Cake and Pies (per person)	
Dessert Bars (per person)	
Gourmet Cupcakes (per person)	
Roasted Peaches (per person)	
Baked Apples (per person)	
Strawberry Shortcake Cupcake (per person)	
Mini Key Lime Pie (per person)	
Whole Pie (cheese, key lime, peanut butter, pecan, pumpkin and apple)	
Whole Pound Cake	
Whole Cake (caramel, chocolate, key lime, lemon and strawberry)	
Banana Pudding (Pan)	
Strawberry Shortcake (Pan)	
Apple Crisp (Pan)	
Bread Pudding w/ Caramel Sauce (Pan)	
Whole Cheesecake	
Whole Blueberry Cheesecake	
Whole Raspberry Swirl Cheesecake	
Whole Cobbler (apple, berry, blackberry, chocolate and peach)	
Fresh Fruit Platter	
Brownies	dozen
Chocolate Chip Cookies	dozen
Gourmet Cookies	dozen



Sample Buffet Style Menus

*No one menu is set in stone. Side options can be mixed and matched as needed. Menus can have one meat or two-it's all up to you!

1. Italian Chicken (to serve ½ of the guests)
Meatballs (to serve ½ of the guests)
Angel Hair Pasta
Steamed Broccoli
Caesar Salad
Yeast Rolls
Chocolate Cobbler
Tea and Water Service
2. Flank Steak (to serve ½ of the guests)
Blackened Chicken (to serve ½ of the guests)
Sautéed Green Beans
Baked Potatoes
Mixed Green Salad
Yeast Rolls
Cheesecake with Raspberry Swirl
Tea and Water Service
3. Baked Chicken (to serve ½ of the guests)
Shrimp Scampi (to serve ½ of the guests)
Angel Hair Pasta
Steamed Broccoli w/cheese
Caesar Salad
Yeast Rolls
Strawberry Shortcake with Whipped Topping
Tea and Water Service
4. BBQ Chicken Breast (to serve ½ of the guests)
Fried Catfish (to serve ½ of the guests)
Coleslaw
Hushpuppies
Steamed Broccoli
Baked Beans
Peach Cobbler
Tea and Water Service
5. Grilled Chicken Breast (to serve ½ of the guests)
Blackened Catfish (to serve ½ of the guests)
Macaroni and Cheese
Garlic Mashed Potatoes
Mixed Green Salad
Yeast Rolls
Bread Pudding with Caramel Sauce
Tea and Water Service
6. Grilled Pork Chops (to serve ½ of the guests)
Beef Tenderloin (to serve ½ of the guests)
Honey Glazed Carrots
Sautéed Green Beans
Mixed Green Salad
Yeast Rolls
Cookie and Brownie Platter
Tea and Water Service
7. Chicken Alfredo (to serve ½ of the guests)
Marinara with Pasta (to serve ½ of the guests)
Grilled Squash and Zucchini
Garlic Bread
Caesar Salad
Bread Pudding with Caramel Sauce
Tea and Water Service
8. Blackened Chicken Breast (w/white BBQ sauce)
(to serve ½ of the guests)
Pork Loin (to serve ½ of the guests)
Macaroni and Cheese
Sautéed Green Beans
Yeast Rolls
Mixed Green Salad
Apple Crisp
Tea and Water Service
9. Chicken Tenders (to serve ½ of the guests)
Roast Beef (to serve ½ of the guests)
Baked Potato Bar
Steamed Broccoli
Yeast Rolls
Mixed Green Salad
Bread Pudding with Caramel Sauce
Tea and Water Service
10. Fried Alabama Catfish (w/tartar sauce) (to serve ½ of the guests)
Fried Chicken (8 way cut) (to serve ½ of the guests)
Cole Slaw
Roasted Red Potatoes
Steamed Green Beans
Hushpuppies
Mini Key Lime Pie
Tea and Water Service

Sample Buffet Style Menus

**No one menu is set in stone. Side options can be mixed and matched as needed. Menus can have one meat or two-it's all up to you!*

11. Herb Roasted Chicken (to serve $\frac{1}{2}$ the guests)
Pan Seared Salmon (to serve $\frac{1}{2}$ the guests)
Twice Baked Potatoes
Sun Dried Tomato Green Beans
Yeast Rolls
Caesar Salad
Strawberry Shortcake
Tea and Water Service

12. Prime Rib (to serve $\frac{1}{2}$ guests)
Pan Seared Chicken (to serve $\frac{1}{2}$ guests)
Fresh Tomato and Basil Risotto
Grilled Seasonal Vegetables
Seasonal Salad
Yeast Rolls
Bread Pudding with Caramel Sauce
Tea and Water Service

13. Pan Seared Chicken Breast with Citrus Sauce (to serve $\frac{1}{2}$ guests)
Pan Seared Tilapia with Lime Sauce (to serve $\frac{1}{2}$ guests)
Brown Rice Pilaf
Succotash
Yeast Rolls
Seasonal Salad
Assorted Sweets
Tea and Water Service

14. NY Strip (Medium-Mid Well) (to serve $\frac{1}{2}$ the guests)
Grilled Salmon with Butter Sauce
Sautéed Asparagus
Herbed Risotto
Yeast Rolls
RD Butcher Salad
Cheesecake of the Moment
Tea and Water Service