

GOODLIFECATERING

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



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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 are looking to serve hors d'oeuvres as part of your reception, ask our sales team about customizing a Small Plate Action Station!

All menu items subject to change due to availability and market prices.

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

Needing beverage service?
Please ask to see out beverage menu!

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
- \$4.00 -

Maryland Style Crab Cakes
Remoulade – Roasted Corn Salsa
- \$4.00 -

Thai Shrimp Cocktail
Sweet Chili Glaze – Wacame Salad
- \$4.00 -

Shrimp Cocktail
Traditional Cocktail Sauce - Lemon
- \$4.00 -

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

Grilled Shrimp Skewer
Remoulade
- \$4.50 -

Mixed Seafood Ceviche
Citrus – Avocado - Cilantro
- \$4.00 -

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 -

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
- \$4.50 -

POULTRY OPTIONS

Smoked Chicken in Phyllo
Truffled Potato Salad – Red Onion Confit
- \$3.50 -

Chicken Cordon Bleu Pinwheel
Puff pastry – Ham – Swiss – Dijon Cream
- \$3.50 -

Smoked Duck Breast
Crostini – Boursin – Red Onion Jam
- \$4.50 -

Buttermilk Chicken and Waffles
Crispy Waffle – Spicy Maple Glaze
- \$3.00 -

Grilled Chicken Parmesan Slider
Marinara – Provolone – Roasted Garlic Aioli
- \$3.50 -

Chicken Taquitos
Guacamole – Tomato Salsa
- \$3.50 -

South Western Chicken Egg Roll
Black Beans – Roasted Corn – Chipotle Ranch
- \$3.50 -

BBQ Chicken Flatbread
*BBQ Sauce – Red Onion – Pineapple –
Cheddar Cheese*
- \$3.50 -

PORK OPTIONS

Smoked Pulled Pork Biscuit
*Garlic and Cheddar Biscuit – Mustard BBQ
Sauce*
- \$3.50 -

GLC Stuffed Hushpuppy
Pimento Cheese – Red Pepper Jelly
- \$3.50 -

Glazed Meatballs
BBQ Bourbon Glaze
- \$3.50 -

GLC Bacon Pimento Cheese
Sesame Cracker – Red Pepper Jelly
- \$3.50 -

Stuffed Mushrooms
*Italian Sausage – Fire Roasted Peppers –
Mozzarella Cheese*
- \$3.50 -

Mini BLT Tartlets
*Applewood Smoked Bacon – Lettuce – Tomato
– Dukes Mayonnaise*
- \$3.50 -

Twice baked loaded fingerling potatoes
Bacon – Cheddar – Sour Cream – Chives
- \$4.00 -

Melon and Proscuitto Skewers
Fresh Mozzarella – Basil – Balsamic Reduction
- \$4.00 -

Southern Wontons
*Pulled Pork – Collard Greens – Mustard BBQ
Sauce*
- \$3.50 -

Italian Flatbread
*Tomato Sauce – Pepperoni – Sausage –
Mozzarella*
- \$3.50 -

Fried Green Tomato
GLC Bacon Pimento Cheese – Red Onion Jam
- \$3.50 -

Southern Exposure Flatbread
*GLC Bacon Pimento Cheese – Meatball –
Sausage – Cheddar Cheese – Tomato*
- \$3.50 -

BEEF OPTIONS

Bacon Cheeseburger Slider
*Braveheart Beef – Cheddar Cheese –
Applewood Bacon – Roasted Garlic Aioli*
- \$3.50 -

Pastrami & Swiss Eggrolls
Sauerkraut and Russian Dressing
- \$4.00 -

Mini Beef and Bleu Cheese Tartlets
Boursin – Red Pepper Jelly - Basil
- \$3.0 -

Beef Wellington Pinwheel
*Dijon – Mushroom Duxelle – Red Wine Demi-
Glacé*
- \$3.50 -

Filet of Beef
*Crostini – Boursin – Red Onion Jam –
Horseradish Cream*
- \$3.50 -

Philly Cheesesteak Wontons
Cheddar Fondue
- \$3.50 -

Red Curry Beef
*Cucumber Cup – Wacame Salad – Pickled
Ginger*
- \$3.50 -

Korean Style Beef Short Rib
Cucumber Kimchee
- \$4.00 -

GLC Beef Tenderloin Slider
Roasted garlic aioli – Cheddar cheese
- \$4.00 -

VEGETARIAN OPTIONS

Bruschetta

*Crostini - Marinated Tomato – Boursin – Basil
– Balsamic Reduction
- \$3.50 -*

Grilled Vegetable Skewer

*Roasted Red Pepper Aioli
- \$3.50 -*

Caprese Skewer

*Fresh Mozzarella – Grape Tomatoes – Basil –
Pesto Aioli – Balsamic Reduction
- \$3.50 -*

Wild Mushroom Flatbread

*Alfredo – Spinach – Mozzarella – Parmesan
- \$3.50 -*

Fig and Goat Cheese Pinwheel

*Puff Pastry - Mission Fig – Goat Cheese – Local
Honey
- \$3.50 -*

Watermelon & Mint Skewer

*Bleu Cheese – Balsamic Reduction
- \$3.50 -*

Tomato Basil Bisque Soup Shooter

*Mini Grilled Cheese
- \$3.50 -*

Spanokopita

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

Petite Mushroom Tartlet

*Phyllo – Wild Mushrooms - Bleu Cheese –
Walnuts – Red Pepper Jelly
- \$3.50 -*

Stuffed Peppadew Peppers

*Herbed Boursin Cheese – Goat Cheese
- \$3.50 -*

Miniature Tomato Pie

*Phyllo – Tomato – Basil – Duke's Mayonnaise
- \$3.50 -*

Stuffed Mushrooms

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

OTHER OPTIONS

Lamb Lolli Pops

*Chimichurri – Tzatziki Sauce
- \$5.00 -*

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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:

2:

Notes: