

GLAMGOURMET

COCKTAIL CATERING | A LA CARTE HORS D'OEUVRES

Thoughtful food. Beautiful presentation. Effortless entertaining.

Designed for birthdays, showers, cocktail receptions, corporate gatherings and private celebrations, our hors d'oeuvres menu makes it easy to create a spread that feels abundant, polished and personal. Choose from chilled selections, warm favorites, or a combination of both. Pricing is per piece unless otherwise noted.

COLD HORS D'OEUVRES

Fresh, composed selections designed for an elegant chilled presentation. Cold items should remain properly refrigerated or cold-held until service.

Antipasto Skewers	A savory arrangement of cured meat, cheese, briny olives and marinated vegetables - an effortless, flavorful cocktail bite.	\$4.50
Assorted Savory Pinwheels	A rotating chef's selection of savory pinwheel varieties, chosen according to season, availability and the overall menu.	\$4.00
Mediterranean Cucumber Cups	Crisp cucumber cups filled with creamy hummus, olive tapenade and fresh herbs.	\$4.00
Prosciutto-Wrapped Melon	Sweet seasonal melon wrapped in delicate prosciutto for a classic balance of sweet and savory.	\$4.50
Chicken Salad Cups	House-prepared chicken salad presented in individual cups for a polished, easy-to-enjoy bite.	\$4.50
Charcuterie Bites	Individual pairings of cured meat, artisan cheese, olive and cornichon - the charcuterie board experience in one composed bite.	\$5.00
Smoked Salmon Crostini	Delicate smoked salmon layered over crisp crostini with a creamy herb spread and a fresh, elegant garnish.	\$5.50
Seasonal Fruit & Cheese Skewers	Fresh seasonal fruit paired with cheese for a colorful, refreshing addition to the cocktail table.	\$4.00
Classic Shrimp Cocktail	Chilled shrimp served with classic cocktail sauce and fresh lemon.	\$5.50
Individual Crudite Cups	A colorful assortment of crisp seasonal vegetables served individually with house dip.	\$4.00
Greek Salad Cups	Cucumber, tomato, feta and olives lightly dressed with vinaigrette and portioned for individual service.	\$4.00
Pasta Salad Cups	A chef-selected seasonal pasta salad prepared with fresh accompaniments and served in individual portions.	\$4.00
BLT Bites	A cocktail-sized take on the classic BLT with bacon, lettuce, tomato and seasoned spread.	\$4.50

12-piece minimum per selection. Specialty or seasonal selections may occasionally require a different minimum; any variation will be communicated before booking.

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HOT HORS D'OEUVRES

Warm, guest-friendly favorites made for mingling. Depending on your menu, delivery timing and length of service, reheating or professional hot-holding equipment may be recommended to preserve the best quality and presentation.

Mini Chicken & Waffles	Savory chicken paired with petite waffles and finished with a touch of maple glaze - a crowd-favorite combination of sweet and savory.	\$5.50
Mini Crab Cakes	Golden crab cakes served with house remoulade for a polished seafood bite.	\$6.50
Mini Beef Sliders	Petite beef sliders layered with caramelized onion and GlamGourmet signature sauce.	\$6.00
Chicken Satay	Seasoned chicken skewers served with a complementary signature dipping sauce.	\$5.00
Jerk Chicken Skewers	Tender chicken skewers seasoned with bold jerk spices and finished with a signature glaze.	\$5.00
Mini Mac & Cheese Bites	Rich, creamy macaroni and cheese portioned into petite, guest-friendly bites.	\$4.00
Cocktail Meatballs	Tender bite-sized meatballs finished in your choice of available signature sauce.	\$4.25
Vegetable Spring Rolls	Crisp vegetable-filled spring rolls accompanied by sweet chili dipping sauce.	\$4.00
Chicken Potstickers	Savory chicken-filled dumplings served with a ginger-soy dipping sauce.	\$4.25
Buffalo Chicken Bites	Bite-sized chicken tossed in Buffalo-style sauce and served with ranch or blue cheese.	\$5.00
Mini Cornbread Bites	Petite cornbread bites offered with honey butter or a jalapeno-cheddar finish.	\$3.75
Mini Quiche Assortment	An assorted chef's selection of petite quiche, ideal for brunches, showers and cocktail gatherings.	\$4.25
Chicken Wings	Classic chicken wings prepared with your choice of available GlamGourmet signature sauce.	\$54/dozen

PLANNING YOUR MENU

The 12-piece minimum applies to each individual selection; it is not the number of pieces we recommend per guest. Your total food quantity should be based on the role hors d'oeuvres will play at your event.

