

# STANDARD HORS D'OEUVRES

STARTING AT \$2.00 PER PIECE (MINIMUM ORDER MUST BE 50 PIECES PER ITEM)

frill.catering | 706 461 7288

## COLD HORS D'OEUVRES

### SHRIMP COCKTAIL

New Orleans fresh steamed shrimp,  
served with a tangy sauce

### FRESH MOZZARELLA TART

with tomato & pesto sauce

### CAPRESE SKEWER

fresh mozzarella, tomato, basil  
& balsamic glaze

### PROSCUITTO WRAPPED ASPARAGUS

BACON DEVILED EGGS  
traditional deviled eggs topped  
with chopped bacon

### SMOKED SALMON MOUSSE

served with cucumber cup

### WATERMELON & FETA

sweet watermelon & tangy feta,  
drizzled with a balsamic reduction

## HOT HORS D'OEUVRES

### STUFFED MUSHROOMS

sausage, crab or spinach filling

### MINI VEGETABLE SPRING ROLLS

served with a plum dipping sauce

### COCONUT CRUSTED SHRIMP

with an orange horseradish dip

### BUFFALO CHICKEN TENDERS

with celery sticks & blue cheese

### CHICKEN SATE

with your choice of sauce

### MINI BRIE BITES

drizzled with raspberry sauce

### CHICKEN STRIPS

served with Marsala, Piccata  
or creamy garlic

### SPANAKOPITA

spinach & feta in a  
flaky Phyllo triangle

### TIROPITA

flaky Phyllo triangles filled  
with three cheeses

### SPICY SAMOSAS

a triangle of Phyllo pastry, fried  
until golden brown filled with Indian  
spices, garlic, onion, peas & potato

## FRILL FAVORITES

### BEEF EMPANADA

stuffed with our own  
seasoned Picadillo beef

### CUBAN EMPANADA

all the flavors of our  
Cuban sandwich

### SOUTHWEST CHICKEN EMPANADA

spicy chicken, corn  
& black beans

### GUAVA & CREAM CHEESE EMPANADA

guava paste paired with  
tangy cream cheese



Price does not include sales tax,  
gratuity or delivery charge. Prices  
are subject to change without notice.