

HORS D'OEUVRE MENU

MEAT

CAJUN PORK LOIN W/PINEAPPLE AND BROWN SUGAR GLAZE

Marinated and seared to perfection, our Cajun Pork Loin is cooked in Cajun spices and glazed with a marinade of pineapple juice, brown sugar, and honey, and topped with real crushed pineapple.

SLICED ROAST BEEF

Marinated and slow-cooked, this delicious inside round is great for our medallion-sized dinner rolls and served with BBQ, honey mustard, and our own horsey mayo sauces.

ITALIAN MEATBALLS

Hand-Rolled meatballs made from seasoned ground chuck and slow-simmered in our homemade marinara sauce.

SWEDISH MEATBALLS

A rich, cream sauce with a zesty parmesan flavor combined with our hand-rolled seasoned meatballs.

CAJUN CHICKEN TENDERS WRAPPED IN BACON

Petite chicken tenders marinated and cooked in our own Cajun sauce, seasoned, then wrapped and baked in a salty Applewood bacon.

BUFFALO WINGS

These wings can be baked with a variety of glazes: Tequila Lime, Teriyaki, Honey Barbeque, or seasoned breading. A traditional party favorite.

BREADED CHICKEN FINGERS

Crispy breaded chicken tenders delicately baked and lightly seasoned. Chicken tenders come complete with a variety of dipping sauces, including Ranch, BBQ, and Honey Mustard.

CAJUN BAKED TURKEY

This traditional dish is suitable for any season. Slow-baked, then hand-picked off the bone and separated into dark and white meat. Served with a variety of spreads and dinner rolls.

CHEESEBURGER PETITES

Petite, hand-made beef patties, cheese slices, and served up on a freshly baked sweet yeast bun. Served with mustard, ketchup, and sweet dill pickles.

CARIBBEAN SPICE CHICKEN TENDER

Chicken tenders that are marinated in a sweet jerk sauce, combined with sautéed red and green bell peppers and onions.

HOT CHICKEN CASSEROLE

Our most requested dish. This chicken dish is made with boneless, skinless chicken, roasted almonds, cheddar cheese, and sautéed onions and celery, along with a variety of secret spices.

MEDITERRANEAN CHICKEN SALAD

Chunky chicken salad made with almonds, spices, and red and white grapes. Served with fresh and flaky mini croissants.

CAJUN JAMBALAYA

This New Orleans favorite is made with dark meat chicken, Conecuh Sausage and rice. Just enough spice, but not too much.

BAKED LAMB CHOP LOLLIPOPS

Honey-glazed and roasted to perfection, these tasty chops give any menu an upscale feel.

SESAME POLYNESIAN CHICKEN

Tangy and Sweet breaded chicken tenders tossed in our own teriyaki glaze with a splash of sesame seeds.

GRILLED SAVORY KABOBS

Build your own with your choice of chicken, shrimp, or beef. Each mini skewer is complemented with red and yellow bell pepper, button mushrooms, and fresh pineapple.

CONECUH SAUSAGE MEDALLIONS

Fresh Conecuh County sausage with a fancy cut, sautéed with red, green, and yellow bell peppers and onions. Beautiful and delicious!

Contact us for Hors D'oeuvre Menu Pricing.

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HORS D'OEUVRE MENU (CONT)

SEAFOOD

CRAB CAKES WITH ZESTY REMOULADE

Fresh local claw meat with red and yellow bell peppers combined and baked to a golden brown. Served with delicious homemade remoulade sauce.

BACON WRAPPED SCALLOPS

Delicious Bay scallops wrapped in Applewood bacon, seasoned, and baked to a golden brown. Enjoy the sweet taste of fresh scallops with a little saltiness of bacon.

MARINATED CRAB CLAWS

Fresh Blue Crab claws marinated in a rich, creamy Italian sauce, with plenty of red onions and spices. A colorful and tasty Mobile favorite.

SAUTEED GULF SHRIMP

Fresh large gulf shrimp sautéed in olive oil, butter, fresh parsley and minced garlic. Served hot with tails on.

SEAFOOD CREOLE

This traditional Creole is cooked with the finest spices and fresh Gulf shrimp, crab meat, and crawfish tails. Cooked in a creamy tomato roux served on a bed of fluffy rice.

HOT CRAB DIP

A combination of fresh crab, Swiss cheese, cream cheese, and spices, this delicious, rich crab dip is ladled over homemade seasoned toast points.

JAMBALAYA SEAFOOD

Our traditional New Orleans Jambalaya but with Gulf shrimp, crawfish, crabmeat, and a rich seafood stock. The perfect addition for a local flare to any menu.

HOT SHRIMP DIP

A rich creamy blend of Swiss cheese, cream cheese, and small Gulf shrimp. Served hot and ladled over seasoned toast points.

