

GOODLIFECATERING

2020 Hors d'Oeuvres Menu



"I would highly recommend Good Life Catering and their team to anyone in need of catering. These guys are all around fantastic. Everything was set up beautifully, the food itself fantastic, and I could never say enough good things about the staff. These guys are the sweetest and most accommodating! They did an out right amazing job!"

- Nicki W. June 2019



goodlifecatering



goodlifecater

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2020 Hors d'Oeuvres Menu

Serving hors d'oeuvres as guests mingle creates a more elegant and social atmosphere. These 'bite-sized' portions are easy to eat while having a conversation.

Pricing is based on 1.5 pieces per person. We recommend 2-3 menu items for passed hors d'oeuvres.

We also recommend offering a combination of meat and vegetarian selections to cover all tastes and dietary restrictions.

If you're looking to serve hors d'oeuvres as part of your reception, ask our Sales Team about customizing a Small Plate Action Station!

All pricing is subject to change.

Butler Passed hors d'oeuvres are available with full service events only.

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS**

SEAFOOD OPTIONS

House Cured Wild Salmon
Cucumber Cup – Ginger Hoisin Dressing
- \$3.50 -

Maryland Style Crab Cakes
Remoulade – Roasted Corn Salsa
- \$3.50 -

Thai Shrimp Cocktail
Sweet Chili Glaze – Wacame Salad
- \$3.50 -

Shrimp Cocktail
Traditional Cocktail Sauce - Lemon
- \$3.50 -

Lobster and Shrimp Salad
Phyllo – Tarragon - Lemon
- \$4.00 -

Grilled Shrimp Skewer
Remoulade
- \$4.00 -

Mixed Seafood Ceviche
Citrus – Avocado - Cilantro
- \$3.50 -

Low Country Crostini
Crab – GLC Bacon Pimento Cheese – Red Pepper Jelly
- \$3.50 -

Fried Lobster Macaroni and Cheese
Gruyere - Smoked Gouda – Caramelized Onion – Herbed Aioli
- \$4.00 -

Low Country Shrimp
Aged Cheddar Grits – Tasso Tomato Gravy
- \$4.00 -

Buttermilk Fried Oysters
Aged Cheddar Grits – GLC Bacon Pimento Cheese
- \$4.00 -

