

# PORTRAIT ON A PLATE

HORS D'OEUVRE PARTY



# PORTRAIT ON A PLATE

## CATERING

---

### H O R S D ' O E U V R E   P R I C E L I S T

---

#### **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. We take pride in the fact that all our chefs are culinary graduates that excel in everything from soup to dessert and are skilled in finding the best ingredients for any recipe.

Additionally, our team is known for stunning plate presentation and tabletop arrangements.

Rest assured that our culinary professionals will make your event stand out!

#### **Private Tasting**

Private Tastings are scheduled according to Chef's availability on Tuesday through Friday and price is based on menu selection, starting at \$35.00 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 four hors d'oeuvre selections from our menu. Taxes, Packaging Fee, and Delivery Fee not included

---

#### GUEST COUNT

18% GRATITUDE, SERVICE + TAX ADDITIONAL

Please select 4 selections from the menu  
listed below.

### **BEEF SELECTIONS**

**Beef and Vegetable Kabobs**  
\$115.66

**Szechuan Teriyaki Beef Skewers**  
\$95.16

**Beef empanadas**  
\$105.36

**Franks in a blanket**  
\$49.28

**Reuben crisp**  
\$76.48

**Mini collard greens With bacon & corn  
muffins**  
\$36.99

**Antipasto kabobs**  
\$98.56

### **CHICKEN SELECTIONS**

**Cashew Chicken Spring Rolls**  
\$64.78

**Chicken Parmesan Puffs**  
\$76.48

**Chicken Cordon blue puff**  
\$76.48

**Chicken & Pineapple kabobs**  
\$98.56

**Chicken & Vegetable kabobs**  
\$102.00

**Sweet chili Chicken skewers**  
\$85.00

**Bacon wrapped filet mignon Ranch  
chicken skewers**  
\$76.08

**Pistachio chicken Pinwheels**  
\$76.50

More selections below.

## SEAFOOD SELECTIONS

### **Crab Rangoon**

\$75.00

### **BBQ shrimp & grits**

\$108.78

### **Cajun salmon canapés**

\$115.8

### **Shrimp skewers in Ponzu sauce**

\$85.00

### **Shrimp Kabobs W/Andouille Sausage**

\$118.96

### **Bacon wrapped scallops w/garlic butter**

#### **Crab cakes**

Priced Per Order (seasonal)

#### **Crab linguine**

Priced Per Order (seasonal)

## VEGETARIAN SELECTIONS

### **Assorted quiche**

\$55.78

### **Hummus & cucumber crostini**

#### **Jalapeno poppers**

\$42.50

### **Toasted ravioli Stuffed tomato salad**

#### **W/ Marinara or Parmesan**

\$42.50

### **Vegetable spring Roll**

\$62.78

### **Mozzarella flatbread & Roasted vegetable**

\$75.00

### **Loaded Avocado Quesadillas**

With avocado spread, Black bean and Corn,  
Tomato and Onion

### **Roasted sweet potatoes fries**

(Can't be done with drop off service)

Served with light salt

## 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

## INCLUDED

WIRE CHAFING DISHES

CLEAR PLASTIC PLATES

CLEAR PLASTIC UTENSILS



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

Call in for Additional Menu Items & Vegetarian options

WWW.PORTRAITONAPLATE.COM

## PREMIUM SELECTIONS

### CLASSIC CAESAR SALAD

Crisp Romaine, Homemade Focaccia Croutons, and Fresh Grated Parmesan Cheese. Tossed with our 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 our special Greek dressing

### STRAWBERRY SALAD

Romaine lettuce, toasted almonds, fresh strawberries & croutons; topped with our 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

WWW.PORTRAITONAPLATE.COM

