

Seven Loaves Catering Hors D'oeuvres

Ahi Tuna Crisp

Sesame seared Ahi Tuna on a crisp Wonton with Wasabi & Asian Slaw topped with Pickled Ginger

Apricot and Bourbon Glazed Chicken Skewers

Grilled with a mildly sweet glaze and hint of bourbon

Asian Chicken Skewers

Tender skewered chicken served with a Sesame-Ginger glaze

Assorted Mini Quiche Bites

An assortment of Broccoli Cheddar, Smoked Turkey, and Bacon Quiche Bites

Assorted Pinwheel Wraps

Spinach, Sun-dried Tomato, and Pepper Cheddar tortilla wraps filled with roasted turkey, black forest ham, or roast beef and our house sandwich spread.

Bacon Macaroni and Cheese Lotus Cup

Baked macaroni and cheese served in a wonton lotus cup

Bacon Wrapped Shrimp

Pan seared shrimp wrapped in crisp bacon.

BBQ Brisket Sliders

Slow cooked Beef Brisket, Honey Mesquite BBQ Sauce and Shoestring Onions

Beef Empanadas

House-made Beef Empanadas served with a Chipotle Mayo Drizzle

Blackened Shrimp Tostada

Blackened shrimp served on a bite sized tostada with mango salsa and an avocado drizzle.

Braised Mushroom and Smoked Gouda Grit Tartlet

Vegetarian

Bratwurst Quesadillas

With German Mustard, Caramelized onion and Muenster Cheese

Brie & Cranberry Phyllo Cup

Served with Bacon Jam

Brie and Apricot Lotus Cups

Warm brie and apricot preserves served in a wonton lotus cup with micro greens.

Brisket Stuffed Jalapenos

Delicious Jalapeno peppers stuffed with smoked brisket and cheddar wrapped in smoked bacon

Brisket Tacos - Cocktail Style

Hickory smoked brisket tacos with Poblano peppers, cilantro, and honey chipotle sauce, Dozen

Bruschetta Bites

Freshly diced Roma tomato and basil bruschetta served on a toasted crostini

Buffalo Wings

BBQ, Teriyaki, or Buffalo Style. Served with Blue Cheese Dressing and Ranch.

Candied Sweet Potato & Spicy Sausage Skewer

with Bourbon Maple Glaze

Caprese Skewers

Caprese Skewers with fresh mozzarella, grape tomatoes and kalamata olives with basil pesto

Caramelized Apple and Gorgonzola Filled Philo Cups

Caramelized Apple and Gorgonzola Filled Philo Cups, accompanied with Toasted Walnuts and Arugula

Cheese and Bacon Quesadilla

Served with sour cream and salsa

Cheese Quesadilla

Served with Pico de Gallo, Cotija Cheese, and Cilantro Lime Sour Cream

Chicken and Biscuit Skewer

Crispy fried chicken and buttermilk biscuit pieces drizzled with gravy

Chicken and Waffle Bite

Fried Chicken and Waffle with a vanilla bourbon maple syrup

Chicken Bruchetta Lotus Cups

Tender shredded chicken tossed with freshly diced Roma tomatoes, capers, black olives, and fresh basil.
Served in a flaky pastry shell.

Chicken Salad Bite

Apple slice topped with delicious homemade chicken salad and pecans

Chicken Stuffed Jalapenos

Delicious Jalapeno peppers stuffed with Chicken and Smoked Gouda wrapped in smoked bacon

Chimichurri Chicken Skewers

Grilled chicken skewer, marinated in olive oil, garlic, and oregano. A classic from Argentina

Chimichurri Steak Kabobs

Tender, fire grilled steak kabobs with a classic Argentinian Chimichurri Sauce

Chowder and Grilled Cheese Shooter

Rich Corn Chowder served in a shot glass with Pepper Jack and Smoked Gouda Grilled Cheese Bites.

