

Regency Dining-Hors d'oeuvres Menu

Hors d'oeuvres

Hot Selections

Baked Brie en Croute

Rich Brie cheese, baked in puff pastry, served with French bread
\$60.00 serves 20 guests

Spinach & Artichoke Dip with Toast Points

Fresh spinach, artichoke hearts & cheese
\$40.00 serves 20 guests

Calamari

served with lemon-garlic aioli
\$65.00 serves 12 guests

Chicken Spring Rolls

served with Hoisin dipping sauce
\$60.00 per 32 pieces

Meatballs

available Barbequed, Swedish, or Sweet & Sour,
served with fresh bread
\$60.00 serves 30 guests

Chicken Skewers

served with Peanut satay sauce, or spicy Raspberry sauce
\$70.00 per 50 pieces

Grilled Herb Beef Skewers

\$85.00 per 50 pieces

Mini Lobster & Shrimp Cakes

served with Remoulade sauce
\$120.00 per 30 pieces

Crab Stuffed Mushroom Caps

Large mushroom caps, served with lemon cream sauce
\$70.00 per 30 pieces

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Blackened Barbequed Beef Tips

sautéed with mushrooms
\$80.00 serves 20 guests

Bacon Wrapped BBQ Shrimp

\$150.00 per 50 pieces

Mini Maryland Crab Cakes

served with lemon garlic aioli
\$140.00 per 30 pieces

Oysters Florentine

Baked with spinach, bacon, sherry and Asiago cheese
\$60.00 per 20 pieces

Bacon Wrapped Water Chestnuts

Oven roasted, served with crème fraiche
\$50.00 per 50 pieces

Mini Quesadillas

Cajun chicken, pepper jack cheese, garlic alouette and fresh herbs
in a flour tortilla, served with sour cream and salsa
\$75.00 per 30 pieces

Buffalo Wings

Fried and coated with hot butter sauce, served with
celery sticks and Bleu cheese dressing
\$75.00 per 50 pieces

Potato Skins

Baked with bacon, tomatoes, green onions and
three cheeses, served with sour cream
\$60.00 per 30 pieces

Vegetable Kabobs

Grilled and marinated
\$40.00 per 20 pieces

Mini Goat Cheese In Phyllo

Baked in Phyllo dough
\$50.00 per 20 pieces

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Mini Almond Brie and Raspberry

Baked, served in a puff pastry
\$60.00 per 20 pieces

Mini Spanakopita

Baked, with Feta cheese and spinach in Phyllo dough
\$40.00 per 20 pieces

***Hot Appetizer Platter for 10 people**

Calamari, Chicken Spring Rolls, 10 piece Mini Lobster & Shrimp Cakes
\$80.00 serves 10 guests

**Items can be plated individually, price based on quantity ordered*

Cold Selections

Assorted Sushi

Varieties are based on availability
Market Price

Tuna Sashimi Platter

Served with soy sauce & pickled ginger
\$80.00 serves 10 guests

Vegetable Platter

Served with Ranch dipping sauce
\$40.00, serves 20 guests

Fresh Fruit Platter

Served with a berry cream sauce
\$40.00, serves 20 guests

Sliced Cheese Platter

Served with assorted crackers, featuring assorted domestic,
imported and herbed cheeses.
\$65.00 serves 20 guests

Assorted Canapés

varieties include but not limited to
Crab & Brie Won Ton's, Curried Chicken Salad, Smoked Salmon, Tuna Bruschetta,
Smoked Salmon Pate, Tomato Bruschetta
\$80.00, 50 pieces

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Maryland Jumbo Lump Crab Cocktail

Served with Louie dressing
\$9.00 per guest

Pinwheels

Smoked turkey and Muenster cheese wrapped in a flour tortilla
\$50.00 per 30 pieces

Tomato and Mozzarella Skewers

Marinated in Balsamic vinaigrette
\$40.00 per 20 pieces

Salami Coronets

Filled with herb cream cheese and dill pickle
\$35.00 per 20 pieces

Jumbo Shrimp Cocktail

16/20 shrimp served with cocktail sauce & fresh lemons
\$120.00, 50 pieces

Colossal Shrimp Cocktail

U-10 shrimp served with cocktail sauce & fresh lemons
\$80.00, 20 pieces

Raw Oysters

Based on availability, varieties include, but are not limited to
Imperial Eagle, Island Creek, Kumamoto,
Malpeque, Pepperrell Cove & Wellfleet
served with cocktail sauce, fresh lemons, and Mignonette
\$3.00

***Chilled Appetizer Platter for 10**

Tuna Sashimi, Smoked Salmon, and 20 pieces Jumbo Shrimp Cocktail
\$95.00, serves 10 guests

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Food and beverage services are subject to a 6% Michigan State sales tax
and 20% service charge.
All prices are subject to change without notice.

The DeVos Center
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