



# Just Catering by Orr

## HORS D'OEUVRE MENU

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At Just Catering by Orr, we understand the work that goes into planning an event, and aim to make it a distinctive experience for you and your guests from beginning to end.

Whether it's onsite cooking for company parties, casual barbeque dinners, open house events, cocktail parties, office luncheons or an elegant five-course sit down dinner, we believe all events should be memorable—and that it's achieved by how well the food is prepared, presented, & served.

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6125 South Sheridan  
Tulsa, Oklahoma 74133

918-523-9500  
[www.justcateringbyorr.com](http://www.justcateringbyorr.com)

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## **HORS D'OEUVRE**

### **CHICKEN DRUMMETS**

Tender crispy chicken sprinkled with parmesan

### **ASIAN CHICKEN WINGS**

Chicken wings coated in a sauce made of ginger, garlic, chili sauce, honey, soy sauce

### **POPCORN CHICKEN**

Breaded, tender, crispy, bite size chicken pieces

### **GREEK CHICKEN KABOBS**

Chicken and onions marinated in oregano and lemon juice then grilled

### **SWEET & SOUR CHICKEN KABOBS**

Chicken, bell peppers, and pineapple skewered, grilled, and served with sweet and sour sauce

### **CHICKEN PICCATA SKEWERS**

A tender chicken breast with a special breading, pan fried, and topped with a lemon butter and caper sauce

### **CHICKEN GUACAMOLE**

Chicken, jalapenos, cilantro, and avocado mixed salad on top of a corn bread muffin or filo cups

### **GINGER LIME CHICKEN SKEWERS**

Chicken marinated in ginger, curry, lime juice, and scallions, then skewered and grilled

### **JERK CHICKEN SKEWERS**

Tender chicken strip grilled on a skewer with Caribbean seasoning and paired with a honey-lime cream sauce

### **CURRIED CHICKEN SALAD**

A wonderful blend of chicken, celery, and curry, served on rye bread

### **CHICKEN LIVER PATE**

Chicken livers cooked with onions, brandy, and heavy cream--served cold with crackers and toast

### **SWEET BASIL CHICKEN CHILI WONTONS**

Delicious marinated chicken diced and served in a crisp wonton cup

### **SMOKED CHICKEN QUESADILLAS**

Tortillas filled with smoky Gouda cheese, served with salsa on the side

### **EGG ROLLS**

Mini egg rolls filled with chicken, vegetables, and Asian spices, served with sweet and sour sauce on the side

### **VEGETARIAN SPRING ROLLS**

Mini spring roll filled with vegetables, accompanied by a sweet and sour sauce

### **STUFFED MUSHROOMS**

A house specialty, which combines a creamy herb filling, cheese, and butter

### **SPANIKOPITA**

A tender pastry, stuffed with a wonderful spinach and feta filling

### **MAC & CHEESE BALLS**

Velvet and shells formed into bite size rounds and deep fried

### **SPINACH & ARTICHOKE DIP**

A creamy dip, served with pita bread

### **STUFFED RED POTATO SKINS**

Crispy potato skins with your favorite fillings inside

### **CRESCENT MUSHROOMS**

Portobello mushrooms sautéed with special herbs, then is baked in a flaky pastry, and topped with melted brie

### **EMPANADITAS**

A South American traditional pastry stuffed with seasoned meat filling, served with sour cream and salsa on the side

### **BAKED BRIE**

A tangy, semi-soft cheese wrapped in a flaky pastry and baked with honey and fig, topped with almond or cranberry. Can be made mini, individual size or regular size.

### **CELERY STICKS**

Celery stuffed with creamy bleu cheese filling

### **MEXICAN DIP**

A wonderful, layered, south of the border dip, served with tortilla chips

### **CHEESE DISPLAY**

A beautiful display of domestic and imported cheeses, accompanied with an assorted of crackers

### **FRUIT DISPLAY**

A beautiful display of colorful and delicious fruits with a carving as a centerpiece

### **GRILLED VEGETABLE DISPLAY**

A display arranged with zucchini, squash, bell peppers, asparagus and mushrooms, grilled, served with balsamic vinaigrette

### **COLD VEGETABLE DISPLAY**

Crudite display arranged with celery, baby carrots, broccoli, cauliflower and cucumbers, served with hummus or a ranch dip

### **CHEVRE TARTLETS PROVENCAL**

Tangy goat cheese, sweet red and green bell peppers in a flaky pastry shells

### **GOAT CHEESE CROSTINI**

Warm goat cheese, seasoned with herbs and spread on crostini, garnished with olives

### **BRUSCHETTA**

Diced tomatoes, basil, garlic, and olive oil, served with crostini

### **HUMMUS & PITA**

A Middle Eastern dip made from garbanzo beans, served with pita and vegetables

### **TOMATO & MOZZARELLA SKEWERS**

Grape tomatoes, fresh mozzarella and basil on a skewer, drizzled with olive oil and balsamic vinegar

