HORS D'OEUVRES

HOT HORS D'OEUVRES

All prices are per dozen Minimum 2 dozen of each selection

<u>Poultry</u>

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 \$18.95
dressing
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

<u>Meat</u>

Mini Beef Wellingtons with mushroom dip	
Mini Pulled Pork Tostadas with coleslaw and	\$17.95
guacamole	
Asian Skirt Steak Saté on a skewer	\$19.95
Mini Meatballs sweet & sour or Swedish	\$17.95
[†] Grilled Baby Lamb Chops with	
mint yogurt dipmarket price	
Franks in Pastry with spicy mustard	\$16.95
Mini Italian Pannini	\$15.95
Sliders – mini cheeseburgers with shallot Dijon	\$18.95
relish	
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

[†] Item priced to market, subject to change.

^a 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.

<u>Seafood</u>

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

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

Turn over for more hors d'oeuvres...

COLD HORS D'OEUVRES

All prices are per dozen Minimum 2 dozen per selection

Shrimp Cocktail with lemon garni\$20.95 Colossal Shrimp Cocktail\$25.95
Grapes en Fromage\$16.95
red grapes wrapped in cream cheese & rolled in
chopped nuts
Red, Yellow, & Purple Potatoes\$17.95
filled with sour cream & caviar or bacon scallion
mousse
Deviled Eggs filled with lemon and herbs\$18.95
Cucumber Rounds\$18.95
filled with crabmeat mousse
Lobster Salad served on herbed toasts or \$21.95
mini hot dog buns
Mini Tartlets \$17.95
filled with goat cheese & roasted tomatoes
or roasted garlic with red & yellow peppers
Steak Crostini with blue cheese herb mustard\$19.95

Asparagus \$19.95
wrapped with provolone & prosciutto
Smoked Salmon with dill and Crème Fraiche \$19.95
served on toasted herb pumpernickel rounds
Filet Mignon en Croute\$21.95
sliced filet mignon on a petit toast with
horseradish sauce
Tomato Bruchetta Cups\$18.95
Endive filled with creamy blue cheese and \$18.95
honey glazed walnuts
^a Sesame Seared Tuna \$21.95
on a mini rice cracker with wasabi dip
Caprese Skewers – tomato and fresh mozzarella \$19.95
with a balsamic glaze
Gorgonzola and Walnut Canapes\$18.95
Mozzarella Rollatini\$18.95
with salami, prosciutto, and pepperoni

STATIONARY ITEMS

Fresh Crudité Basket	. \$45.95 Small Serves 10-15 Guests
Fresh seasonal vegetables with homemade buttermilk dip or fresh spinach dip	\$55.95 Large Serves 15-25 Guests
Brie en Croute	. \$49.95 Serves 15-25 Guests
French brie topped with blueberries & almonds, cherries & pecans, or chutney and	1
almonds; wrapped in puff pastry and served with homemade toasts	
Assorted Canapé Platter	
Zucchini cups, stuffed new potatoes, mozzarella rollatini, grapes en fromage, asparagus wrapped with provolone & prosciutto	\$79.95 Large Serves 15-25 Guests
Seven Layer Mexican Dip	. \$38.50 Serves 10-15 Guests
Served with colored tortilla chips	
Bread Bowl with Spinach Dip & Vegetables	. \$49.95 Serves 10-15 Guests
Chick Pea Dip & Homemade Pita Toasts	. \$30.50 Serves 10-15 Guests
Presented in a basket	
Traditional Antipasto Platter	
Assorted imported Italian dried meats & cheeses arranged with a variety of marinated grilled vegetables; accompanied by assorted breads	\$85.95 Large Serves 15-25 Guests
Assorted Imported Cheese Platter	. \$65.95 Small Serves 10-15 Guests
Displayed with fresh & dried fruits; served with assorted toasts & crackers	\$85.95 Large Serves 15-25 Guests
Bread Bowl with Cheese and Fresh Vegetables	\$65.95 Small Serves 10-15 Guests
	\$85.95 Large Serves 15-25 Guests
Assorted Dips and Chips - Chickpea, salsa, guacamole with tri-color	\$45.00
tortilla chips and pita toasts	
Fresh Fruit Platter	. \$39.50 Small Serves 10-15 Guests

Assorted Cookie Platter	. \$45.95 Small Serves 10-15 Guests	
A selection of bakery fresh cookies	\$65.95 Large Serves 15-25 Guests	
Chocolate Dipped Strawberries	Market Price Per Dozen	
Premium strawberries hand dipped in milk chocolate & drizzled in white chocolate		