

# Lula's HORS D'OEUVRES MENU

If you have a special request let us know! We love working off menu!  
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By the piece – minimum 24, increments of 24

**Summer Soup Shots (Chilled):** Curried Carrot, Zucchini Cilantro, Minted Pea, Vischy.....1.50

**Winter Soup Shots (Hot):** Brandied Pumpkin Bisque, Potato Leek w/Pancetta, Creamy Celeraic/Pear...1.50

**Artichoke/Crab Palmiers** – creamy center surrounded by crisp light as air pastry...2.

**Cherry tomatoes** stuffed with crab remoulade...1.75

**Scallop Rumaki**...2.

**Smoked Trout Mousse** in Phyllo Cup...2.

**Salmon Mousse** on Cucumber slice...1.75

**Shrimp & Chive Quesadillas**...2.50.

**Shrimp and White Cheddar Polenta Cakes** – pan fried...2.

**Citrus Bay Scallops w/Black Bean & Roasted Red Pepper Relish**...2.

**Spinach Puffs** – a delicious blend: spinach, cheeses, herbs & spices baked to a puffed golden brown...1.25

**Spanyropitas** – a blend of feta and cream cheeses, spinach, parsley & herbs wrapped in phyllo...2.

**Roquefort/Apple/Walnut Tartlettes** w/Apricot Southern Comfort Glaze...2.

**Parmesan/Asiago cups** with fresh tomato basil relish...1.75 **Bruschetta** – fig, honey and bleu cheese...1.75

**Mediterranean phyllo cups** – a blend of olives, nuts and cheeses baked and served warm or room temp...1.50

**Endive stuffed with apples, walnuts, and gorgonzola.** Strawberry/honey glaze ...1.75

**Onion/cheddar Tartlettes**...1.25

**Roasted Veggie Quesadillas**...1.50

**Orchid Bites** – herbed mascarpone/goat cheese mix on orchid petals...1.75

**Roasted Asparagus** wrapped in Roast Beef w/Wasabi Sauce...2.25

**Proscuitto Wrapped Roasted Asparagus**...2.25

**Traditional Rumaki**...1.50

**Chicken & Roasted Red Pepper Quesadillas**...2.00

**Pear, leek, sausage and goat cheese Tartlettes** – in season only...2.

**Apple, leek, sausage and goat cheese tartlettes**...2.

**Chicken Divan Puffs w/Broccoli**...2.

**Mini Skirt Steak sandwiches** served with mild Wasabi-horseradish sauce...2.

**Mini Proscuitto sandwiches** served with onion/gorgonzola marmalade...2.25

**Crostini**...Smokey Duck Breast w/Bing Bing Marmalade, Boursin, Arugula...2.50

**Sliders if you Must**... Southern Pulled Pork, Piri Piri Chicken, Tico Chicken ... 2.75

**Goetta Empanadas** with Apricot Mustard ... 1.75

## PLATTERS

**Small**                      **Large**  
(10-12ppl)                (22-24ppl)

**Creole Shrimp Bouquet** w/remoulade (24-30 ct)                (24)...48. (48)... 96.

**Brandied Poulet Pate** – olive oil croutons...36 ...60.

**Pate de Poisson** – creamy salmon encrusted w/ herbs & walnuts, water crackers...36. ...60.

**Baked Goat Cheese** w/Roasted Rosemary Marinara – served with olive oil croutons...32 ...58.

**Imported Cheese Board** (3) w/Grapes & Water Crackers...55. ...90.

**Baked Brie en crouete** - apricots & walnuts; French bread...36 . ...60.

**Mediterranean Baked Brie** – pesto, sundried tomato and pine nuts; French bread...36. ...60.

**Dips**...baba ganoush, hummus, spinach/artichoke, crab artichoke (hot + \$5.), tapenade...30 ...55

**Fondue**...satay, pesto, greek, cheddar/dortmunder...30 ...55

This is SOOOOOOOO not all...call us for recent creations!