



Salem City Café

Hors d'oeuvre menu

Prices are per guest with a 25 guest minimum
Final guest count is required at least 72 hours in advance of service

HOT ITEMS

Chicken or beef brochettes

Beef tenderloin bites skewered with peppers & onions, teriyaki sauce

Blackened chicken

Chicken tender lightly blackened and skewered, spicy remoulade sauce

Chicken maui

Tender chicken breaded with coconut, Maui sauce

Chicken tenders

Lightly breaded chicken tenders served hot and crisp or buffalo style

Chicken wings

Fried crisp, buffalo style or plain

Italian chicken

Herb breaded chicken tenders, Marinara sauce for dipping

Chicken drumettes

Ancho cherry BBQ sauce

Coconut shrimp

Orange marmalade dipping sauce

Potato skins

Cajun dip

Mini egg roll

Egg roll stuffed with a pork or vegetable blend

Meatballs

BBQ-The Café's own homemade sauce
Swedish-rich sauce with sour cream and dill

Stuffed mushrooms

Andouille, bell pepper, parmesan cheese

Bacon wrapped dates

Stuffed with an almond

Corn fritter

w/honey dipping sauce

Mini panko crusted crabcake

Creole honey mustard-add \$1.75

Bacon wrapped scallop

Delicate scallop wrapped in crisp bacon

Mini baked potatoes

Stuffed with blue cheese

Fried olives

Stuffed with blue cheese or pork

COLD ITEMS

Monte cristo triangles

Ham, cheese, turkey, syrup

Reuben bites

Corned beef, swiss cheese, sauerkraut, rye bread

Sushi rolls

Crab and vegetable, ginger and wasabi

Vietnamese spring rolls

Hoisin dipping sauce

Stuffed red bliss

Cream cheese, bacon, chives

Stuffed celery sticks

Crumbled blue cheese, sour cream & walnuts

Fruit skewers

Fruit dipping sauce

Baby asparagus wrapped in prosciutto

Lemon aioli

Sushi style tuna skewers

Soy dipping sauce

Mozzarella & tomato skewers

White country bread, toasted, olive oil, basil garnish

Stuffed cherry tomatoes

Pesto sauce

Tuna in rolled red peppers

Black olives, parsley, celery, lemon juice, olive oil

Red pepper mousse

In endive leaves

CROSTINI

Tomatoes, onions, mozzarella cheese, basil

Creamy gorgonzola, caramelized onions

Roasted peppers, olives

Fig jam, prosciutto, gorgonzola, fresh herbs

Salmon, cream cheese, capers

Prosciutto, mozzarella, onion marmalade, baby arugula

Cannellini bean and rosemary

MINI TEA SANDWICHES

Pumpkin and cranberry

Cucumber and cream cheese

Egg salad

Smoked salmon

Tuna salad

Goat cheese and watercress

Classic chicken salad

Asparagus and prosciutto
Chicken, cranberries and walnuts
Bacon delight
Pepper seared filet with horseradish aioli, crispy onions and baby greens

DEVILED EGGS

Bacon and cheddar
Spicy
Guacamole
Spinach
Classic
Halloween Eye of Newt
Classic chicken salad
Asparagus and prosciutto

PARTY TRAYS

Cheese

Assortment of domestic cheeses, fresh fruit garnish and crackers

Imported cheese

Beautiful display of imported cheeses, fresh fruit garnish and crackers

Fruit

Watermelon, cantaloupe, honeydew, strawberries, pineapple, grapes, and seasonal fruits

Smoked salmon

Smoked salmon, cream cheese, capers, onions, chopped eggs and bagels

Meat & cheese

Variety of sausages and domestic cheeses

Grilled vegetable

Asparagus, mushrooms, zucchini and more
Wonderfully seasoned and grilled w/balsamic vinaigrette

FROM THE SEA

Seafood boat

Cocktail shrimp, crab claws and oysters served with lemon and a horseradish cocktail sauce

Cold Seafood

Shrimp cocktail

Jumbo shrimp served on ice with cocktail sauce

Oysters on the half shell

Served with cocktail sauce and horseradish

Crab claws

Served with lemon and cocktail sauce

Hot Seafood

Broiled shrimp

Butter flied and broiled, served with lemon and clarified butter

New Orleans BBQ shrimp

Prepared in a spicy New Orleans style sauce

Calamari

Flash fried with banana peppers served w/spicy marinara or plain sauce

ADD A STATION

Olive bar

Varieties to include kalamata, green, dry, cured and stuffed olives with gorgonzola cheese

Pasta bar

Choose one pasta

Rotini penne, farfalle, fettuccini, linguine, ravioli, gnocchi, whole wheat fettuccini

Choose one sauce

Marinara, alfredo, pesto, baby peas & prosciutto, sundried tomato & spinach, tomato basil & mozzarella

Traditional smoked ham

Pineapple sauce

Roasted turkey

Giblet gravy & cranberry sauce

Prime rib

Roasted garlic au jus & creamed horseradish sauce

Want to add one of your favorite recipes?

No problem, we will create a menu
to meet your taste and budget!

For your FREE consultation, contact Debra
Email debra@SalemCityCafe.com or
Call 856.339.4455