Classic Shrimp Cocktail

Lemon and herb brined Shrimp served in a shot glass with horseradish cocktail sauce, peeled and ready to eat

Coconut Crusted Shrimp

Hand Breaded Coconut Crusted Shrimp with sweet Thai chili sauce

Crab Cakes with Citrus Aioli

Flavorful lump crab cakes with a sweet and tangy citrus aioli

Cranberry & Pomegranate Bruschetta

on Buttered Crostini

Cucumber and Goat Cheese Canape

A crisp cucumber round topped with goat cheese mousse and garnished with a cherry tomato wedge.

Deviled Eggs

Caper and dill deviled eggs.

Deviled Eggs with Bacon

Creamy filled deviled eggs topped with crispy bacon

Empanadas - Chicken

Handmade Empanadas - Chicken served with a chipotle, lime sour cream

Empanadas - Seafood

Handmade Empanadas - Seafood

Fire Grilled Rosemary Garlic Chicken Skewer

Grilled Cuts of Chicken Breast Skewered with Fresh Rosemary and Spicy Apricot Glaze

Flash Fried Flautas - Beef

Beef wrapped in Corn Tortillas and Flash Fried, served with Salsa, Guacamole, and Sour Cream

Florentine Tarts

Bite size tarts with crab and mushrooms

Fresh Fruit Skewers

Freshly cut melons, berries, and fruits skewered

Gingered Shrimp Skewers

Marinated Jumbo Shrimp Grilled on Knotted Bamboo Skewers

Goat Cheese Canapé

On a buttered crostini with Goat Cheese Mousse, fresh basil and a balsamic reduction

Gorgonzola Mousse Endive Spoons

Rich gorgonzola mousse served on an endive spoon. Topped with a toasted walnut and a sweet apple Sliver

Gorgonzola Shrimp

Seared jumbo shrimp topped with red pepper-gorgonzola butter and garlic bread crumbs.

Grilled Margarita Lime Shrimp Brochette

Grilled Fajita Shrimp with a Hint of Tequila, Smoked Paprika Lime Butter, and Fresh Cilantro

Honey Butter Chicken Biscuit Bites

Crispy Tender Fried Chicken Breast served on a Mini Flaky Buttermilk Biscuit with Whipped Honey Butter

Hummus Crudite Shooter

Sliced carrots and celery served in a shot glass with white bean hummus

Japanese Chicken Skewers

Asian Chicken Skewers with Ponzu Sauce

Jerk Chicken Skewers

Mild Jerk chicken is skewered and grilled with fresh pineapple.

Lamb Brochette

Grilled Seasoned Lamb with a Cool Cucumber Raita

Lemon Fennel Tiger Shrimp Skewer

Butterflied shrimp marinated in lemon, garlic, and fennel with a tarragon cream sauce

Mango Chutney with Pita Chips

A sweet and spicy mango chutney served with crisp pita chips

Meatballs, Gourmet Swiss

Gourmet Meatballs, Swiss

Meatballs, Gourmet Italian

Gourmet Meatballs, Italian

Meatballs, Gourmet Polynesian

Gourmet Meatballs, Polynesian

Meatballs, Gourmet Polynesian Skewers

Gourmet Meatballs, Polynesian

Meatballs, Turkey and Cranberry

with a Cranberry BBQ Glaze

Mediterranean Hummus Spoons

White bean hummus served on a petite, whole grain edible spoon and topped with red pepper confetti.

Mediterranean Kabobs

Mediterranean seasoned chicken and vegetable kebobs cooked over an open fire.

Mini Beef Wellington

Cuts of Beef Tenderloin Baked in a Puff Pastry and Burgundy Demi Glaze

Mini Meatloaf Bite

A perfectly blended bite of ground sirloin, pork, and ground chuck roast topped with ketchup and a dollop Of whipped potatoes.

