

Hilary J. Boone Center

Hors D'oeuvres - Pricing is Per Person

Hot Hors D'oeuvres

Lobster Chanterelle Cake - \$5.50

Thai Style Crab Cakes with Basil Dipping Sauce - \$4.50

Catfish Cakes with Lime and Thai Basil with Red Chile Dipping Sauce - \$3.50

Hot Crab Dip with Melba Toasts - \$4.50

Mini Oyster Po' Boys - \$4.00

Shrimp and Grits - \$4.00

Mushroom Crusted Beef Tenderloin Rolls with Henry Baines, Horseradish Sauce - \$8.00

Lamb Lollipops with Apricot Horseradish - \$7.00

Kentucky Lamb Empanadas with Pasilla Chiles and Sour Cream - \$4.00

Mini Three Cheese Frittata with Country Ham or Spinach and Mushrooms (V) - \$3.00

*Mini Hot Browns - \$3.50

Miniature Reubens - \$3.00

Mini Pork Barbeque Sandwiches - \$3.50

Curry Chicken Croquettes with Mango-Vidalia Relish - \$4.00

Chicken Satay with Asian Peanut Sauce - \$3.50

Duck Confit Eggrolls with Orange Hoisin Glaze - \$4.00

*Assorted Warm Bruschetta - \$3.50

Mashed Potato Bar with Assorted Toppings - \$4.50

*Miniature Twice Baked Potatoes with Crème Fraiche and Chives (V) - \$2.50

Artichoke Fritters with Sweet Mustard Sauce (V) - \$3.00

*Shiitake Mushroom and Goat Cheese Tarts (V) - \$3.00

*Ratatouille Stuffed Mushrooms with Feta Cheese and Fresh Herbs (V) - \$3.00

Warm Brie and Peppered Walnuts, Croutons and Roasted Garlic (V) - \$4.00

Brie En Croute with Homemade Apple Chutney (V) - \$3.00

- Chickpea Fritters with Coriander Tahini Sauce (V) - \$2.50
Vegetarian Simosas with Curried Yogurt Dipping Sauce (V) - \$3.50
*Pecan Cheese Wafers (V) - \$1.50

Cold Hors D'oeuvres

- Housemade Sushi with Spicy Tuna Roll, Crab and Avocado Roll, Vegetable Roll, Wasabi, Soy Sauce and Pickled Ginger - \$10.00
Vietnamese Spring Rolls with Shrimp - \$5.00
Without Shrimp or Vegetarian \$3.50
*Mini New England Lobster Rolls - \$6.00
Smoked Salmon with Traditional Accompaniments and Lavosh Crackers - \$6.00
Traditional Shrimp Cocktail with Spicy Cocktail Sauce and Lemons - \$5.00
White Mexican Prawn Ceviche with Tostones and Avocado Vinaigrette - \$5.00
Saffron Poached Shrimp with Gazpacho Cocktail Sauce - \$5.50
*Endive with Chicken Salad - \$3.00
Assorted Finger Sandwiches – Benedictine, Pimento Cheese and Chicken Salad - \$2.50
*Wontons with Smoked Duck Breast and Jicama Slaw - \$3.00
*Country Ham on Petit Buttermilk Biscuits with Hot Pepper Jelly - \$3.00
*Almond Stuffed Dates Wrapped in Serrano Ham - \$3.00
*Melon and Prosciutto - \$3.50
*Gruyere Gougeres Stuffed with Country Ham, Tomato and Basil Ricotta - \$2.50
Gourmet Antipasti of Olives, Marinated Artichokes, Roasted Pepper Salad, White Anchovies, Prosciutto and Grissini - \$9.00
Artisanal Cheese Board with Gourmet Crackers and Fruit Garnish (V) - \$6.00
Housemade Beer Cheese with Vegetable Crudités and Gourmet Crackers (V) - \$2.50
Homemade Hummus and Pita (V) - \$2.50
*Frico Cups with Roasted Garlic Ricotta, Marinated Tomato and Basil (V) - \$3.00
Vegetable Crudités with Yogurt Dill Sauce (V) - \$4.00
Herb Roasted Baby Vegetables (V) - \$6.00
*Mushroom Palmiers with Whipped Goat Cheese (V) - \$3.00
*Southern Style Deviled Eggs (V) - \$1.25
*Vichyssoise Soup Shooters (V) - \$3.00

*Miniature Caprese Skewers (V) - \$3.00

*Roasted Asparagus with Lemon Vinaigrette (V) - \$3.00

Snacks

Pretzels (V) - \$1.50

Snack Mix (V) - \$1.50

Mixed Nuts (V) - \$2.50

Tortilla Chips with Salsa (V) - \$2.50

Potato Chips with Ranch Dip (V) - \$2.00

Desserts

Petit Fours (V) - \$2.00

Assorted Artisanal Chocolates and Truffles (V) - \$2.50

*Profiteroles with Raspberries and Lemon Pastry Cream (V) - \$2.00

*Chocolate Dipped Strawberries (V) - \$2.00

*Tarts with White Chocolate and Caramelized Bananas (V) - \$2.00

*Assorted Miniature Desserts (V) - \$2.00

Assorted Cookies (V) - \$1.50

Brownies (V) - \$1.50

Pricing does not include 20% service charge or 6% Kentucky sales tax.