



Hors D'oeuvres Menu

Assorted Mini Croissants

Freshly baked croissants with an assortment of meats of your choice or our famous chicken salad.

Mini Reuben Sandwiches

Slow roasted corn beef sandwiches with sauerkraut, 1000 island dressing and Swiss cheese.

Mini Tuna or Shrimp Salad Melts

Tuna or shrimp melts cut into finger-sized sandwiches.

Beef Tortilla Pinwheels

Flour tortilla with beef, lettuce and horseradish sauce cut into small wheel shapes.

Black Bean and Green Chile Pinwheels

Soft flour tortilla, filled with black beans and green Chile's rolled and sliced into pinwheels.

Mini Ham Biscuits

Ham Biscuits with our homemade jezebel sauce.

Mini Muffuletta Sandwich

A specialty of New Orleans, made with layers of salami, ham, provolone and topped with an olive salad mix.

Assorted Seafood Canapés

Bread rounds topped with cream cheese and our own secret spices.

Fresh Fruit Tray

Fresh sliced seasonal fruits dressed on a beautiful tray.

Fresh Fruit Display

Fresh sliced seasonal fruits dressed as a table centerpiece overflowing onto the table.

Baked Brie

French Brie baked in a pastry covered in our praline sauce served with Ginger Snaps or Crackers.

Fresh Fruit Brochette

Fresh fruit skewered on a frill pick for easy pick up.

Bacon Cheese Ring

Our famous blend of cheese, bacon, green onions and more topped with strawberry preserves.

Fresh Vegetable Tray

Fresh garden vegetables sliced and whole served on a tray or as a tiered centerpiece.

Gourmet Relish Tray

Sweet baby corn, sweet gerkins pickles, quartered Artichoke hearts, black & green olives, with fresh vegetables.

Creamed Oyster in Pastry Shells

Creamy Oyster dip served hot in a chaffer with pastry shells.

Spinach Dip

Banana Dock's original dip served either hot or cold with a choice of gourmet crackers or pastry shells.

Artichoke and Mushroom Dip

A creamy Florentine sauce with mushrooms served with gourmet crackers.

Crab or Shrimp Mornay

This Southern favorite is served hot with fresh crab or shrimp along with pastry shells.

Shrimp & Crawfish Bienville

A Banana Dock's original made with Louisiana crawfish and fresh gulf shrimp in a creamy well seasoned sauce with a kick.

Crabmeat Princess with Gourmet Crackers

This Spread is a first class treat, with cream cheese and our homemade cocktail sauce, green onion, and crab meat severed with crackers.

Shrimp or Crab Mousse

Blend of shrimp or crab with cream cheese and spices served with gourmet crackers or toast points.

West Indies Salad

An Alabama original of lumped crabmeat and secret spices.

Stuffed Mushrooms Caps

We have a variety of options for this one, crabmeat dressing, sausage dressing, or spinach stuffing.

Spinach and Crab Phylos

Spinach and crab stuffed into a Phylo Dough and baked to a golden brown.

Thai Shrimp Terrains

A creamy blend of shrimp, peppers and spices made into a loaf, great with toast points or croutons rounds.

Mini Spring Rolls

Asian spring rolls served with a sweet and sour sauce.

Whole Smoked Turkeys

Banana Dock's famous smoked turkey severed on a tray with a remoulade sauce and rolls.

Turkey Roulade

Turkey stuffed with crabmeat dressing and sliced into bite-sized portions.

Chicken Strips

Blackened, Grilled or Fried with a variety of sauces.

Chicken Brochette

Fresh chicken skewered on a frill pick with peppers and onions.

Chicken Wings

Hickory Smoked or Fried with a variety of sauces.

Smoked Chicken Sauté

Smoked strips of chicken served with an Asian peanut sauce .

Chicken Salad

Another of our classics, all white chicken breast and own secret recipe.

Smoked Duck Sauté

Strips of smoked duck breast grilled and served with plum sauce.

Bacon Wrapped Oysters

Gulf Coast Oysters wrapped in Hickory Smoked bacon.

Bacon Wrapped Shrimp

Fresh Wild Gulf Shrimp wrapped in bacon and served with sweet and sour sauce.

Bacon Wrapped Tenderloin Strips

Hickory Smoked bacon wrapped around strips of beef tenderloin.

Home Made Meatballs

Sweet and sour, Marinara sauce, Swedish , BBQ sauce , and Alfredo sauce.

Beef Tenderloin

Marinated Prime beef tenderloin severed on a silver tray, on a carving line.

Steam Ship Round (200+ Guest)

Prime round of beef, marinated and carved on site, with rolls and horseradish sauce.

Slow Roasted Top Round of Beef (Under 200 Guest)

U.S.D.A. Top Round marinated and carved on site, with rolls and horseradish sauce.

Beef Empanada

Puff pastries filled with seasoned beef, diced tomatoes, peppers, and onions.

Caribbean Roasted Pork Loin

Fresh pork tenderloin slow roasted in our secret Caribbean spices, served on a silver tray or hot in a chaffing dish, accompanied with a variety of rolls

Pork Brochette

Grilled pork that is skewered on a frill pick with peepers and onions.

Creole Glazed Ham

This large ham can be served on a silver tray, hot in a chaffer or carved by a server, and comes with rolls and sauce.

Marinated Crab Claws

Mr. Baileys West Indies style marinated crab claws.

Marinated Shrimp

Fresh Gulf Shrimp marinated in vinaigrette dressing with mushrooms and carrots.

Boiled Shrimp

Gulf Shrimp boiled to perfection and served with cocktail sauce.

Blackened Shrimp

Cajun style blackened shrimp

Fried Coconut Shrimp

Fresh Gulf Shrimp coated with a coconut batter and golden fried

Fried Crab Claws

A Mobile tradition. Seasoned and fried to perfection. Served with banana Dock's special cocktail sauce.

Southwestern Shrimp and Scallop Seveich

Shrimp and scallops cooked in limejuice, a popular Latin American dish.

Mini Crab Cakes

Our famous crab cakes, sautéed to a golden brown, and served with tangy tartar sauce for dipping.

***At Bon Appetite Catering, we have many other catering ideas and options.
Please call for more information 342-2775***