



## 2015 Hors d' Oeuvres & Canapés

Make this year's upcoming entertaining simple, easy and ultimately perfect with our new collection. Just select your favorites from our ample list of this year's savory and sweet homemade items. We can assist you with what quantities you would need for your special event, holiday celebration or special occasion. Call 252 943 7013 to reserve your event date and to obtain a quote.

### VEGETARIAN:

Parmesan & Rosemary Shortbread with Roast Cherry Tomato, Black Olive & Feta  
Antipasto Mozzarella Kabob  
Italian Herb Stuffed Mushroom Caps topped with Parmesan or Bleu Cheese  
Polenta Crouton with Caramelized Onions, Smokey Tomato & Chevre  
Wild Mushroom Crostini with Chiffonade of Basil  
Feta & Sundried Tomato in Phyllo  
Mini Veggies Bouquet in Cucumber Rounds or Asian Rice Paper  
Crostini with Fresh Pear and Gorgonzola  
Artichoke & Cabot Cheddar Squares  
Petite Potato Tart with Fresh Chilies and Cumin  
Pecorino Shortbread topped with Roasted Red Peppers, Artichoke Hearts and Pesto

### POULTRY:

Chicken Tikka Skewer with Cucumber Fan & Mint Yogurt  
Soy, Ginger & Lime Glazed Chicken Skewer with Coriander Dip  
Curried Coconut Chicken Skewer with Mango Dip  
Italian Pesto Stacks with Pesto Chicken, Mozzarella, Sundried Tomato & Fresh Basil Leaf  
Phyllo Cups with Rosemary Chicken  
Herb Goat Cheese & Chicken Quesadillas  
Apricot Chicken Rumaki  
Chicken, Sage & Applewood Bacon Mini Brochettes  
Coronation Chicken with Toasted Almonds and Coriander, Curry Mango Chutney  
Roasted Duck Breast with Brandied Cranberries on Toasted Crostini with Fresh Sage  
Roasted Duck with Thai Sauce in Chive Pancake, tied with Scallion

### SEAFOOD:

Chile Lime Salmon Satay  
Seared Ahi Tuna atop Crispy Wonton with Wasabi Cream & Cilantro Garnish  
Artichoke Bottoms filled with Spicy Crab or Bay Shrimp with Fresh Dill  
Applewood Bacon wrapped Sea Scallops  
Petite Crab Tostados with Avocado & Jack Cheese  
Petite Carolina Crab Cakes with Lemon Caper Mayo  
Roquefort Shrimp Croutons  
Chile Prawn Skewers  
Prawn atop Cucumber filled with Salmon Mousse  
Crab & Parmesan Toasts  
Sesame Crab Cakes with Thai Sauce and Scallion Garni

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### **BEEF, PORK & LAMB:**

Beef Satay Skewer with Bang Bang Sauce  
Garlic Bruschetta with Rare Roast Beef & Coriander Cream  
Peppercorn Meatballs in Demi-Glace  
Pork Tenderloin Satay with Spicy Peanut Sauce  
Chipotle Marinated Flank Steak Skewers  
Mini Orange Cranberry Muffins filled with Pork Tenderloin  
Mini Jacket Potatoes with Applewood Smoked Bacon & Cabot Cheddar  
Parmesan Polenta Squares topped with Braised Short Ribs & Fresh Tarragon  
Grilled Lamb Noisettes on Pita Rounds, Cilantro Horseradish  
Grilled Lamb Lollipops with Chimichurri Sauce  
Prosciutto wrapped Asparagus  
Seasonal Melon wrapped with Prosciutto

### **SNACKS & STUFF:**

Crispy Cheese Straws flavored with Fresh Basil, Tapenade of Olives & Pommery Mustard  
Roasted Almonds with Chilli & Sea Salt  
Rosemary, Poppyseed and Smokey Paprika Shortbreads  
Candied or Cracked Pepper Applewood Bacon Knots  
Spanish Spiced Marinated Olives  
Parmesan & Sundried Tomato Palmiers  
Gingered Spanish Peanuts

### **BUFFET DISPLAYS:**

**VPM Seven Dip Experience** featuring our homemade Guacamole, Sundried Tomato, Hummus, Caramelized Onion, Artichoke Herb, Tex Mex Ranchero Bean and Mediterranean Dips with our homemade Wheat Crisps, Flatbread and Continental Crackers

**Imported & Domestic Cheese Display** featuring seven varieties of select cheeses surrounded by Grapes, Roasted Nuts and VPM Homemade Herb Toasts, Continental Crackers and Flatbread Crackers

**Fresh Garden Vegetable Display** featuring the season's freshest bounty of artfully arranged vegetables, cut perfectly for dipping into our homemade VPM Garden Herb Dip

**VPM Fresh Roasted Seasonal Vegetables** – wonderful at room temperature drizzled with Roasted Garlic Mayo and Fresh Parsley Oil

**Southern Pimento Cheese** Display featuring our own Southern Style and Southwest Style Pimento Cheeses, accompanied by VPM Herb Toasts, Continental Crackers and Flatbread Crackers

**Fresh Seasonal Fruit** Display either on Skewers, VPM Salad Style, Sliced or perfectly cut for dipping into one of our VPM Sweet Dips: Amaretto Hot Chocolate, Brown Sugar and Spiced Sour Cream or Coconut, & Roasted Nuts

Our **VPM Double Chicken Salads** featuring our own Market Chicken Salad with Apple, Celery and Almonds and Curry Cashew Chicken Salad served with an array of Petite Homemade Rolls, Flatbread Crackers

**Baked Brie** en Croute with Cranberries, Toasted Pecans and Caramelized Brown Sugar served warm with Toasted Baguette Slices

**Wild Mushroom Strudel** in Phyllo, Sweet Triple Pepper Confetti