

Cold Petite Hors d'oeuvres (25 or 50 Count)

CANAPES

Tomato bruschetta w/fresh mozzarella, balsamic vinaigrette fresh basil.....	\$21/\$35
Smoked Salmon w/dill cream cheese.....	\$36/\$60
Bleu cheese terrine with smoked garlic honey & red onion marmalade.....	\$27/\$45
Chicken salad with papaya chutney.....	\$21/\$35
Crab salad and roasted peppers.....	\$27/\$45
Ham and Swiss with dill Aioli.....	\$21/\$35

PATE CHOUX

Lobster Salad.....	\$45/\$75
Four cheese and garlic	\$21/\$35
Egg Salad.....	\$18/\$30
Smoked Trout and cream cheese.....	\$42/\$70
Curried Chicken Salad.....	\$30/\$50

PHYLLO CUPS

BLT Tarts	\$27/\$45
Shrimp and Avacado.....	\$39/\$65
Tomato and Bleu cheese Mousseline	\$21/\$35
Sesame Ahi Tuna with Napa slaw	\$48/\$80
Crab Louise with Romaine, avocado and tomato	\$36/\$60
Smoked Trout with cucumber relish and lemon Aioli	\$39/\$65

CHILLED SPREADS (SERVES 50)

*All spreads served with crustinis, crackers,
grilled flatbread or Tortilla chips*

Crab, caper and spinach	\$85
Boursin, spinach and artichoke	\$50
Papaya chutney and cream cheese spread.....	\$48
Seven layer Mexican dip.....	\$55
Aged cheddar and bacon cheese ball with walnut	\$55
Smoked trout spread with cucumber relish.....	\$80

Delivery Charge:

Within a 5 mile radius:
\$10.00/delivery, \$10.00/pickup

Within a 5-10 mile radius:
\$20.00/delivery, \$10.00/pickup

Within a 10-20 mile radius:
\$35.00/delivery, \$15.00/pickup

Over 20 miles
Determined by size of event and distance



*Our talented chefs
can create any specialty
hors d'oeuvres for you!*



Hors d'oeuvres Menu

3985 Park Avenue West
Mansfield, Ohio 44903
staff@ontarioeventcenter.com
419-529-2959

Chilled Hors d'oeuvres Platters 25 or 50 Count

CHEESE AND CRACKERS

(50 count only)

Domestic/Import.....\$45/\$75

SEASONAL FRUIT

Fruit Tray w/yogurt dip\$27/\$45
A blend of seasonal domestic fruits

VEGETABLE CRUDITES

Seasonal vegetables w/choice of ranch, dill dip or spinach dip\$21/\$35

ANTIPASTO

Roasted peppers, marinated fresh mozzarella, shaved prosciutto, assorted olives, hard cooked eggs, marinated artichokes, cornichons & anchovies.....\$48/\$80

HOUSE SMOKED SALMON

Dill cream cheese, Spanish olives, capers, red onion, chopped egg and lemon w/crustinis\$85

CHARCUTERIE

Shaved prosciutto, sopresata, capicola, salami, mortadella. Served w/spicy mustard, dill aioli cornichons and toasted bread\$60/\$100

COUNTRY PATE

Seasoned pork and beef with green peppercorns, garlic, onions and wrapped with prosciutto. Served with toast, cornichons and whole grain mustard\$39/\$65

FINGER SANDWICHES – CLUB STYLE

Ham and Swiss with pesto mayo\$21/\$35
Pastrami and swiss with horseradish\$21/\$35
Roast beef and cheddar with spicy dijonaise\$21/\$35
Chicken, tuna or egg salad\$21/\$35

SHRIMP COCKTAIL

Shrimp cocktail w/lemon wedges and cocktail sauce
50 count only\$79

Hot Hors d'oeuvres – 25 or 50 Count

HOT HORS D'OEUUVRES SELECTIONS

25 or 50 Count

Cordon Bleu Minis.....\$27/\$45

Chicken breast w/ham and Swiss, fried golden brown

Homemade Meatballs\$30/\$50

Choice of sweet and sour, chimichuri or BBQ (tangy or Asian)

Dolmadas\$24/\$40

Grapeleavesstuffedwithseasonedlamb, rice& onionsw/tomatosauce

Fried mushrooms with horseradish sauce\$21/\$35

Crab Stuffed Mushrooms\$27/\$45

Giant mushrooms stuffed with hot pepper cheese and crab meat

Bacon wrapped water chestnuts with teriyaki glaze.....\$27/\$45

BBQ Spare Ribs (tangy or Asian).....\$36/\$60

Fried Mac 'n Cheese.....\$27/\$45

Baked Mac 'n Cheese cut small and fried

Bacon wrapped sea scallops with apricot glaze.....\$36/\$60

Spanikopita\$27/\$45

Mini Greek spinach pies

Wild mushroom Streudel.....\$27/\$45

Phyllo wrapped around wild mushrooms, parmesan and

roasted shallot aioli

Crab Cakes\$45/\$75

Candied Bacon\$27/\$45

Thick cut applewood smoked bacon with carmelized brown sugar

PHYLLO CUPS

Wild mushrooms tarts with parmesan.....\$21/\$35

Chicken, cheddar & black bean w/cilantro sour cream\$27/\$45

Chorizo, boursin, corn and potato.....\$27/\$45

Smoked trout in cream cheese.....\$27/\$45

SPREADS AND DIPS (SERVES 50)

Served with crustinis, crackers, grilled flat bread or Tortilla chips

Buffalo chicken dip\$45

Boursin, spinach and artichoke.....\$40

Chorizo, black bean, corn and queso\$40

Baked brie with walnuts, caramel and apples.....\$50

SLIDERS

Each • Minimum 25 • In-house only (recommended)

Bacon and Swiss burger with tomato and pickle\$1.50

Fried sea bass w/American cheese & tartar sauce\$1.75

Grilled chicken with pesto, havarti and mayo.....\$1.75

BBQ or sweet and sour pulled pork with slaw and pickle.....\$1.50

Fried mushroom, bleu cheese, onion and mustard\$1.00

Crab cake with lemon aioli\$2.00

Sea Scallop with spinach and lemon basil aioli.....\$2.50

Chicken parmesan with marinara\$1.75

