

Party Panache has an ever-evolving list of appetizers; here are just some of our customer favorites...the "must have" menu items our clients request over and over again. If you would like something not listed, we can include it in your party menu. We specialize in themes and specialty items, so let us work with you to customize a wonderful culinary experience for your guests.

***Hot Items (served in sterno fueled chaffing dish)***

**Alfredo Pesto Meatballs** Bite-sized meatballs in a rich Alfredo pesto sauce with toasted pine nuts.

**Shiitake Mushroom and Pancetta Dip** Stroganoff-like mixture of mushrooms, garlic and bacon, served warm with toasted baguette slices.

**Spinach Artichoke Dip** Creamy spinach, artichoke, Parmesan cheese and garlic dip, served with toasted buttered tortilla wedges.

**Fried Mac-n-Cheese** Seasoned mac-n-cheese, breaded and deep-fried.

**BBQ Bahama Mama Bites** Spicy smoked sausage with tangy and sweet sauce.

**Bacon-wrapped Water Chestnuts** Basted with maple syrup.

**Warm Crab Salad** Spicy crab salad served with flatbread variety.

**Calzones** Italian-style with pepperoni and salami or smoked turkey with artichoke, served with marinara on the side.

**Hot Crabmeat Dip** Creamy mustard-based crabmeat dip served with rye crackers.

**Mini Chickaritos** Seasoned chicken, green onions and cheese wrapped in puff pastry, served warm with salsa and guacamole.

**Spinach Puffs** Warm and delicious spinach and cheese puffs.

**Sauerkraut Balls** Tangy mixture of sauerkraut, ham and onion.

**Chicken Wings** Buffalo, BBQ, or tequila lime wings (Buffalo wings served with celery sticks and bleu cheese dressing on the side).

**Mushrooms Stuffed with Goat Cheese and Roasted Pepper** Mushroom caps stuffed with goat cheese, basil and roasted red peppers.

**Mushrooms Stuffed with Italian Sausage and Cheese** Mushroom caps stuffed with savory sausage, olives, red peppers and pecorino Romano cheese.

**Spanakopita** Phyllo triangles stuffed with spinach and feta cheese.

**Sweet Onion Tartlets** Savory onion and cream tarts.

**Zucchini Lime Fritters** Zucchini cakes with apricot mustard sauce on the side.

**Mediterranean Mini Quiche** Traditional quiche varieties topped with Mediterranean tapanade.  
Crab Strudel Tartlets: Lump crabmeat, curry, garlic, scallions and cheese in phyllo shells.

**Mini Pierogies** Traditional Polish potato pierogies with sautéed onion and butter sauce.

**Kielbasa** Polish sausage with traditional horseradish and beet relish on the side.

**Lamb Chops with Port and Black Olive Sauce** Petite marinated lamb chops with a rich port wine sauce on the side.

**Rodeo Chili and Cornbread** Thick, hearty chili with petite cornbread squares on the side.

**Barbados Crab Cakes** Mini crab cakes with a spicy aioli sauce on the side.

**Roasted Chicken Wonton Dumplings** Chicken, thyme, ricotta cheese and lemon zest in a buttery sauce.

**Chinese Spring Rolls** Vegetable or chicken spring rolls with soy sauce, hot mustard and plum sauce on the side.

**Mashed Potato Bar** Creamy mashed potatoes self-served in martini glasses and embellished with a variety of toppings, including shredded cheddar cheese, jalapeno peppers, diced green chilies, broccoli, salsa, black olives, grilled chicken breast, Italian sausage, chili, sautéed peppers and onion, bacon, sour cream and red pepper flakes.

**Risotto Bar** Creamy risotto self-served into martini glasses and embellished with a variety of rich accompaniments, including glazed Portabello mushrooms, caramelized onions, béarnaise sauce, gorgonzola cheese, Italian sausage, sun dried tomato and basil, shredded gruyere cheese, roasted red peppers, Alfredo pesto meatballs and toasted pine nuts.

### ***Warm Items (served from the oven, butlered or in small batches on table displays)***

Glazed Brie and Pear Tartlets: Mini phyllo tarts filled with Brie, fresh pears and a brown sugar glaze.

Crostini with Sweet Peppers and Gorgonzola: Baguette toasts with red and yellow peppers, capers, basil and Gorgonzola.

Teeny Panini: Gruyere cheese, Dijon mustard and black forest ham in bite-sized sourdough paninis,

Ham and Brie Pinwheels: Puff pastry swirls around black forest ham, Brie, brown sugar and almonds.

Baked Brie en Crute: Whole wheel of Brie, surrounded with puff pastry, enhanced with brown sugar and almonds, served with sliced French baguettes.

Roasted Acorn Squash and Gorgonzola Petite Pizzas: Squash, maple syrup, red pepper flakes creamy Gorgonzola and peppery arugula top these petite pizza crusts.

Bacon Walnut Toasts: Cheddar cheese, bacon, onion, walnuts and Worcestershire sauce on toast points.

Ham Dip in Sourdough Bread: Creamy onion, cheese and ham combination, served in hollowed sourdough bread round with sourdough bread for dipping.

Feta Rye Rounds: Feta cheese with green onions, red and green peppers melted atop cocktail rye bread.

English Bleu Cheese Triangles: English muffin triangles topped with a creamy bleu cheese spread.

Fajita Bites: Mexican-spiced beef or chicken with onion, peppers and cheese, served on petite flatbreads.

Clams Casino: Traditional seafood favorite, served on a bed of rock salt.

Polenta Squares with Mushroom Ragu: Creamy polenta squares topped with warm cremini mushrooms, garlic and onions in Marsala sauce.

### ***Cold Items (served room temperature, or on ice beds)***

**Tri-colored Tortelloni Skewers** Cheese-filled tortelloni in red, green and white, served with lemon garlic parmesan sauce.

**Crostini with Sun Dried Tomato Jam and Thyme Goat Cheese** Baguette toasts with savory sun dried tomato jam and rustic herb goat cheese.

**Nutted Olives** Large queen olives surrounded with cream cheese, rolled in toasted pecans, served halved.

**Asparagus Wraps** Asparagus spears wrapped with prosciutto and Boursin cheese.

**Buffalo Chicken and Celery Skewers** Seasoned chicken breast with traditional celery "chaser", served with bleu cheese dip.

**Honey Mustard Chicken Skewers** Sweet and tangy chicken breast with dipping sauce.

**Southwestern Chicken Skewers with Peach Mango Salsa** Spicy southwest flavors with a bright fruit accent.

**Flaming Teriyaki Chicken Skewers** Honey teriyaki chicken coated with toasted sesame seeds, radiating from a melon topped with a flaming cauldron.

**Chicken Pecan Cranberry Puffs** Mini butter-puffs stuffed with turkey salad, toasted pecans and dried cranberries.

**Smoked Turkey with Hot Apple Chutney** Served on petite potato cakes.

**Polenta and Chicken Tartlets** Roasted chicken with basil and dried cranberries on creamy polenta squares.

**Asian Sesame Pork Tenderloin** Marinated tenderloin encrusted with sesame seeds, served with a honey ginger sauce and king Hawaiian buns on the side.

**"Pig Candy"** Pretzel nuggets wrapped with glazed bacon.

**Carolina BBQ Pork Bites** Shredded BBQ pork topped with vinegar coleslaw on baguette toasts.

**Roasted Beef with Creamy Gorgonzola Sauce** Thinly slice roasted beef with a rich bleu cheese sauce, served on baguette slices or petite potato cakes.

**Balsamic Rosemary Roast Beef** Served with red onion confit and horseradish cream on baguette slices.

**Petite Beef Tenderloin Sandwiches** Roasted tenderloin on king Hawaiian buns with horseradish cream.

**Roquefort Grapes** Grapes covered with blue-and-cream cheese, rolled in toasted walnuts.

**Reuben Puffs** Mini butter-puffs stuffed with corned beef, sauerkraut Russian dressing and shredded Swiss cheese.

**Feta Artichoke Hearts** Feta cheese, black olives and roasted red peppers melted atop artichoke bottoms.

**"Mexican" Cheesecake** Savory cheesecake topped with salsa, served with toasted tortilla wedges.

**Stuffed New Potatoes** Baked new potatoes, hollowed then stuffed with bacon, sour cream, shredded cheese, chives and/or caviar.

**Marinated Mushrooms** Bite-sized mushroom caps in a sweet- and-savory sauce.

**Fresh Mozzarella and Roasted Peppers** Bite-sized buffalo mozzarella balls surrounded by roasted red, yellow and orange sweet peppers and fresh basil.

**Mediterranean Bruschetta** Ricotta cheese, Italian herbs and fresh tomatoes.

**Flaming Jerk Shrimp** Spicy jumbos shrimp skewers, radiating from a melon topped with a flaming cauldron.

**Seafood Puffs** Mini butter-puffs stuffed with creamy seafood salad.

**Crab Salad Bundt** Highly-seasoned crab salad molded into a bundt, served with wheat crackers.

**Seashore Crab Spread** Lump crabmeat with sweet peppers, artichokes and parmesan cheese, served with pita triangles.

**Artichoke and Shrimp Dip** Creamy dip with artichoke, shrimp and mushrooms, served with toasted flatbread.

**Colossal Jumbo Shrimp** Bigger-than-jumbo chilled shrimp, served with spicy horseradish seafood cocktail sauce.

**Cocktail Crab Claws** Petite cracked crab claws served with seafood cocktail sauce (17 ~ 20 count).

**Smoked Salmon Platter** Large smoked salmon fillet with capers, chopped eggs, minced red onion, cream cheese and toasted baguettes or mini-bagels.

