



Restaurant & Banquet Center

Custom Hors d'Oeuvre Packages

The Shrine Banquet Center's hors d'oeuvre package offers a flexible way to create a fun and welcoming environment for your guests.

Our chefs have worked to create delectable options that are sure to please.

Five Selections: \$17.99 per person

Additional selections may be added to any package for \$2 and up per item.

Choose Two Platters

Fresh Sliced Fruit • Fresh Cut Vegetables • Domestic Cheese Cubes

Choose Three Appetizers

Tomato Basil Bruschetta

Diced tomato, fresh basil, mozzarella, garlic and balsamic glaze, crostini

Stuffed Mushrooms

Three cheese blend, spinach, seasoned bread crumbs, garlic butter drizzle

Margherita Hummus Bruschetta

Chickpeas, cilantro, lime and roasted garlic oil, crostini

Toasted Ravioli - Cheese or Beef

Parmesan cheese and marinara

Garlic Herb Meatballs

Ground beef, garlic, thyme and rosemary, demi-glaze

Buffalo Chicken Bruschetta

Pulled chicken, hot sauce, blue cheese, ranch drizzle

Chicken Salad Bruschetta

Chicken salad with white grapes and toasted almonds, crostini

Salsiccia Meatballs

Italian pork meatballs, marinara, parmesan cheese

Hummus Bar

Choose 2: roasted garlic, roasted red pepper, margherita, caramelized onion, smoked chipotle, spinach feta, olive tapenade
Served with assorted crackers

Nacho Bar

Chips, cheese sauce, sour cream, pico de gallo, black olives, jalapeños
Add ground beef or grilled chicken: \$2

Pretzel Bites

Served with cheese sauce and sweet German mustard

Boneless Wings

Breaded white meat chicken, tossed in buffalo or barbecue sauce

Beignet Fritters

Fried pastry dough topped with powdered sugar

- Packages Designed for One Hour of Buffet Service
- 25 Guest Minimum
- Prices Do Not Include Tax and Gratuity

**MAKE AN
IMPRESSION!**



White-glove butler service available!
Ask your Event Coordinator for pricing.



ShrineRestaurant.org

CHOICE SELECTIONS - UPGRADE FOR ONLY \$2

Platters

Roasted Vegetables

Chilled, seasoned and grilled vegetables

Vegetarian

Vegetarian Spring Rolls

Fresh julienne vegetables, straw mushrooms, spring wrapper

Margherita Hummus Bruschetta

Chickpeas, cilantro, lime and roasted garlic oil, crostini

Chicken

Chicken Wings

Naked fried jumbo wings tossed in buffalo or barbecue sauce

Chicken & Waffles

Fried boneless chicken breast, waffle, maple butter drizzle

Pork

Pulled Pork Sliders

BBQ pulled pork, creamy coleslaw and onion straws, sweet rolls

Pulled Pork Bruschetta

BBQ pulled pork and creamy coleslaw, crostini

Bratwurst Bruschetta

Bratwurst, sauerkraut, horseradish cheese, roasted red peppers and mustard aioli served on crostini

Pork Pot Stickers

Steamed dumplings filled with pork and spices, soy ginger dipping sauce

Buffets

French Fry Bar

Fries, cheese sauce, green onions, Sour cream, chili

Bruschetta Bar

Choose two: tzatziki, tomato basil, mushroom & caramelized onion, olive tapenade, florentine, white bean ragout, served with crostini

Seafood

Seafood Cake Bites

Drizzled with a chili lime aioli

Smoked Salmon Mousse

Salmon and cream cheese mousse, dill sprig, on a cucumber crudité

Seafood Slider

Mixed greens, seafood cake and chili lime aioli, sweet roll
(one per guest)

Shrimp & Gazpacho Shooter

House made gazpacho, boiled shrimp, cilantro sprig

Seafood Stuffed Mushrooms

Seafood stuffing, lemon garlic butter

Beef

Prime Rib Bruschetta

Shaved prime rib, horseradish cheese, roasted red peppers and horseradish mustard aioli served on crostini

Bavarian Beef Sliders

Angus beef burgers, American cheese and pickled onions, pretzel rolls

Philly Cheesesteak Stuffed Mushrooms

Braised roast beef, onions, bell pepper, cream cheese, seasoned bread crumbs

Pot Roast Bruschetta

Roast beef, mashed potatoes, carrots, onions and demi-glace, crostini

How About Dessert?

Mini Cheesecakes

Plain, strawberry, blueberry, cherry or pineapple

Tiramisu

Yellow cake, mascarpone cheese, espresso mousse

Mousse Cups

Mini chocolate cups filled with white chocolate, chocolate or espresso mousse

Mini Eclairs

Sweet cream filled pastries topped with chocolate ganache

Mini Cakes

Banana, chocolate, mango, lemon, white chocolate peach, cappuccino chocolate, pineapple, Oreo, raspberry, caramel, red velvet, chocolate seduction, or strawberry shortcake

Fruit Tarts

Mini pastry cups filled with custard and a variety of seasonal fruit: Kiwi, strawberry, grape, pineapple, or cherry



PREMIUM SELECTIONS - UPGRADE FOR ONLY \$3

Platters

Imported Cheeses

Selection of fine European cheeses

Charcuterie

Sliced Spanish, French and Italian meats

Vegetarian

Brie & Apple Bruschetta

Double brie cream cheese and granny smith apples, crostini

Eggplant Cannoli

Baked, breaded eggplant filled with ricotta and herbs

Stuffed Artichokes

Fried artichoke hearts stuffed with feta cheese, dill dipping sauce

Chicken

Sweet & Spicy Chicken Satay

Boneless chicken breast and diced pineapple skewers, sweet and sour Asian glaze

Southwest Chicken Egg Rolls

Chicken breast, black beans, corn, pepper jack cheese, red pepper and spinach, chili lime aioli

Pork

Prosciutto Wrapped Asparagus

Drizzled with hollandaise

Peach Glazed Pork Belly

Braised pork belly, sweet and spicy peach glaze

Pork Belly Sliders with Jalapeño Jam

Braised pork belly, pickled onions and jalapeño jam, sweet roll

Chipotle Orange Glazed Hog Wings

Crispy fried slow roasted pork shanks, chipotle orange glaze

Seafood

Shrimp Cocktail

Served with cocktail sauce, lemon wedges

Seafood Brûlée

Scallop, shrimp and lobster, herbed panko, gruyere cheese

Sushi Tuna Shot

Ahi tuna, ginger, wasabi seeds, caviar, soy vegetable salsa

Tempura Shrimp

Garnished with a strawberry mango salsa

Beef

Beef & Cilantro Empanada

Pastry filled with sirloin steak tips, quesadilla cheese, red bell peppers and cilantro, chili lime aioli

Beef Wellington

Puff pastry filled with beef tenderloin and mushroom duxelle, demi-glace

Cilantro Lime Beef Satay

Skewered fajita beef with caramelized onions, cilantro lime butter drizzle

Mini Shepherd's Pie

Ground beef, mushrooms, carrots, peas, onions, mashed potatoes, melted cheddar cheese

Desserts

Orange Crepes

Chantilly cream, mandarin oranges, pecan rum syrup

Cannoli's

Sweet ricotta filling, pistachio crumbs

Chocolate Monsters

Chocolate cake and mousse topped with chocolate ganache and mini marshmallows

Crème Brûlée



Consider a carving station for your event...

A personal touch and a great value!

Service fee: \$30 *per hour*