### **SPINACH & POTATO CALZONES**

A unique blend of spinach, potatoes, and artichokes wrapped in pizza dough and baked until golden brown, served with warm marinara sauce

### **POTATO LATKES**

Potato ground with flour and egg, flavored with onion and garlic accompanied by applesauce

### **EGGPLANT FRITTERS**

Roasted eggplant, parmesan, mozzarella, and spices combined as a fritter, then baked and served with warm marinara

### **FRUIT & BRIE QUESADILLAS**

Brie, fruit salsa, scallions, and toasted walnuts stuffed inside a flour tortilla & grilled

### **FLATBREAD WITH ASSORTED TOPPINGS**

Ciabatta bread grilled and topped with flavorful toppings

### **MEATBALLS**

Tender meatballs served any way you prefer

### **PIGS IN A BLANKET**

Kosher hot dogs wrapped in a puff pastry, served with deli mustard

### **BACON WRAPPED TATER TOTS**

Thin-sliced bacon wrapped around crispy tater tots and baked to perfection

### **BACON WRAPPED BREADED JALAPENOS**

Thin-sliced bacon wrapped around a breaded stuffed jalapeno and baked to perfection

### **PHILLY CHEESESTEAK CALZONES**

A classic filling--beef, peppers, onions and cheese--wrapped in pizza dough and baked until golden brown

### **MINI BEEF WELLINGTON**

Bite size beef wrapped in pastry dough, accompanied by a mushroom demi glaze

### **MEATBALL WELLINGTON**

Beef meatballs wrapped in pastry dough, accompanied by a mushroom demi glaze

### **PASTRAMI ROLLS**

Peppery beef pastrami rolled with seasoned cream cheese, served with pickles

### **PROSCIUTTO & MELON**

Perfect combination of salty and sweet

### **PROSCIUTTO-WRAPPED ASPARAGUS**

Seasoned asparagus wrapped in salty and smooth prosciutto

### **MINI BEEF FILETS**

Crisp crostini topped with beef and horseradish cream

### **INDIVIDUAL LASAGNA ROLLS**

Ground beef or vegetables, ricotta cheese, and mozzarella cheese rolled up with individual lasagna noodles with marinara sauce

### **ANTIPASTO SALAD**

All the elements of your favorite antipasto platter, chopped and marinated with herbs and olive oil, served with crostini, pita, or Lavosh

### **PICADILLO CUBANO**

A unique blend of ground beef, chili powder, cinnamon, and raisins, served with warm tortillas, sour cream, tomatoes, and lettuces

### **BEEF KABOBS**

Beef, onions, pineapple, mushrooms, red and green bell pepper skewered and grilled, served with teriyaki sauce, bbq sauce, or a mushroom demi glaze

### **CARNITA QUESADILLAS**

Seasoned pork, black beans, sautéed onions, jack cheese and tomatillo salsa in a crisp tortilla, served with sour cream and salsa

### **CRAB CAKES**

Crab meat, herbs and spices dredged in Japanese breadcrumbs and fried to a golden brown, served with Russian tarragon sauce

### **CAJUN SHRIMP**

Shrimp lightly coated with olive oil and Cajun spices, then sautéed, served with Creole aioli: a mayonnaise based sauce with Creole mustard and fresh herbs

### **SHRIMP SCAMPI**

Butterflied shrimp sautéed in a delicious lemon and garlic butter

### **SHRIMP CEVICHE**

A combination of shrimp, tomatoes, cucumbers, cilantro and lime juice, served with Lavosh and chips

### **LEMON LIME SHRIMP**

Subtle, tangy flavors of Asia make this simply a wonderful shrimp dish

### **ITALIAN GARLIC SHRIMP**

Large shrimp marinated in lemon juice, fresh herbs, and bell pepper dusted in flour and fried

### **SHRIMP ITALIANO**

Garlic, oregano, tomato paste, lemon juice and parsley make a simple, yet flavorful dish

### **BACON WRAPPED SHRIMP**

Shrimp wrapped in bacon accompanied by a BBQ sauce

### **BACON WRAPPED SCALLOPS**

Scallops wrapped in bacon accompanied by a BBQ sauce

### **SHRIMP COCKTAIL**

Shrimp peeled and served on ice, accompanied with a tangy cocktail sauce

### **COCONUT SHRIMP**

Butterflied shrimp coated in a special breading with coconut, deep fried to golden brown and served with a special sauce

### **SMOKED SALMON MOUSSE**

Fluffy salmon mousse served in mini pastry shells or as tea sandwiches

### **POACHED SALMON**

A beautiful display served with capers, lemon and dill sauce

### **LOX & CREAM CHEESE**

Sliced smoked salmon paired with capers, red onions, cream cheese and bagels

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