SEAFOOD GUMBO

The best gumbo in Mobile (we think so...)! A dark, thick roux along with the perfect combination of okra, tomato bits, crawfish, Gulf shrimp and fresh claw meat. Served with rice.

PEELED BOILED SHRIMP

The perfect touch to any Gulf Coast event! Fresh local large shrimp prepared in a spicy boil, served with tails on and displayed in nautical pewter pieces with a zesty cocktail sauce for dipping.

BACON WRAPPED OYSTERS

Fresh local oysters wrapped in Applewood bacon, lightly breaded with Italian seasonings and baked. Served hot.

GRILLED OYSTERS

Oysters on the half shell, grilled on-site in a savory garlic butter, and served right off the grill to your guests. An upscale treat for any occasion.

SEAFOOD PAELLA

Authentic Spanish rice dish. The distinct flavor of saffron is accented with fresh shrimp, crab claws, open-shelled clams, chicken and fish. Very festive for that Caribbean feel.

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HORS D'OEUVRE MENU (CONT)

FRUITS, CHEESES, VEGGIES, AND BREAD

STUFFED MUSHROOMS

Medium fancy mushrooms, stuffed with your choice of spicy sausage, lump crabmeat, or our signature chicken salad. Baked until nice and tender and served hot.

HOT SPINACH ARTICHOKE DIP

Spinach and artichoke hearts, sautéed in wine and butter, combined with an alfredo sauce is the perfect hot dip. Served with tri color chips or seasoned toast points.

SPINACH DIP

The traditional spinach dip that can be enjoyed at any event. Served with gourmet crackers.

PROSCIUTTO WRAPPED ASPARAGUS

Slightly steamed and lightly seasoned fresh pencil asparagus wrapped in Mediterranean Prosciutto ham and garnished with red bell pepper strips.

GOURMET SEASONED BREADS

Fresh yeast rolls and homemade breadsticks, topped with poppy seeds, garlic, and parmesan cheese, baked and buttered.

FRUIT, VEGGIE, CHEESE DISPLAY

A popular display of 8 kinds of fruit with strawberry fruit dip, choice vegetables, with delicious Colby/cheddar and savory smoked gouda cheeses. Beautifully displayed on our display pieces.

SPANAKOPITA

Traditional Greek spinach pie. A combination of spinach, onion, feta cheese and herbs encased in a flaky Phyllo dough and baked to a golden delicious.

BACON WRAPPED GREEN BEAN BUNDLES

Fresh green beans, bundled together and wrapped with Applewood bacon. Seasoned and baked crispy. A truly unique look on a traditional vegetable.

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SUMMER STRAWBERRY SALAD

Greenleaf crown lettuce, sliced fresh strawberries, toasted almonds, and sliced mandarin oranges mixed together for a colorful, lite salad. Served with raspberry vinaigrette dressing.

PETITE FINGER SANDWICHES

A mix of honey-wheat and wheat bread with your choice of our own chicken salad or pimento cheese. Cut into triangles without crusts, these sandwich bites are the perfect addition to any menu.

MINI HAM AND CHEESE CROISSANTS

Honey Baked ham, swiss and pepperjack cheese added to petite croissants and baked to a flaky, melted brown.

VEGETABLE KABOBS

Marinated and seared fresh vegetables skewed, seasoned, and basted while they bake. Fresh mushrooms, peppers, roma tomatoes, and squash.

STRAWBERRY CHEESE RING

This fantastic cheese appetizer is served with gourmet crackers and topped with a strawberry glaze and fresh strawberries. The perfect salty/sweet combination.

CARAMEL BRIE

The finest brie cheese wrapped and baked in a puff pastry until golden brown. Drizzled with a caramel topping and served with ginger snaps.

STRAWBERRY TREE

This delicious strawberry tower can be added to your fruit and cheese display to add that final touch, or added to a dessert station complete with our milk chocolate sauce.

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HORS D'OEUVRE MENU (CONT)

POTATOES AND PASTA

SERVE YOURSELF PASTA BAR

Your guests can enjoy making their own favorite pasta dish with bowtie pasta, and their choice of creamy chicken alfredo or a delicious crawfish marinara. Served with shredded parmesan and garlic breadsticks.

RAINBOW PASTA

Our colorful spiral pasta salad in a creamy Italian dressing, topped with pimentos, black olives, and shredded carrots.

SUN-DRIED TOMATO PASTA

Formal bowtie pasta with a delicious sun-dried tomato glaze. Black olives, sun-dried tomatoes, and Italian seasonings complete this beautiful salad.

SEASONED BABY BAKERS

Baby Yukon potatoes, buttered and generously seasoned, sautéed with onion slivers and a smoky marinade, then pan seared and baked to perfection.