LIGHT COCKTAIL SERVICE	HEAVIER RECEPTION	SMALL GATHERINGS
6-8 pieces per guest A useful starting point when hors d'oeuvres accompany drinks, precede a meal, or are one part of a larger menu.	10-12 pieces per guest A useful starting point when hors d'oeuvres are the primary food offering or the event spans a longer service window.	12 pieces per selection Small parties can still create variety by choosing several selections at the minimum quantity, then increasing favorites as needed.

Not sure how much to order? We can recommend quantities after reviewing your guest count, event length, service style and menu mix.

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SERVICE OPTIONS | DESIGNED AROUND YOUR EVENT

Food is only one part of the experience. GlamGourmet can provide anything from a streamlined drop-off to a more supported onsite service. Your proposal will identify the options that make sense for your menu and venue so you can choose the level of service that fits your event and budget.

DROP-OFF

Your selected menu is prepared, packaged and delivered for client-managed service. Applicable reheating, holding and serving guidance is provided. Onsite setup, equipment installation, replenishment and service staff are not included.

DELIVERY + SETUP

A polished middle ground for hosts who want more than a handoff. In addition to delivery, agreed-upon food and display setup is completed onsite. Warming or cold-holding equipment may be recommended and quoted when appropriate.

FULL-SERVICE CATERING

For events that benefit from onsite support, full service may include food setup, warming or cold-holding equipment, replenishment, presentation maintenance, tray passing or guest-facing food service, catering-related clearing and breakdown. The exact scope is customized to your event.

STAFFING & LABOR

Professional service staff may be added when requested or when the selected menu and service style would benefit from onsite support. Staffing is **not included in the a la carte food prices** shown in this menu. Labor is quoted separately based on guest count, menu, venue requirements, service style, event duration, required setup and breakdown time, and the number and type of team members needed.

When staffing is appropriate, your proposal will clearly identify the recommended staffing level, scheduled service hours and associated labor charges before booking. Any applicable staffing minimums, additional hours or event-specific labor requirements will also be stated in the proposal.

Depending on the event, staffing may support food setup, tray passing, buffet or station maintenance, replenishment, guest-facing food service, catering-related clearing and breakdown.

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PRICING, POLICIES & YOUR CUSTOM PROPOSAL

Clear expectations make for a smoother event. The details below explain what is included in menu pricing and how event-specific services are handled.

PRICING & EVENT-SPECIFIC CHARGES

The prices shown in this menu are food prices only unless your written proposal specifically states otherwise. Sales tax, delivery, setup, staffing, warming or cold-holding equipment, rentals, parking, venue fees and other event-specific expenses are quoted separately as applicable. Final pricing reflects your confirmed selections and quantities, guest count, event location, venue access, service duration and requested level of support.

DELIVERY, TEMPERATURE & HOLDING

Some selections are intended for chilled service and others for warm service. For drop-off orders, GlamGourmet will provide applicable reheating, handling or holding guidance. After accepted delivery, the client is responsible for following those instructions and maintaining appropriate service conditions. For menus with multiple hot items, longer service windows, or presentations requiring active maintenance, delivery + setup or full-service catering may be recommended.

MENU AVAILABILITY & SUBSTITUTIONS

Our menu is intentionally flexible so we can work with quality ingredients and seasonal availability. Selections described as assorted, seasonal or chef's selection may vary. If an ingredient or item becomes unavailable, a comparable substitution will be discussed before the order is finalized.

ALLERGIES & DIETARY REQUESTS

Please disclose known food allergies and dietary restrictions before finalizing your menu. We are happy to discuss reasonable accommodations when possible. Because ingredients may be prepared in shared environments, an allergen-free environment cannot be guaranteed unless specifically confirmed in writing.

YOUR CUSTOMIZED PROPOSAL

After reviewing your inquiry, GlamGourmet will prepare a customized proposal based on your menu selections, quantities, guest count, event location and service needs. When appropriate, the proposal may present options for **drop-off, delivery + setup, warming or cold-holding equipment, rentals and professional staffing**, allowing you to choose the level of support that best fits your event and budget.

Your final proposal will confirm the selected menu, quantities, service level, applicable fees, labor, payment terms and event-specific details. The event is considered confirmed only after the booking requirements stated in the final proposal have been completed.

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Cocktail Catering | Private Events | Celebrations