

HORS D'OEUVRES

HOT HORS D'OEUVRES

All prices are per dozen
Minimum 2 dozen of each selection

Poultry

Coconut Chicken Skewers	\$18.95
with a orange marmalade dip	
Mini Chicken Cordon Bleu with mushroom dip....	\$19.95
breaded chicken stuffed with ham & Swiss cheese	
Lemon Basil Chicken Drumettes with Pesto dip	\$18.95
Sesame Chicken Pieces with honey mustard.....	\$16.95
Mediterranean Chicken Skewers with zucchini, tomato and tzatziki dip	\$18.95
Chicken & Cheese Quesadillas with salsa.....	\$19.95
Chicken Sliders with Swiss cheese and ranch dressing.....	\$18.95
Peking Duck Purses with duck sauce.....	\$19.95
Chicken Saté with teriyaki peanut sauce.....	\$18.95
Chicken Teriyaki Dumplings	\$18.95
with soy-ginger sauce	

Meat

Mini Beef Wellingtons with mushroom dip.....	\$21.95
Mini Pulled Pork Tostadas with coleslaw and guacamole	\$17.95
Asian Skirt Steak Saté on a skewer.....	\$19.95
Mini Meatballs sweet & sour or Swedish.....	\$17.95
† Grilled Baby Lamb Chops with mint yogurt dip	market price
Franks in Pastry with spicy mustard.....	\$16.95
Mini Italian Pannini	\$15.95
Sliders – mini cheeseburgers with shallot Dijon relish	\$18.95
Five Spice Pork Skewers with ginger lime dip...	\$18.95
Marinated Beef Filet wrapped in bacon	\$21.95
Mini Hot Dogs with relish and ketchup.....	\$16.95

Seafood

Mini Crab Cakes with remoulade sauce.....	\$17.95
Buttermilk Fried Scallops with tartar sauce.....	\$19.95
Thai Shrimp Wontons with Thai dip.....	\$19.95
Mini Lump Crab Cakes	\$20.95
with traditional tartar sauce	
Coconut Shrimp with apricot mustard.....	\$20.95
Shrimp Pot Stickers with soy ginger sauce.....	\$19.95
Grilled Shrimp Skewers	\$20.95
with a mango lime dip	
Bacon Wrapped Scallops	\$19.95
Cilantro Lime Grilled Shrimp with Cilantro Mayo	\$20.95

Vegetarian

Yukon Gold Potato Pancakes with apple cranberry sauce.....	\$17.95
Wild Mushroom Risotto Balls	\$16.95
Mini Spanakopita spinach & feta in pastry.....	\$19.95
Brie en Filo with Raspberry Jam & Almonds.....	\$18.95
Mini Vegetable Spring Rolls with soy-ginger dip....	\$18.95
Mini Three Cheese Melts	\$16.95
Focaccia Pizzettes	\$16.95
Mini Assorted Quiche	\$18.95
spinach, broccoli, and zucchini	
Mini Brie Purses with almonds and chutney.....	\$19.95
Spinach and Three Cheese Stuffed Mushrooms	\$19.95
Sweet Potato Wontons with apricot chutney dip.....	\$19.95
Old Fashion Macaroni and Cheese Cups	\$18.95

† Item priced to market, subject to change.

□ Item is raw.

Consuming raw or undercooked meat, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

Turn over for more hors d'oeuvres...

