



FIRST COURSE: Hors d' Oeuvres & Canapés

Make this year's upcoming holiday entertaining simple, easy and ultimately perfect with our new
'First Course Holiday Hors d' Oeuvres & Canapé Collection'

Just select your favorites from our ample list of this year's savory and sweet homemade items.

We can assist you with what quantities you would need for your special event, holiday celebration or special occasion. Call 252 943 7013 to reserve your date and to obtain your quote.

VEGETARIAN:

Parmesan & Rosemary Shortbread with Roast Cherry Tomato, Black Olive & Feta
Antipasto Mozzarella Kabob
Italian Herb Stuffed Mushroom Caps topped with Parmesan or Bleu Cheese
Polenta Crouton with Caramelized Onions, Smokey Tomato & Chevre
Wild Mushroom Crostini with Chiffonade of Basil
Feta & Sundried Tomato in Phyllo
Mini Veggies Bouquet in Cucumber Rounds or Asian Rice Paper
Crostini with Fresh Pear and Gorgonzola
Artichoke & Cabot Cheddar Squares
Petite Potato Tart with Fresh Chilies and Cumin
Pecorino Shortbread topped with Roasted Red Peppers, Artichoke Hearts and Pesto

POULTRY:

Chicken Tikka Skewer with Cucumber Fan & Mint Yogurt
Soy, Ginger & Lime Glazed Chicken Skewer with Coriander Dip
Curried Coconut Chicken Skewer with Mango Dip
Italian Pesto Stacks with Pesto Chicken, Mozzarella, Sundried Tomato & Fresh Basil Leaf
Phyllo Cups with Rosemary Chicken
Herb Goat Cheese & Chicken Quesadillas
Apricot Chicken Rumaki
Chicken, Sage & Applewood Bacon Mini Brochettes
Coronation Chicken with Toasted Almonds and Coriander, Curry Mango Chutney
Roasted Duck Breast with Brandied Cranberries on Toasted Crostini with Fresh Sage
Roasted Duck with Thai Sauce in Chive Pancake, tied with Scallion

SEAFOOD:

Chile Lime Salmon Satay
Seared Ahi Tuna atop Crispy Wonton with Wasabi Cream & Cilantro Garnish
Artichoke Bottoms filled with Spicy Crab or Bay Shrimp with Fresh Dill
Applewood Bacon wrapped Sea Scallops
Petite Crab Tostados with Avocado & Jack Cheese
Petite Carolina Crab Cakes with Lemon Caper Mayo
Roquefort Shrimp Croutons
Chile Prawn Skewers
Prawn atop Cucumber filled with Salmon Mousse
Crab & Parmesan Toasts
Sesame Crab Cakes with Thai Sauce and Scallion Garni

**620 Red Banks Road, Unit D, Greenville, NC 27858
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www.villagepointmarket.com



BEEF, PORK & LAMB:

Beef Satay Skewer with Bang Bang Sauce
Garlic Bruschetta with Rare Roast Beef & Coriander Cream
Peppercorn Meatballs in Demi-Glace
Pork Tenderloin Satay with Spicy Peanut Sauce
Chipotle Marinated Flank Steak Skewers
Mini Orange Cranberry Muffins filled with Pork Tenderloin
Mini Jacket Potatoes with Applewood Smoked Bacon & Cabot Cheddar
Parmesan Polenta Squares topped with Braised Short Ribs & Fresh Tarragon
Grilled Lamb Noisettes on Pita Rounds, Cilantro Horseradish
Grilled Lamb Lollipops with Chimichurri Sauce
Prosciutto wrapped Asparagus
Seasonal Melon wrapped with Prosciutto



SNACKS & STUFF:

Crispy Cheese Straws flavored with Fresh Basil, Tapenade of Olives & Pommery Mustard
Roasted Almonds with Chilli & Sea Salt
Rosemary, Poppyseed and Smokey Paprika Shortbreads
Candied or Cracked Pepper Applewood Bacon Knots
Spanish Spiced Marinated Olives
Parmesan & Sundried Tomato Palmiers
Gingered Spanish Peanuts



BUFFET DISPLAYS:

VPM Seven Dip Experience featuring our homemade Guacamole, Sundried Tomato, Hummus, Caramelized Onion, Artichoke Herb, Tex Mex Ranchero Bean and Mediterranean Dips with our homemade Wheat Crisps, Flatbread and Continental Crackers

Imported & Domestic Cheese Display featuring seven varieties of select cheeses surrounded by Grapes, Roasted Nuts and VPM Homemade Herb Toasts, Continental Crackers and Flatbread Crackers

Fresh Garden Vegetable Display featuring the season's freshest bounty of artfully arranged vegetables, cut perfectly for dipping into our homemade VPM Garden Herb Dip

VPM Fresh Roasted Seasonal Vegetables – wonderful at room temperature drizzled with Roasted Garlic Mayo and Fresh Parsley Oil

Southern Pimento Cheese Display featuring our own Southern Style and Southwest Style Pimento Cheeses, accompanied by VPM Herb Toasts, Continental Crackers and Flatbread Crackers

Fresh Seasonal Fruit Display either on Skewers, VPM Salad Style, Sliced or perfectly cut for dipping into one of our VPM Sweet Dips: Amaretto Hot Chocolate, Brown Sugar and Spiced Sour Cream or Coconut, & Roasted Nuts

Our **VPM Double Chicken Salads** featuring our own Market Chicken Salad with Apple, Celery and Almonds and Curry Cashew Chicken Salad served with an array of Petite Homemade Rolls, Flatbread Crackers

Baked Brie en Croute with Cranberries, Toasted Pecans and Caramelized Brown Sugar served warm with Toasted Baguette Slices

Wild Mushroom Strudel in Phyllo, Sweet Triple Pepper Confetti



SWEET TREATS FROM THE VPM BAKERY:

Snowball Coconut Rounds
Petite Coconut Cupcakes with Sweet Holly
Chocolate Fudge Cake with Crème de Menthe Crunch
Frosted Gingerbread Cake or Cupcakes
Ginger Molasses Cookies
VPM Rosemary Shortbread
Apple Cream Cheese Bars
Pumpkin Cake Cookies
Banana Bread Loaf
VPM Fudge Nugget Brownies
Red Velvet Cake or Cupcakes
VPM Oatmeal Pecan Chocolate Cookies
Cheddar Herb Biscuits
Sweet Potato Biscuits
Peppermint Fudge Whoopie Pies