

Vann's

135 W Hendry Street
Hinesville, GA 31313
912-369-8266

HORS D'OEUVRES

Wings:

Our Wings are always fresh and are considered jumbo wings. You may order them in a variety of ways. We offer the wings Plain or Naked as we call them, Buffalo, (mild or hot) BBQ, or Teriyaki. Platters come with fresh celery cut to just the right size: Sold by the each for \$.49

Pigs in a Blanket:

Juicy, petit picnic sausage wrapped in our in-house made pastry. Comes with our own sauce made just for dipping. Sold by the each for \$.49

Meat Balls:

Prepared for the party atmosphere in our own sauce. Comes by the 50 for \$20.00.

Crudités Tray:

Our tray comes with fresh Cherry Tomatoes, Cauliflower, Broccoli tops, Celery and Carrots with our homemade Ranch Dressing. We offer a variety of trays as follows. For serving ranges of 25 to 35 people for \$30.00. Serving ranges from 35 to 50 people for \$50.00. Larger platters available upon request.

Fruit & Cheese Tray:

Fresh seasonal fruit such as green and red grapes, watermelon, honey dew, pineapple, red and green apples all accompanied with sharp cheddar cheese, Swiss cheese, pepper jack cheese and an assortment of crackers. Tray made and priced to order according to size of party.

Coconut Shrimp with Sweet Chili-lime Sauce:

Our shrimp come from the cold, deep water of the Atlantic Ocean and are called Prongs. We peel them down except for the tail, float the shrimp in our special sauce and then smother the shrimp with coconut. Shrimp are then deep-fried to perfection and are served with the sweet chili-lime sauce. Sold by the each at \$1.45.

Chipotle Deviled Eggs:

A favorite at every party they are served at. Not just a deviled egg but also an egg with just a little attitude. A tray of 24

Mini Shrimp Cornets:

The small size of these French-influenced hors d'oeuvres (cornet means "cone" in French) makes them perfect for cocktail hour. \$75.00 per two (2) dozen.

Sea Scallops with Spiced Bacon:

Bacon and scallops always pair beautifully, but it's the mixture of sugar and spice that transforms this hors d'oeuvres into a favorite at all occasions. \$82.50 per 50.

Beef, chickpea, and almond dip with pita chips:

As you know Greek cuisine is famed for its appetizer dips. This dip is no exception. This is a very tasty hors d'oeuvres and makes a great presentation. The dish comes highly recommended by Bon Appetit. Made for 25 to 30 guest at \$45.00

Pickled Oysters:

Oysters are a favorite all over the South and this is a great way of providing them for your guest. Offered in season (Late September to April) these oysters are fresh, plump and flavorful. Offered with toothpicks so your guest can "go spearfishing." \$32.00 per 30 oysters.

Hickory-Bacon and Roasted-Corn Gougeres:

These have the lively crisp exterior and cloudlike interior you expect from a gougere, but with an incredibly intense combination of smoky bacon, roasted corn, and extra-sharp Cheddar. \$75.00 per 12 dozen.

Gorgonzola Bomboloni:

You'll be happy that these are generously sized. The fact they are tender textured, with an oozing cheese center, they're sure to be devoured by happy guest and draw lots of compliments to the host. Made in groups of 16 for \$45.00

Roast Beef and Avocado finger Sandwiches:

These slender, snack-sized sandwiches, with rich rare beef, creamy avocado, lemon, and chives, will get appetites going, especially out in the fresh air. \$30.00 per 18 hors d'oeuvres.

Chicken Tikkas:

These Tikkas, (or marinades) are richly spiced, grilled to perfection, served on a stick. \$40.00 per 36 (three (3) dozen.)

Cheddar Rice Fritters:

Your guests will still be talking about these zingy, crunchy bites long after the party's over. A combination of tender rice, melting Cheddar, and crisp breadcrumb shell, paired with a spicy vinegar dipping sauce that cuts right through the richness. \$55.00 for 30 guest (108 fritters)

Shrimp Butter Toasts:

In the South, you'll usually find this delicate spread – not a smooth paste, but slightly textured, to play up the flavor of the shrimp – on “benne wafers” (sesame-seed crackers). Spooned onto buttery toast points, it makes for tiny little bites with big sea flavor. \$60.00 for 30 guest.