COLD HORS D'OEUVRES

All prices are per dozen
Minimum 2 dozen per selection

<p>Shrimp Cocktail with lemon garni.....\$20.95</p> <p>Colossal Shrimp Cocktail..... \$25.95</p> <p>Grapes en Fromage.....\$16.95 red grapes wrapped in cream cheese & rolled in chopped nuts</p> <p>Red, Yellow, & Purple Potatoes.....\$17.95 filled with sour cream & caviar or bacon scallion mousse</p> <p>Deviled Eggs filled with lemon and herbs.....\$18.95</p> <p>Cucumber Rounds.....\$18.95 filled with crabmeat mousse</p> <p>Lobster Salad served on herbed toasts or \$21.95 mini hot dog buns</p> <p>Mini Tartlets.....\$17.95 filled with goat cheese & roasted tomatoes or roasted garlic with red & yellow peppers</p> <p>Steak Crostini with blue cheese herb mustard.....\$19.95</p>	<p>Asparagus..... \$19.95 wrapped with provolone & prosciutto</p> <p>Smoked Salmon with dill and Crème Fraiche \$19.95 served on toasted herb pumpernickel rounds</p> <p>Filet Mignon en Croute..... \$21.95 sliced filet mignon on a petit toast with horseradish sauce</p> <p>Tomato Bruchetta Cups.....\$18.95</p> <p>Endive filled with creamy blue cheese and \$18.95 honey glazed walnuts</p> <p>Sesame Seared Tuna..... \$21.95 on a mini rice cracker with wasabi dip</p> <p>Caprese Skewers – tomato and fresh mozzarella \$19.95 with a balsamic glaze</p> <p>Gorgonzola and Walnut Canapes.....\$18.95</p> <p>Mozzarella Rollatini.....\$18.95 with salami, prosciutto, and pepperoni</p>
--	---

STATIONARY ITEMS

<p>Fresh Crudité Basket.....</p> <p style="padding-left: 20px;">Fresh seasonal vegetables with homemade buttermilk dip or fresh spinach dip</p> <p>Brie en Croute.....</p> <p style="padding-left: 20px;">French brie topped with blueberries & almonds, cherries & pecans, or chutney and almonds; wrapped in puff pastry and served with homemade toasts</p> <p>Assorted Canapé Platter.....</p> <p style="padding-left: 20px;">Zucchini cups, stuffed new potatoes, mozzarella rollatini, grapes en fromage, asparagus wrapped with provolone & prosciutto</p> <p>Seven Layer Mexican Dip.....</p> <p style="padding-left: 20px;">Served with colored tortilla chips</p> <p>Bread Bowl with Spinach Dip & Vegetables.....</p> <p>Chick Pea Dip & Homemade Pita Toasts.....</p> <p style="padding-left: 20px;">Presented in a basket</p> <p>Traditional Antipasto Platter.....</p> <p style="padding-left: 20px;">Assorted imported Italian dried meats & cheeses arranged with a variety of marinated grilled vegetables; accompanied by assorted breads</p> <p>Assorted Imported Cheese Platter.....</p> <p style="padding-left: 20px;">Displayed with fresh & dried fruits; served with assorted toasts & crackers</p> <p>Bread Bowl with Cheese and Fresh Vegetables.....</p> <p>Assorted Dips and Chips – Chickpea, salsa, guacamole with tri-color.....</p> <p style="padding-left: 20px;">tortilla chips and pita toasts</p> <p>Fresh Fruit Platter.....</p> <p style="padding-left: 20px;">Served with a raspberry sauce</p> <p>Assorted Cookie Platter.....</p> <p style="padding-left: 20px;">A selection of bakery fresh cookies</p> <p>Chocolate Dipped Strawberries.....</p> <p style="padding-left: 20px;">Premium strawberries hand dipped in milk chocolate & drizzled in white chocolate</p>	<p>\$45.95 Small Serves 10-15 Guests</p> <p>\$55.95 Large Serves 15-25 Guests</p> <p>\$49.95 Serves 15-25 Guests</p> <p>\$59.95 Small Serves 10-15 Guests</p> <p>\$79.95 Large Serves 15-25 Guests</p> <p>\$38.50 Serves 10-15 Guests</p> <p>\$49.95 Serves 10-15 Guests</p> <p>\$30.50 Serves 10-15 Guests</p> <p>\$65.95 Small Serves 10-15 Guests</p> <p>\$85.95 Large Serves 15-25 Guests</p> <p>\$65.95 Small Serves 10-15 Guests</p> <p>\$85.95 Large Serves 15-25 Guests</p> <p>\$45.00</p> <p>\$39.50 Small Serves 10-15 Guests</p> <p>\$59.50 Large Serves 15-25 Guests</p> <p>\$45.95 Small Serves 10-15 Guests</p> <p>\$65.95 Large Serves 15-25 Guests</p> <p>Market Price Per Dozen</p>
--	--