Mini Pork Belly Corn Dog

Pork belly corn dog with heirloom tomato ketchup and chipotle honey mustard

Mini Vegetarian Eggrolls

Flash Fried with Napa Cabbage & Julianne Vegetables and Sweet Thai Chili Sauce

Peach and Chipotle Chicken Brochettes

Skewered and grilled chicken breast with a kick of chipotle are mellowed by grilled peaches and cilantro

Pimento Cheese Bite

Delicious pimento cheese served on crisp cucumber

Plantain and Pulled Pork Crisp

Succulent pulled pork on a crispy plantain

Polynesian Chicken Skewer

Grilled with Zucchini and Pineapple

Polynesian Pork Skewers

Tender pieces of pork skewered with pineapple, sweet red onion, mushrooms, and mild red bell Pepper. Grilled and glazed with a sweet and tangy Polynesian sauce.

Pulled Cabrito and Feta Taco Bites

Marinated and shredded cabrito served in a bite sized crispy taco shell with feta and basil-mint aioli

Roasted Butternut Squash Shooter

with Fennel Crisps

Roasted Chestnut and Date Rumaki

wrapped in Applewood Smoked Bacon

Salmon and Cucumber Bite

Salmon and herb goat cheese mousse pinwheel atop a cucumber slice

Sauerbraten Empanada

With Sour Cream and Fresh Cilantro

Sauteed Blue Lump Crab Cakes

Sautéed Blue Lump Crab Cakes with Cajun Remoulade

Short Rib & Smoked Gouda Grit Tartlet

Creamy Grits with Smoked Gouda Cheese Topped with slow cooked Boneless Short Rib on a shortbread tart

Shrimp Bernaise with Prosciutto

Pan seared, extra large shrimp wrapped in prosciutto and topped with a Bernaise sauce

Shrimp Ceviche Shooters - Classic Pico

Served in a shot glass

Shrimp Ceviche Shooters - Mango

Served in a shot glass

Shrimp Ceviche Shooters - Tequila Lime Cream

Served in a shot glass

Shrimp Lotus Cups

Succulent Shrimp Cooked in a Spicy Curry sauce, Served in a Lotus Cup

Smoked Chicken and Avocado Cup

Tender shredded, smoked chicken in a lotus cup, topped with a jicama slaw and avocado cream

Smoked Salmon Canapés

Apple wood smoked salmon with herbed-cheese mousse, capers and fresh dill

Smoked Sausage Skewer

With Brown Sugar BBQ Sauce

Southwest Eggroll

Crispy fried eggroll filled with chicken, roasted corn, black beans and seasoned rice.

Southwest Rumaki

Marinated Chicken Breast Bite, water chestnut, jalapeno wrapped in Bacon

Spinach and Artichoke Deviled Eggs

Hard-boiled eggs with a creamy spinach and artichoke filling

Spinach Artichoke Lotus Cups

Crisp lotus cups filled with creamy spinach and artichoke dip

Street Corn Fritter

Served with a Chalula Lime Aioli

Stuffed Button Mushroom- Chorizo

Button mushrooms with mild chorizo and our four cheese blend. Dozen

Stuffed Button Mushrooms- Crab

Button mushrooms stuffed with seasoned crab meat

Stuffed Button Mushrooms- Sausage,

Mild Fennel Sausage and a three cheese blend

Stuffed Button Mushrooms- Spinach

Button mushrooms with Parmesan spinach and herbed stuffing

Stuffed Button Mushrooms- Three Cheese

Button mushrooms with a blend of cheese and herbed stuffing

Stuffed New Potatoes

Smoked Cheddar and Jack Cheese with Bacon, Sour Cream and Scallions

Stuffed Tomatoes

Freshly roasted tomatoes stuffed with a savory mixture of cheese, herbs, and bread crumbs.

Sweet Potato Lollipop

Sweet potato lollipop with roasted hatch and blueberry barbecue sauce

Tomato Basil Shooter

Rich tomato basil soup served in a shot glass with a grilled cheese bites

Tortilla Soup Shooter

A creamy blend of roasted chicken, roasted vegetables and flavorful spices, topped with sour cream and fresh cilantro

Vegetable Crudite Shooter

Sliced carrots, celery, and cherry tomatoes with ranch dressing

Vegetable Crudite Shooter Trio

Vegetable Crudite shooter trio with spinach artichoke dip, traditional hummus, and ranch