MINI TWICE BAKED POTATOES

Roasted potato skins baked with sea salt and pepper then loaded down with our own twice baked potato casserole. Topped with grated cheese, sour cream and real bacon bits.

FOR THE SWEET TOOTH

CHOCOLATE COVERED STRAWBERRIES

The ultimate treat! Fresh strawberries hand-dipped in milk chocolate bark and then swirled with white chocolate.

WHITE CHOCOLATE MOUSSE CUPS

Creamy white chocolate mousse poured into dark chocolate cups topped with shaved chocolate.

KEY LIME TARTS

Delicious tangy key lime filling piped into dark chocolate cups, then swirled with raspberry and key lime glaze.

PETIT FOURS

The traditional formal dessert. A variety of decorated cake bites, including Chocolate Fudge, Carrot Cake, and Red Velvet.

BROWNIE BITES

Tasty homemade brownies cut into bite-size squares then drizzled with white mint flavored icing.

WHITE CHOCOLATE PRETZEL

Salty pretzel sticks dipped in white chocolate bark and decorated with seasonal colors.

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HORS D'OEUVRE MENU (CONT)

BUTLER PASSED AND LIGHT HORS D'OEUVRES

BEEF TENDERLOIN CANAPES

Perfectly seared and seasoned beef tenderloin, sliced and served with a creamy horseradish sauce on our French baguette toast points, topped with pimentos and a black olive half.

CUCUMBER DILL CANAPES

These cucumber canapés are made with a seasoned cream cheese topping with fresh English cucumber and finished off with fresh dill weed. Served on a soft honey wheat bread round.

STUFFED CHERRY TOMATOES

The freshest cherry tomatoes stuffed with our very own chicken salad.

BUFFALO CHICKEN PASTRY

Pulled baked chicken breast tossed in a spicy buffalo sauce with real cream cheese and a hint of Monterey Jack cheese in a flaky pastry shell.

SAUSAGE STUFFED PASTRY

Spicy, ground sausage, with cream cheese and cheddar wrapped in a puff pastry shell and toasted to a golden brown.

ROMA TOMATO AND BASIL CROSTINI

Fresh roasted Roma tomatoes sliced and mixed with fresh basil and topped with mozzarella cheese on a seasoned toast point. The perfect bite-sized appetizer.

SPICY CRAWFISH PASTRY

Pastry shells filled with spicy crawfish and shrimp and mixed in a rich, cream cheese and cheddar sauce then baked.

CHICKEN SALAD PASTRY

Our delicious homemade chicken salad with pecans and spooned into our fresh pastry shells and then baked to a flaky crunch. One of our most popular appetizers.

SMOKED SALMON CANAPE

A slice of smoked salmon placed on a bed of cream cheese and spices, topped with pimentos and black olives all on a seasoned toast point.

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HORS D'OEUVRE MENU (CONT)

FOOD STATIONS

CARVING STATION

Compliment any reception or dinner party with the choicest cuts of meats, professionally carved by our staff. Choose from beef tenderloin, inside round, or Brown Sugar Ham with garlic cheese biscuits. Each carving station comes with a variety of sauces including honey mustard, horsey mayo, barbeque, and demi-glaze. Our carving station provides a truly professional look to your event and allows your guests a taste of fine cuisine. Choose a brown sugar ham with garlic cheese biscuits for a twist on this original.

PASTA STATION

Bring a bit of Italy to your event as our chefs cook-to-order a variety of pasta dishes using the freshest ingredients. We begin with our simmering homemade alfredo and marinara sauces and add fresh Gulf shrimp, crawfish, and chicken. Then we'll add some olive oil, spices, and bowtie pasta to create a dish your guests will definitely appreciate. Displayed in true "old world" décor, our pasta station is a great addition to any hors d'Oeuvres menu.

CANDY STATION

A Tyner's Catering original! Our candy station is truly unique to your event. Colorful candies, wrapped and unwrapped, are displayed in our copper and glass dishes, jars, and vases that will surely highlight any event or serve as a festive edible favor for your guests. Standard candies, gummies, M & M's, and the finest chocolates.

MARTINI MASHED POTATO STATION

One of the most popular food stations! We peel russet potatoes, add lots of butter and heavy cream, to give your guests some of the finest mashed potatoes they've ever tasted! Our potato station features a pyramid of real martini glasses, mashed potatoes, bacon bits, sour cream, and cheddar cheese. Fun and filling!

SOUTHERN GRITS STATION

We start with creamy, buttery cheese grits and add a Cajun flair. With similar features of our potato station, Tyner's supplies real martini glasses in a pyramid for an elegant look to this deep south traditional food. Guests can enjoy making their grits creation with bacon bits, cheddar cheese, and topping it off with our delicious crawfish Julie. This station is always a crowd pleaser at any event.

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