

the Terrace

AT MARKET TOWER

Phone 317.464.2323

Fax 317.464.2324

restaurant@terraceamt.com

www.terraceamt.com

HORS D' OEUVRES MENU

Cost per person / per selection – \$ 2.50 – Minimum 30 servings

- Some selections may require an increase in price per person
- Beef / Pork Carving Stations – \$ 40.00 per Server

Hot Hors D' Oeuvres Selections

Stuffed Mushrooms

- Mediterranean – Artichoke Hearts, Bread Crumbs, Mozzarella, and Olives
- Seafood – Lump Crab, Dixel Sauce and Monterrey Jack Cheese
- Traditional – Garlic, Dixel Sauce, Panko Bread Crumbs and Parmesan Cheese

Crab Cakes with Remoulade Sauce*

Curry Chicken Slivers on a Skewer with Thai Peanut Sauce

Baked Goat Cheese Medallions w/ Mango Pepper Salsa

Roast Duck with Plum or Cherry Sauce on a biscuit layer

Shish kabobs

- Lemon Garlic Shrimp
- Beef Tips with Red Wine Demi-glace
- Teriyaki Chicken

Chorizo Sausage Cocktail Sandwiches

Caribbean and Swedish Meatballs

Shrimp De Jonge

Spicy Chicken Wings

Chicken / Cheese Quesadillas served with Guacamole with Fiesta Chips and Salsa

Baguette Slices

- Apple Chutney and Goat Cheese
- Brie and Spiced Apricot Preserves or Fig Jam

Trio Hot Dips

- Spinach and Artichoke Dip
 - Goat Cheese with Roasted Red Bell Peppers
 - Artichoke and Roasted Garlic
- Served with assorted tortillas chips, crackers and flatbreads

Basil Encrusted / Bacon Wrapped Scallops

Teriyaki Beef Spirals with Scallions and Cheddar Cheese

Baked Brie with Curry, Mango Chutney and Cashews

Crab Stuffed Shrimp

Stuffed Phyllo Cups

- Lamb, Pistachio and Dijon Mustard filling
- Seafood and Cream Cheese filling
- Chicken and Traditional Vegetable filling

Mini Rubens

Egg and Spring Rolls

Rumaki

Herb Cheese and Bacon Stuffed New Potatoes

Roma Tomato stuffed with Parmesan, Spinach and Panko Breadcrumbs

French Cut Lamb Chops with Honey Dijon Sauce*



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Cold Hors D' Oeuvres Selections

Assorted Cheese Display

Assorted Vegetable Crudités

European Cucumber stuffed with Chilled Ahi with Sesame Oil and Watercress

Herved Cream Cheese topped with Smoked Salmon, Lemon Zest, Eggs, and Green Onion

Ahi with Wasabe Mayonnaise served on a Wafer

Roasted Zucchini Rolls stuffed with Grilled Vegetables and served chilled

Pesto, Euro crème, and Sundried Tomato Layered Dip with Flatbread

Phyllo Shells Stuffed

- Black Beans and Marinated Popcorn Shrimp
- Mango Shrimp

Bruschettas

- Tomato and Basil
- Steak with Herb Cheese
- Olive Tempenade

Shrimp Cocktail (Traditional or Mexican)*

Seasonal Melon and Berries with Bourbon Mint Glaze

Assorted Fruit Display

Combined Fruit, Cheese and / or Vegetable Display

California Rolls

Cream Cheese with Hot Pepper Jam and Pine Nuts served as a mold or on Crustines

Antipasto Skewers

Endive Stuffed with Apple Chutney, Gorgonzola Cheese and Walnuts

Humus and Tabouli with Flatbread and Pitas

Antipasto Skewers

- Grape Tomatoes and Basil Caprice
- Port Cheese and Prosciutto

Pinafores

- Seafood Salad
- Chicken Salad
- Cucumber and Herb Cheese

Sushi Display*