



Just Catering by Orr

HORS D'OEUVRE MENU

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.

6125 South Sheridan
Tulsa, Oklahoma 74133

918-523-9500
www.justcateringbyorr.com

Customers are not limited to the options listed below; we can make just about anything upon request. Price varies based on the selection.

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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