

# PORTRAIT ON A PLATE

HORS D'OEUVRE PARTY



# PORTRAIT ON A PLATE CATERING

## HORS D'OEUVRE PARTY

### **About Us**

Portrait on a Plate is synonymous with professionalism, integrity and fair business. We lead with our actions, honor our commitments and deliver on our promises. It is our mission and pleasure to bring five star chefs to your event.

### **Your Experience**

For a fun change of pace, ditch the traditional sit-down dinner & go for A Hors D'oeuvre dinner party. Serving tasty finger foods can be less-stress, a great conversation starter plus easy clean up. The trick is to find delicious appetizer recipes that mimic a traditional dinner menu. We have got plenty of Hors D'oeuvre ideas, plus tips to help you throw a fresh, fun party from start to finish.

### **Private Tasting**

Private Tastings are scheduled according to Chef's availability on Tuesday through Friday and price is based on menu selection, starting at \$75.00 per person. Please contact us if you would like to schedule a private tasting.

### **Pricing and Services**

Our catering sales team can work with you to select food bar or wine service, rental items, labor and staffing charges, and additional needs such as decor, lighting, music, ice carvings, and other details.

We're happy to provide a detailed price estimate based on your unique needs. Please choose hors d'oeuvre selections from our menu. Taxes, Gratuity, and Delivery Fee not included

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GUEST COUNT

18% GRATITUDE, SERVICE + TAX ADDITIONAL

## Please select a Package

### CLASSIC PACKAGE

**\$850.00 for up to 20 Guests**

\$35.00 pp for every extra guest up to 39 guests

Includes:

4 hors' d'oeuvres

1 Dessert

2 Beverages & (drink station)  
(non-alcoholic)

1 Display Table

(1 Server needed)

(Price does not include taxes, server charge  
and 18% gratuity)

### GOLD PACKAGE

**\$1600.00 for up to 40 guests**

(\$25.00 pp for every extra guest up to 49 guests)

Includes:

4 hors' d'oeuvres

1 Dessert

2 Beverages & (drink station)  
(non-alcoholic)

1 Display Table

(2 servers needed)

(Price does not include taxes, server charge  
and 18% gratuity)

### SILVER PACKAGE

**\$1900.00 for up to 50**

\$20.00 pp for every extra guest up to 70 guests

Includes:

5 hors' d'oeuvres

1 Dessert

2 Beverages & (drink station)  
(non-alcoholic)

1 Standard Display Table

(3 servers needed)

(Price does not include taxes, server charge  
and 18% gratuity)

### PREMIUM PACKAGE

**\$1900.00 for up to 100**

(\$18.00 pp for every extra guest)

Includes:

5 hors' d'oeuvres

1 Dessert

2 Beverages & (drink station)  
(non-alcoholic)

1 Standard Display Table

(3 servers needed)

(Price does not include taxes, server charge  
and 18% gratuity)

## BEEF SELECTIONS

BEEF AND VEGETABLE KABOBS

SZECHUAN TERYAKI BEEF SKEWERS

BEEF EMPANADAS

FRANKS IN A BLANKET

REUBEN CRISP

MINI COLLARD GREENS  
WITH BACON & CORN

ANTIPASTO KABOBS

SWEDISH MEATBALLS WITH  
CHOICE OF MARINARA,  
BBQ OR SWEET & SOUR SAUCE

## CHICKEN SELECTIONS

CASHEW CHICKEN SPRING ROLLS

CHICKEN PARMESAN PUFFS

CHICKEN & PINEAPPLE KABOBS

CHICKEN & VEGETABLE KABOBS

SWEET CHILI CHICKEN SKEWERS

RANCH CHICKEN SKEWERS

PISTACHIO CHICKEN PINWHEELS

(FS) CHICKEN & WAFFLES



PLEASE NOTE ALL CREDIT CARD TRANSACTIONS  
WILL BE SUBJECT TO A 3.5% SURCHARGE

Call in for Additional Menu Items & Vegetarian options

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## SEAFOOD SELECTIONS

CRAB RAGOON

CAJUN SALMON CANAPES

SHRIMP SKEWERS IN PONZU SAUCE

SHRIMP KABOBS W/ANDOUILLE  
SAUSAGE

SALMON FISH TACO

TORTELLINI & SHRIMP SKEWERS WITH  
SUNDRIED TOMATO SAUCE

(A) SALMON MOUSSE CUPS

BLUE CHEESE STUFFED SHRIMP  
(served cold)

SMOKED SALMON DEVEILED EGGS

## PORK SELECTIONS

BACON DEVEILED EGGS

HONEY GARLIC RIB BITES

CARIBBEAN CHIPOTLE PORK  
SLIDERS

BACON WRAPPED GRILLED  
JALAPENOS

LOADED PULLED PORK CUPS

(FS) SOUTHWESTERN PULLED  
PORK CROSTINI

(Can't be done with drop off service)



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## SALAD SELECTIONS

### **Classic Ceaser Salad**

Crisp Romaine, Homemade Focaccia Croutons, Fresh Grated Parmesan Cheese. Tossed with Creamy Caesar Dressing.

### **Mixed Green Salad**

Mixed Greens, Cucumbers, Cherry Tomatoes & Shredded Carrots. Served with Ranch Dressing & Herb Vinaigrette.

### **Greek Salad**

Crisp mixed greens, feta cheese, Kalamata olives, tomatoes, onions & pepperoncini's; served with Greek dressing

### **Strawberry Salad**

Romaine lettuce, toasted almonds, fresh strawberries, croutons & house made creamy raspberry poppy seed dressing.

### **Honey Mustard Spinach Salad**

With sliced cremini mushrooms, red onion & sunflower seeds, and finished with a honey mustard dressing

### **Bacon blue Salad**

With Apple-wood smoked bacon, Gorgonzola and homemade croutons, and finished with a balsamic vinaigrette

## VEGETARIAN SELECTION

ASSORTED QUICHE

(A) HUMMUS & CUCUMBER CROSTINI  
JALAPENO POPPERS

TOASTED RAVIOLI STUFFED TOMATO  
SALAD W/  
MARINARA OR PARMESAN

VEGETABLE SPRING ROLLS

MOZZARELLA FLATBREAD & ROASTED  
VEGETABLE

LOADED AVOCADO QUESADILLAS  
(Can't be done with drop off service)

DEVILED EGGS

MINI THAI CHICKEN SPRING ROLLS  
SERVED WITH ORIENTAL DUCK SAUCE



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**DESSERT**

ASSORTED MINI CAKES

BANANA PUDDING SHOTS

ASSORTED CAKED POPS

MINI CHOCOLATE CREAM PUFFS

CHOCOLATE COVERED FORTUNE  
COOKIES

CHOCOLATE COVERED  
STRAWBERRIES

CHOCOLATE ECLAIRS

PETIT FOURS



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