



Holiday Hors d'Oeuvre Selections

Simplicity Catering and our award-winning chef, Leland Atkinson, have come up with your holiday party solutions. Pick from our very best appetizer selections, beautifully pre-plattered for quick set-up. Not sure what to choose or how many platters to order? Our staff is happy to help. This is party planning made easy.

Brie & Cranberry Salsa Canapés

Fresh creamy Brie and holiday Cranberry Salsa on a Baguette round

Cajun Merriment

Boneless Chicken Tenders in a light Creole Spiced Batter and served with a Sweet Chili Dipping Sauce

Filet of Beef Balsamico Canapés

Cooked Medium-Rare, sliced razor thin and mounded onto a crisp Crostini with Cornichons and Horseradish Cream

Holiday Sandwich Trio

Caribbean Jerk Pork with Tomato-Ginger Salsa, Thinly Sliced Beef with Horseradish Cream and Smoked Turkey with Cranberry Chiptole Chutney

Crispy Shrimp with Citrus Glaze

Jumbo Gulf Shrimp tossed with Lemon and Paprika, coated in Sesame Seeds then sautéed and drizzled with a glaze of Citrus Juices, Garlic, Sugar and Hot Pepper Sauce

Pecan-Encrusted Chicken Skewers

Ribbons of Chicken Breast rolled in ground Pecans, spiked with Red Pepper, cooked until golden and offered with a creamy Honey Mustard Sauce

Kringle Krostini

Roma Tomatoes, fresh Mozzarella and Basil surrounded by tiny Baguette rounds drizzled with Extra Virgin Olive Oil and Aged Balsamic Vinegar

Granny's Sweet Potato Biscuits with Country Ham

Made 2-bite sized and topped with a dollop of Practically-Perfect Pepper Jelly

Noël Colored Vegetable Rolls

With Confit of Tomato, Grilled Squashes and Balsamic Reduction wrapped in a Multi-Grain Tortilla with Peppered Feta Cheese

Caramelized Onion Tartlets

Tiny Pastry shells filled with soft mild Goat Cheese and Sweet Onions caramelized in Butter, topped with sprigs of fresh Thyme

AntiPasto Skewers

Grape Tomatoes, marinated Artichoke Hearts, Fresh Mozzarella, Kalamata Olives and Genoa Salami

Endive Snowshoes

Stuffed with Goat Cheese, Citrus Zest and Honeyed Walnuts

Phyllo Pouches

Stuffed with Pears and Gorgonzola Cheese in Red Wine and Black Pepper Reduction



Hors d'Oeuvre Selections

Warm Items

Sesame-Ginger Chicken Skewers

Strips of tender Chicken marinated in Rice Wine Vinegar, Soy Sauce and Honey, grilled and sprinkled with Sesame Seeds. Served with our Ginger-Sesame Dipping Sauce

Chesapeake Bay Crab Cakes

Tiny Crab Cakes seasoned with a hint of Old Bay, fresh Lemon Zest, and Red Peppers. Pan Sautéed and served with a Creole Spiked Tartar Sauce

Cranberry-Apricot Baked Brie

Creamy Brie topped with Cranberries, Apricots and Toasted Almonds, then baked in decorated Pastry Dough. Served with Flatbreads and Baguette slices

Ma in her Kerchief, and I in my...

Mushroom Caps topped with a blend of Chicken/Apple sausage, Breadcrumbs, Garlic, a bit of Parmesan and Gorgonzola Cheese

Crab and Artichoke Dip

Spiced with Old Bay and baked with a Bread Crumb Crust. Sided with Baguette slices and Crisps

Reina's Petite Empanadas

Puff Pastry filled with Seasoned Vegetables and served with our Fire-Roasted Tomato Salsa

Desserts

Bountiful Bites

Pumpkin Cheesecake Squares, Apple Cranberry Crumble Bars and Raspberry Linzer Diamonds. Garnished with Holly Leaves and Petit Candy Canes

And Visions of Sugar Plums...

Chocolate Dipped Strawberries, Assorted Chocolate Truffles, Christmas Cookies and Bourbon-Pecan Pie Bites garnished with Holly Leaves and Candy Canes

Chocolate & Grand Marnier Fondue

A decadent blend of Belgian Chocolate and Orange Liqueur served warm and surrounded by Fruit and Berries, Assorted Holiday Cookies and Sticks of Biscotti

... like a Bowlful of Jelly

Petite Holiday Cupcakes, Christmas Cookies and shards of Peppermint Bark garnished with Holly Leaves and Petite Candy Canes

Colorful Fruit Skewers

Skewers of Cantaloupe, Melon, Strawberries, and Red Seedless Grapes sided with a Cinnamon-Scented Whipped Cream

Caramel-Apple Cobbler

Cinnamon-Spiced Apples and ribbons of Caramel baked in our "secret recipe" Cobbler Batter and sided with freshly Whipped Cream

Bûche de Noël

The French classic Yule Log with rich, decadent Cake and Buttercream Frosting. Two flavors to choose from: Vanilla/Cointreau and Chocolate/Espresso

Gingerbread Squares

Freshly baked Gingerbread Cake squares sided with Eggnog scented Whipped Cream and garnished with Holly Leaves and Petite Candy Canes