Muhammara:

This is a great tasting dip that is out of the ordinary. Best described as a Syrian roasted-pepper and walnut spread. This spread is surly going to have your guest wondering where you came up with such a unique taste. Served with Pita chips. \$30.00 for large platter.

Pimento Cheese Toasts:

In its usual form, pimento cheese is a blend of mayonnaise, sharp cheddar cheese, and pimentos that induces nostalgia. Here, made with roasted peppers and spread on tiny toasts, then broiled to transform it into hot melted heaven, it dresses up for a party with a nod and wink. \$30.00 per 36 (three (3) dozen toasts.)

Bloody Mary Shrimp:

Shrimp cocktail meets everyone's favorite Sunday-morning drink. In other words, this is a vodka-infused shrimp cocktail in a spoon. Served at 50 hors d'oeuvres for \$45.00.

Peppery Shrimp:

Packed with protein, shrimp always make a party feel special. Why serve just peel & eat shrimp when you can serve a shrimp with a little attitude. \$65.00 per 50.

Vietnamese Fried Spring Rolls:

This item will certainly make your party like no other. This is truly an around the world dish. Ingredients from Singapore and China, while other ingredients come from Vietnamese kitchens. Just to let you know, this dish contains fresh ground Pork shoulder, and just caught, local shrimp with other fresh ingredients. Bon Appetit gave this hors d'oeuvres their highest rating. \$100.00 for 50 hors d'oeuvres.

Pancetta crisps with Goat Cheese and Pear:

This combination makes the palette go wild. The Pancetta slices are baked until golden brown, and then topped with Goat Cheese and fresh Pear. What more has to be said? \$45.00 per 36 (three (3) dozen)

Potato Croquetas with Saffron Alioli:

This is a popular hors d'oeuvre from Spain. They serve it with any combination of dried sausage, olives, nuts and cheese. Labor intensive to produce this one but will "WOW" your guest. \$2.00 each with 24 – 28 minimum. Price adjusted for combination added!



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Catering Favorites

Here at *Vann's* we offer you the opportunity to specialize any menu you would like for your special occasion. We customize your menu and prepare it with the best care and professionalism you would expect from a first rate caterer like *Vann's*. The following is an example of menu's you can choose from, with prices so you can make any event special. Choose one of our menus, mix our menus up, or give us your desires, with your menu, we will make it happen.

Our Catering is offered on-site or off-site at any location you choose. We are prepared to travel up to 50 miles for your special party. We can furnish everything. From tables and chairs to fine china and silverware. Tents to dance floors. We can even furnish the entertainment; just tell us what you desire.

As stated above, the following is an example of previous catering ideas for the simple party to the elaborate. All items in these examples are items that hold well on steam tables and are delectable to the palate. The following prices are also based on a buffet in-house.

1. **Lemon Pepper Chicken:** Fresh Chicken Breast, marinated in pineapple juice, lemon juice and our favorite spices. Grilled to perfection and placed in a sauce that we make here from scratch. Keeps the chicken moist and tasty from your first guest to your last guest. Scalloped potatoes and fresh cut green beans. \$10.50 per guest.
2. **Shaved Roast Beef:** Prime, top round beef roast, basted with our magical spices, and roasted to perfection so you can provide your guest with a range of temperatures from well to medium. We then shave the beef thin and place it in our very own Au jus. This assures

that all of your guest will enjoy every bite. This dish can be complimented with mashed potatoes or roasted new potatoes and broccoli or green bean rotel. \$12.00 per guest.

3. **Low Country Shrimp Boil:** This is a favorite here in the South and *Mama's* only uses the freshest of ingredients. Small or cut New Red Potatoes, Nibilit Corn, Sweet onion (optional), Smoked fresh Sausage and lots of shrimp from right here off the coast of Georgia. Roll up your sleeves for this one. \$11.50 per head.

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