SEAFOOD OPTIONS CONTINUED

Bacon Wrapped Diver Scallops

Chow Chow – Lemon Herb Aioli

- \$4.00 -

Crab and Collards Wontons

GLC Bacon Pimento Cheese - Sweet Chile Sauce

- \$3.50 -

She Crab Soup Shooter

Sherry Reduction

- \$4.00 -

POULTRY OPTIONS

Smoked Chicken in Phyllo

Truffled Potato Salad – Red Onion Confit

- \$3.00 -

Smoked Duck Breast

Crostini – Boursin – Red Onion Jam

- \$4.00 -

Grilled Chicken Parmesan Slider

Marinara – Provolone – Roasted Garlic Aioli

- \$3.00 -

Duck Confit Pinwheel

Dijon – Truffled Mushroom Duxelle – Balsamic Reduction

- \$3.50 -

South Western Chicken Egg Roll

Black Beans – Roasted Corn – Chipotle Ranch

- \$3.50 -

Grilled Chicken Satay

Peanut Sauce – Sweet Chile Sauce - Lime

- \$3.00 -

Buttermilk Chicken and Waffles

Crispy Waffle – Spicy Maple Glaze

- \$3.00 -

POULTRY OPTIONS CONTINUED

Chicken Taquitos

Guacamole – Tomato Salsa

- \$3.00 -

BBQ Chicken Flatbread

BBQ Sauce – Red Onion – Pineapple – Cheddar Cheese

- \$3.00 -

Smoked Chicken Arancini

Sundried Tomato Pesto Aioli

- \$3.00 -

PORK OPTIONS

Smoked Pulled Pork Biscuit

Garlic and Cheddar Biscuit – Mustard BBQ Sauce

- \$3.00 -

Glazed Meatballs

BBQ Bourbon Glaze

- \$3.00 -

GLC Bacon Pimento Cheese

Sesame Cracker – Red Pepper Jelly

- \$3.00 -

Stuffed Mushrooms

Italian Sausage – Fire Roasted Peppers – Mozzarella Cheese

- \$3.50 -

Mini BLT Tartlets

Applewood Smoked Bacon – Lettuce – Tomato – Dukes Mayonnaise

- \$3.00 -

Melon and Proscuitto Skewers

Fresh Mozzarella – Basil – Balsamic Reduction

- \$3.50 -

Southern Wontons

Pulled Pork – Collard Greens – Mustard BBQ Sauce

- \$3.00 -

PORK OPTIONS CONTINUED

Italian Flatbread

Tomato Sauce - Pepperoni – Sausage - Mozzarella

- \$3.00 -

Fried Green Tomato

GLC Bacon Pimento Cheese – Red Onion Jam

- \$3.00 -

Southern Exposure Flatbread

GLC Bacon Pimento Cheese – Meatball – Sausage – Cheddar Cheese - Tomato

- \$3.00 -

Sausage Croquettes

Apple – Sage – Red Pepper Jelly

- \$3.00 -

BEEF OPTIONS

Bacon Cheeseburger Slider

Braveheart Beef – Cheddar Cheese – Applewood Bacon – Roasted Garlic Aioli

- \$3.50 -

Mini Beef and Bleu Cheese Tartlets

Boursin – Red Pepper Jelly - Basil

- \$3.00 -

Filet of Beef

Crostini – Boursin – Red Onion Jam – Horseradish Cream

- \$3.00 -

Red Curry Beef

Cucumber Cup – Wacame Salad – Pickled Ginger

- \$3.50 -

Grilled Beef Satay

Peanut Sauce – Sweet Chile Sauce - Lime

- \$3.00 -

Jamaican Beef Patty

Pineapple Mango Chutney

- \$3.50 -

BEEF OPTIONS CONTINUED

Beef Wellington Pinwheel
Dijon – Mushroom Duxelle – Red Wine Demi-Glace
- \$3.00 -

Philly Cheesesteak Wontons
Cheddar Fondue
- \$3.00 -

Korean Style Beef Short Rib
Cucumber Kimchee
- \$3.50 -

Shepherd's Pie Tartlet
Green Peas – Carrot - Parmesan Cheese
- \$3.00 -

Mini Ruben Tartlet
Corned Beef – Bacon – Sauerkraut – Russian Dressing
- \$3.00 -

VEGETARIAN OPTIONS

Bruschetta
Crostini - Marinated Tomato – Boursin – Basil – Balsamic Reduction
- \$3.00 -

Caprese Skewer
Fresh Mozzarella – Grape Tomatoes – Basil – Pesto Aioli – Balsamic Reduction
- \$3.00 -

Fig and Goat Cheese Pinwheel
Puff Pastry - Mission Fig – Goat Cheese – Local Honey
- \$3.00 -

Tomato Basil Bisque Soup Shooter
Mini Grilled Cheese
- \$3.00 -

VEGETARIAN OPTIONS CONTINUED

Petite Mushroom Tartlet

Phyllo – Wild Mushrooms - Bleu Cheese – Walnuts – Red Pepper Jelly
- \$3.00 -

Miniature Tomato Pie

Phyllo – Tomato – Basil – Duke's Mayonnaise
- \$3.00 -

Grilled Vegetable Skewer

Roasted Red Pepper Aioli
- \$3.00 -

Wild Mushroom Flatbread

Alfredo – Spinach – Mozzarella – Parmesan
- \$3.00 -

Smoked Butternut Squash Soup Shooter

Honey Crème Fraiche
- \$3.00 -

Spanokopita

Phyllo – Spinach – Feta Cheese – Tzatziki Sauce
- \$3.50 -

Stuffed Peppadew Peppers

Herbed Boursin Cheese – Goat Cheese
- \$3.00 -

Stuffed Mushrooms

Quinoa – Pesto – Sundried Tomatoes – Sunflower Seeds – Feta Cheese
- \$3.50 -

OTHER OPTIONS

Miniature Lamb Burger

Feta Cheese – Tzatziki Sauce – Pickled Red Onion
- \$4.50 -

Lamb Lolli Pops

Chimichurri – Tzatziki Sauce
- \$4.50 -

Hors D'oeuvres Menu Worksheet

Please choose a minimum of 3 selections to create your tasting menu.

All hors d'oeuvres are served as 1.5 pieces per person.

1.

2.

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NOTES: