

# *Diflorio Catering*

## HORS D'OEUVRES

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### CHILLED OR ROOM TEMPERATURE HORS D'OEUVRES

California Rolls with ginger, wasabi  
and soy sauce

Fresh and Marinated vegetable cascade  
served with assorted dips

Domestic and Imported cheeses with fresh  
fruit garnish and baskets of crackers

White Flour tortilla pinwheels (ask about our  
signature varieties)

Fresh fruit basket or watermelon basket with  
whipped fruit dip

7 Layer fiesta dip with tortilla chips

Homemade salsa with white  
flour tortilla chips

Grande guacamole with corn chips

New England clam dip with thick sliced  
potato chips

Fresh Roasted Shrimp Cocktail

Caprese kabobs (fresh mozzarella, grape  
tomatoes and fresh basil leaves)

Marinated cheese tortellini kabobs

Fresh asparagus wrapped in prociutto  
(room temp)

Gourmet deviled eggs

Poached salmon sides or Smoked Salmon  
with red onion, lemon and capers

Finger sandwiches:  
(cream cheese, cucumber and fresh dill/ our  
famous chicken salad/ pesto, brie and fresh  
pear on baguette rounds/ tuna salad/ pimento  
cheese/ egg salad/

Belgian Endive filled with Tarragon Chicken  
Salad, Curried Lump Crab or Fresh Herb  
Mascarpone Cheese

Antipasto Platters of Meats, Olives,  
Cheeses and Peppers

Mediterranean Caponata with  
Borsini Cheese on Crostini

Tiny Tomato and Mayo Tea Sandwiches  
(southern favorite/in season)

Smoked Salmon, Capers and Dill Canapés

Roasted Garlic and Italian White Bean Dip  
with Crostini or Tortilla Chips

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### WARM OR HOT HORS D'OEUVRES

Roast tenderloin of beef with our signature rub, horseradish, garlic aioli, mustards and a horseradish cream.  
A variety of breads and rolls

“Almost Famous” All Crab Cakes with New Orleans Remoulade or our Sriracha Dipping Sauce

Mini Local Angus Beef Sliders

Hot Jumbo lump Maryland crab dip with foccacia bread, pita bread chips or butter crackers

Hot artichoke, garlic and Parmesan dip

Hot spinach and artichoke dip with French baguette rounds

Warm homemade cream biscuits with country ham (A true southern tradition that our customers say are “the best ever”)

Virginia baked ham on petite butter rolls

Chesapeake Bay Fried Oysters with house made Tarter Sauce (in season)

Charleston Style Cheese Grit Cakes topped with Fresh Herb Shrimp

Brie cheese baked in puff pastry, filled with orange, cranberries and almonds

Swedish meatballs in cream sauce

Italian meatballs in red sauce

Sausage Stuffed mushrooms

Fresh asparagus wrapped in a parmesan phyllo

Spanikopita

Grilled chicken and Pineapple skewers

Pastry wrapped polish sausage ring with spicy whole grain mustard

Homemade Miniature Quiche Squares (Crab and Gruyere, Lorraine, or Sun dried Tomato with Fontina Cheese)

Artichoke and Pecorino Cheese Crostini

Broiled and Bubbly Shallot Cream Cheese and Asiago Toasts

Grilled Herb and Garlic Shrimp Skewers

Warm Polenta Rounds with Pesto Chicken and dried Cranberries

Panko Encrusted Fried Macaroni and Cheese Bites

Palmiers (puffs of sundried tomato, pesto and pine nuts)

Warm Fig and Gorgonzola Crostini

Mini Three Cheese Grilled Cheese Sandwiches