**Smoked Salmon Bites** Cucumber cups filled with smoked salmon and cream cheese with dill and red onion, topped with capers.

**Blini with Smoked Salmon** Buckwheat mini-blini topped with smoked salmon, crème fraiche and fresh dill.

**Honey Smoked Salmon Bruschetta** Baguette toasts with smoked salmon, honey, fresh tomato, garlic and peppers.

**Smoked Salmon Crostini** Baguette toasts slathered with cream cheese, dill and red onion, topped with smoked salmon and capers.

**Seafood Bar** Variety of fresh oysters, colossal shrimp and cocktail crab claws with pickled ginger, lemon wedges, horseradish, cocktail sauce, tartar sauce and Tabasco sauce.

**Sushi** Variety of Japanese sushi favorites served with pickled ginger, soy sauce and wasabi.

**Tomatoes and Tapanade** Cherry tomatoes stuffed with Spanish olive tapanade.

**Pineapple Picks** Fresh pineapple piece topped with a blackberry or grape, surrounded with fresh strawberries.

**Cascading Fruit Kabobs** Honeydew, cantaloupe, grapes, pineapple and berries served in a pineapple stair-step cascade, surrounded by fresh strawberries.

**Fresh Fruit Display** Pineapple, strawberries, honeydew, cantaloupe, pineapple, grapes and other in-season fruits, with fruit dip.

**Crudités Display** Variety of fresh vegetables with dill, ranch, spinach or hummus dips.

**Fruit and Cheese Display** A variety of high-end cheeses displayed with fresh fruits and/or Mediterranean olives and flatbreads.

**Roasted Garlic & Rosemary Hummus or Roasted Red Pepper Hummus** Creamy Mediterranean favorites, served with flatbreads.

**Roasted Eggplant Spread** Eggplant, red onion, garlic, red pepper and tomato served with Mediterranean flatbreads.

**Mediterranean Tapanade** Served with flatbreads.

**Tex-Mex Layer Dip** Refried beans, sour cream, guacamole, tomatoes, green onions, green chilies, black olives and cheddar cheese, served with tortilla chips.

## ***Sweet Items***

**Individual Tiramisu** Individual portions of this favorite with lady fingers, coffee liqueur, mascarpone cheese and heavy cream, topped with powdered cocoa.

**Key Lime Bars** Tart key lime filling over shortbread crust.

**Raspberry Almond Squares** Buttery crust with raspberry filling and almond, brown sugar, oatmeal crust.

**Mini Cheesecakes** Raspberry, amaretto and traditional New York flavors.

**Savannah Cheesecake Squares** Butter pecan crust topped with creamy sweet cheesecake, accented with fruit topping (cherry, blueberry or apple).

**Bourbon Pecan Bars** Rich pecan-pie topping over shortbread crust.

**Chocolate Pecan Bars** Pecan pie topping with chocolate accents on a shortbread crust.

**Triple-Chocolate Brownies** Moist and delicious version of this traditional chocolate treat.

**Turtle Brownies** Rich brownies topped with caramel sauce and toasted pecans.

**Crème d’Menthe Brownies** Rich brownies topped with cream d’menthe and chocolate.

**Mint White-Chocolate Dipped Cream Puffs** Mini cream puffs topped with a peppermint white chocolate.

**Fudge** Creamy bite-size pieces of this rich sweet treat. Many flavors available including chocolate, chocolate pecan, chocolate peanut butter, white chocolate, white chocolate macadamia nut, coconut and pumpkin.

**Mini cookies** Bite-sized versions of traditional cookie favorites including chocolate pecan chip, peanut butter, oatmeal cherry, white chocolate macadamia nut, sugar,

**Baklava** Traditional Greek honey and nut phyllo pastries.

**Pecan Shortbread Cookies** An Irish favorite with a delicate flakey texture.

**Glazed Almond Cookies** Almond cookies with cream cheese almond frosting, topped with a whole almond.

**Jam-filled German Biscuits** Extra-fancy cut-out cookies with a raspberry filling.

**Caramel Layer Squares** Really rich chocolate pecan caramel treats.

**Zebra Cookie Bars** Black-and-white swirls of chocolate, white chocolate, pecans and brown sugar shortbread.

**Rum Cake** (*available during the December Holiday Season*) Rich and moist glazed rum bundt cake.

**"Candy Bar"** Display of candies in decorative apothecary jars and compotes. Candies can include, but are not limited to, Sour Patch Kids, Good-n-Plenty, Goobers, Raisinettes, Milk Duds, malted milk balls, Life Savers, jelly beans, Jolly Ranchers, chocolate kisses, non-pareils, Junior Mints, Jujubes, gummy worms, lollipops, Bit-o-Honey, M&M's.

**Chocolate Fountain** Creamy chocolate cascading fountain with a variety of dipping treats including fresh pineapple, strawberries, mini cream puffs, pretzels, marshmallows (candy canes at the holidays).