



VELOUTÉ

Hors d'Oeuvres

Choose from our French-inspired appetizers to create a custom menu for your next event, meeting, & home. Email us at info@veloutekc.com for pricing & availability.

Petit Croque Monsieur \$3.50/ per serving

Toasted semolina bread
with smoked ham, Swiss cheese,
& Bechamel cream sauce.

Fromage Board \$8.50/ per serving

Port Salut, Asiago, Herbed Goat Cheese, & Brie,
served with an assortment of crackers,
olives, honey & seasonal fruit *GF available

Roasted Vegetable Crudite \$8.00/ per serving

Roasted seasonal vegetables served
with hummus and yogurt-mint sauce.

Pâté \$5.00/ per serving

Chicken liver pate terrine,
served with cornichon & toasted baguette

Stuffed Mushroom \$3.50/ per serving

Fromage & spinach roasted mushroom

Cocktail de Crevettes \$8.00/ per serving

French-style shrimp cocktail

Peach Crostini (Seasonal) \$4.50/ per serving

Grilled peach on a toasted baguette,
with a whipped honey-goat cheese & balsamic reduction

Pear-Bleu Crostini (Seasonal) \$4.50/ per serving

white wine-poached pear, bleu cheese
& candied walnuts on toasted baguette

Prosciutto-wrapped Cantaloupe (seasonal) \$4.50/ per serving slices of cantaloupe wrapped in prosciutto & drizzled with balsamic reduction & fresh basil

French Onion Sliders \$6.50/ per serving

Sliced roast beef, Swiss, caramelized onion &
sweet onion aioli on a petit sweet roll

Saucisson en Brioche \$6.00/per serving

Weiner Kitchen garlic-herb pork sausage,
wrapped and baked in brioche,
served with a smoked honey-mustard.

Brie Vol au Vent \$4.00/ per serving

Brie cheese & tart cherry marmalade in puff pastry

Smoked Salmon Vol au Vent \$4.00/ per serving

Smoked salmon and dill crème fraîche
in buttery puff pastry

Crab Cakes \$5.00/ per serving

served with roasted red pepper coulis
*GF available

Oysters *Market Price

(fresh or rockefeller)

Wild Mushroom Vol au Vent \$4.00/per serving

Sauteed garlic-herb wild mushrooms
in buttery puff pastry

Escargot Vol au Vent \$4.50/ per serving

Land snail in garlic parsley butter
& puff pastry

Tomato-Mozzarella \$3.50/ per serving

cherry tomatoes, mozzarella & basil
drizzled with a balsamic reduction



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Sucré

Chocolate Tuxedo Mousse \$7.50/ per serving

*Dark chocolate & white chocolate
with ganache shavings*

Crème Brûlée \$8.00/ per serving

(passion fruit, chocolate, vanilla, raspberry, coffee)

Fruit & Berry Petit Tarts \$8.00/ per serving

*berries & fruit in vanilla pastry cream
& a sweet butter crust*

Île Flottante Tasse \$7.00/ per serving

*Light meringue floating
in a petit cup of vanilla anglaise*

Bavarois au Framboise \$7.50/ per serving

Vanilla petit sponge cake with raspberry mousse

Profiteroles \$4.50/ per serving

Cream puffs with vanilla pastry cream

Citron-Lavender Petit Tartes \$8.00/ per serving

*House-made lemon-lavender curd
in a sweet butter crust.*

Dark Chocolate Petit Tartes \$7.00/ per serving

*Dark chocolate ganache with sea salt
in a sweet butter crust
(optional add on of raspberries)*