Happily Ever After
Hors D’oeuvres and Platters
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Hors D’oeuvres

- Smoked Tomato Bruschetta
  Red & green tomatoes, shallots, white balsamic, pretzel bread crostini

- Smoked Golden Beet Bite
  Garlic crostini, smoked golden beets, goat cheese, micro radish greens

- Green Chili Mac N Cheese Bite
  Gougères, fried jalapeños

- Smoked Baby Bell Peppers
  Ricotta cheese, fire roasted green chilies

- Smoked Chicken Salad
  Belgium endive, grapes, apples, walnuts, micro radish

- Smoked Chicken Bite
  Smoked chicken, cumin, mango, jalapeño, DQ Glaze

- Miniature Grilled Chicken Tostada
  Salsa verde, cabbage, roasted poblano peppers, cilantro, lime crema

- Chicken Wing Lollipop
  Alabama BBQ Sauce, green onions

- Fried Green Tomatoes
  Fresh crab, micro greens, creole remoulade

- Shrimp and Grits
  New Orleans BBQ Shrimp, cheese grits, spring onions

- Smoked Salmon Pastrami
  Watermelon radish, citrus aioli, sourdough crostini, micro mustard greens

- Bacon Wrapped Shrimp
  BBQ Glaze, chives

- Burnt End Bites
  Burnt ends, red bell peppers, pearl onions, Texas BBQ Sauce, and Duce’s Wild Mustard BBQ Sauce

- Pork Belly Crostini
  Pork belly, garlic crostini, pickled red onion, shaved cucumber, citrus ginger mustard

- Competition Ribs
  DQ Glaze, micro green, Duce’s Wild Mustard BBQ Sauce, Thai red chili

- Truckers Crostini
  Texas sausage, crostini, pimento cheese, bread & butter pickles

- Pulled Pork Sliders
  Ghost chili pepper sauce, bread & butter pickles, soft mini bun

- Pork Belly Fritter
  Smoked pork belly, poached pear & bacon fritter, honey jalapeño sauce

- Mini BLT
  Crispy thick cut bacon, baby kale, heirloom tomatoes, garlic aioli, mini brioche

- Pork and Green Chili Ragout
  Braised pork shoulder, tomatillos, poblano peppers, onions, garlic, red ghost chili sauce, cotija cheese, crispy tortilla strips

- House Made Meatball
  with Sweet Baby Rays original BBQ sauce

- Chopped Brisket Muffin
  Served in a jalapeño corn muffin topped with Sweet Baby Ray’s Barbecue sauce and garnished with fresh parsley

- Micro Mini Burgers
  Angus beef, aged cheddar, red onion, pickles, tomato, lettuce, micro brioche, ketchup

- Bacon Wrapped Burnt End
  DQ Glaze

- Bacon Wrapped Dates
  Applewood smoked bacon, goat cheese, brown sugar glaze

- Smoked Stuffed Jalapeño
  Italian sausage, jalapeño, cheddar cheese, bacon, Best of Both Worlds Sauce
Fresh Berry Platter
An assortment of strawberries, blueberries and blackberries with whipped cream for dipping.

Fresh Fruit Platter
A beautiful and delicious medley of fresh fruit including sliced melons, grapes and berries.

Caprese Skewers Platter
Tomato, basil & mozzarella drizzled with balsamico and pesto oil.

Honey Dew Melon and Prosciutto Skewer Platter
Prosciutto wrapped honeydew melon with dill havarti cheese on a bamboo knot pick topped with our white balsamic reduction and fresh thyme.

Prosciutto Wrapped Asparagus Platter
Fresh asparagus wrapped with prosciutto with a parmesan crust.

Taco Shrimp Ceviche Platter
Classic shrimp ceviche dip served with house made tortilla chips.

Seasonal Sandwich Platter
Seasonal Wrap Platter
Deli Platter
Assorted deli meats, cheeses, and breads.

Crudite Vegetable Platter
A colorful assortment of fresh, crisp vegetables accompanied by our signature True Cuisine Red Pepper Mousse Dip.

Imported and Domestic Cheese Platter
A unique variety of flavorful domestic and imported cheeses including sharp cheddar, smoked gouda, provolone, blue, brie and havarti. Served with assorted crackers and flatbreads.

Charcuterie Platter
A curated combination of Sopressata, Saucisson de Lyon, Speck, prosciutto, capicola, and house smoked pastrami accented with assorted olives, cornichons, and fruit preserves. Served with a selection of crackers and artisan bread.

Grilled and Chilled Marinated Vegetable Platter
Carrot, jicama, yellow squash, zucchini, red & green bell peppers, mushrooms, eggplant and asparagus served with red pepper mousse.

Roasted Garlic Hummus Platter
Served with assorted house made crackers.

Mediterranean Platter
Roasted garlic hummus, baba ganoush, assorted olives, cucumbers, roasted bell peppers, and assorted house made crackers garnished with grape tomatoes and carrots.