

Pat's 30 Acres Hors d'Oeuvre Menu

Indulge your guests with a curated selection of hot and cold hors d'oeuvres, elegantly presented for cocktail-style service or as a prelude to dinner. Select any six of the following,

Hot Selections

Assorted Mini Quiche

A medley of bite-sized quiches baked in flaky pastry, featuring Lorraine, spinach & Swiss, and seasonal vegetable varieties.

Crab Cakes

Miniature Maryland-style crab cakes served with a tangy remoulade dipping sauce.

Pigs in a Blanket

Classic cocktail franks wrapped in golden puff pastry, served with spicy brown mustard.

Asparagus Roll-Ups

Tender asparagus spears rolled in seasoned bread and baked until crisp.

Chicken Taquitos

Rolled corn tortillas filled with shredded chicken, lightly fried, and served with zesty salsa.

Pizza Bagels

Mini bagel rounds topped with marinara, mozzarella, and pepperoni — a crowd favorite.

Mozzarella Sticks

Crispy breaded mozzarella served with marinara dipping sauce.

Spanakopita

Traditional Greek phyllo triangles filled with spinach, feta, and herbs.

Buffalo Chicken Pockets

Flaky pastry turnovers stuffed with spicy buffalo chicken and blue cheese crumbles.

Clams Casino

Half-shell clams baked with seasoned breadcrumbs, bacon, and herbs.

Bacon-Wrapped Scallops

Tender sea scallops wrapped in crisp smoky bacon — a timeless classic.

Coconut Shrimp

Golden-fried shrimp coated in sweet shredded coconut, served with a tropical dipping sauce.

Beef Wellington Bites

Tender beef enveloped in puff pastry with mushroom duxelles, baked to perfection.

Beef Empanadas

Flaky pastry pockets filled with seasoned ground beef and peppers.

Spring Rolls

Choice of shrimp, cheesesteak, or vegetable — crisp fried and served with sweet chili dipping sauce.

Pork Carnita Taquitos

Slow-braised pork rolled in corn tortillas, fried crispy, and served with avocado crema.

Baby Spinach & Swiss Puff

Delicate puff pastry filled with baby spinach, Swiss cheese, and a hint of nutmeg.

Pork Pot Stickers

Pan-seared dumplings filled with seasoned pork and vegetables, served with soy-ginger sauce.

Crab Rangoon

Crispy wontons stuffed with creamy crab and scallion filling.

Raspberry & Brie Phyllo Cups

Warm, flaky phyllo filled with melted Brie and a touch of raspberry preserves — sweet and savory perfection.

Blackened Tuna on Wonton Crisps

Seared blackened tuna served on crisp wonton chips with seaweed salad and wasabi aioli.

Cold Selections

Shrimp Cocktail

Jumbo chilled shrimp served with zesty cocktail sauce and lemon wedges.

Bruschetta on Toast Points

Fresh diced tomato, basil, and garlic on toasted baguette slices drizzled with olive oil.

Choice of one of the following

Fruit and Cheese Board

A beautifully arranged selection of seasonal fresh fruits paired with an assortment of artisanal cheeses. Accompanied by crisp crackers, toasted nuts, and a touch of honey or fruit preserves, this board offers a perfect balance of sweet and savory flavors. Ideal for sharing, it's a fresh and elegant option for any gathering.

Vegetable Crudité

A vibrant assortment of crisp, garden-fresh vegetables such as carrots, celery, cucumbers, cherry tomatoes, bell peppers, and broccoli florets. Served with a creamy house-made dip or hummus, this refreshing platter provides a light, colorful, and wholesome appetizer option. Perfect for guests seeking a fresh and healthy choice.

Additional Choices

Antipasto Display – \$7.99 per person

A beautifully arranged spread of Italian-inspired favorites featuring an assortment of cured meats, artisan cheeses, grilled vegetables, rustic breads, olives, marinated mushrooms, and artichokes. This colorful and flavorful display offers the perfect balance of savory, briny, and herb-infused bites—ideal for mingling and grazing.

Wood Fired Pizza Station – \$5.99 per person

A crowd-pleasing station showcasing assorted wood-fired pizzas with crisp, bubbly crusts and classic toppings. Accompanied by garlic knots, stuffed breads, French bread pizzas, deep-dish slices, and flatbreads, this station delivers warm, comforting flavors fresh from the oven.

Raw Bar – \$12.99 per person

An elegant seafood presentation featuring freshly shucked Little Neck clams, oysters, and jumbo shrimp cocktail. Served chilled with lemon wedges and classic cocktail sauce, this refreshing display adds a sophisticated coastal touch to any event.

Potato Bar – \$5.99 per person

A fun and hearty comfort-food station offering tater tots, creamy mashed potatoes, and a variety of French fries. Guests can customize their creations with bacon bits, sour cream, gravy, cheese sauce, spicy ketchup, broccoli, scallions, and hot sauce for the ultimate loaded potato experience.

Sliders – \$6.99 per person

A delicious assortment of mini sandwiches including cheeseburgers, veggie burgers, shredded chicken, BBQ pork, and pork roll with cheese. Served on soft buns with classic condiments, these handheld favorites are perfect for casual, flavorful bites.