

HORS D'OEUVRES

HOT HORS D'OEUVRES

Priced Per Dozen
(2 dozen minimum)

Poultry

Coconut Chicken Skewers with orange marmalade dip.....	\$20.95
Mini Chicken Cordon Bleu with mushroom dip breaded chicken stuffed with ham & Swiss cheese	\$20.95
Sesame Chicken Pieces with honey mustard.....	\$18.95
Chicken & Cheese Quesadillas with salsa.....	\$21.95
Chicken Saté with teriyaki peanut sauce.....	\$20.95
Chicken Teriyaki Dumplings with soy-ginger sauce.....	\$20.95
Pecan Crusted Chicken with maple mustard.....	\$18.95
Grilled Lemon Basil Chicken on a skewer with pesto sauce.....	\$20.95
Peking Duck Quesadillas with duck sauce.....	\$22.95
BBQ Chicken wrapped in bacon.....	\$20.95

Meat

Mini Beef Wellingtons with mushroom dip.....	\$22.95
Mini Pulled Pork Tostadas with coleslaw and guacamole.....	\$19.95
Asian Skirt Steak Saté on a skewer.....	\$21.95
Mini Meatballs sweet & sour or Swedish.....	\$18.95
Dijon Baby Lamb Chops with merlot sauce.....	\$35.95
Franks in Pastry with spicy mustard.....	\$18.95
Mini Cheeseburger Sliders with shallot Dijon relish.....	\$19.95
Marinated Beef Filet wrapped in bacon.....	\$22.95
Pork Dumpling with sesame peanut sauce.....	\$20.95

Seafood

Mini Crab Cakes with remoulade sauce.....	\$18.95
Coconut Shrimp with apricot mustard.....	\$25.95
Shrimp Pot Stickers with soy ginger sauce.....	\$21.95
Mini Lump Crab Cakes with traditional tartar sauce	\$22.95
Grilled Shrimp Skewers with a mango lime dip.....	\$25.95
Bacon Wrapped Scallops	\$21.95
Shrimp Tempura with Thai dip.....	\$25.95
Lobster and Crab Stuffed Cremini Mushrooms	\$22.95
Salmon en Croute with dill sauce.....	\$22.95
California Rolls	\$22.95

Vegetarian

Yukon Gold Potato Pancakes with apple cranberry sauce.....	\$19.95
Milanese Risotto Balls	\$19.95
Mini Spanakopita spinach & feta in pastry.....	\$21.95
Brie en Filo with Raspberry Jam & Almonds	\$21.95
Mini Vegetable Spring Rolls with soy-ginger dip....	\$19.95
Mini Assorted Quiche spinach, broccoli, and zucchini.....	\$21.95
Mini Brie Purses with pecans and apricot chutney...	\$21.95
Spinach and Three Cheese Stuffed Mushrooms ...	\$20.95
Old Fashion Macaroni and Cheese Cups	\$20.95
Vegetable and Cheese Quesadillas with salsa.....	\$20.95
Margherita Pizza Square	\$19.95

† 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

Priced Per Dozen
(2 dozen minimum)

Shrimp Cocktail with lemon garni.....	\$25.95	Asparagus Wrapped with Provolone & Prosciutto	\$21.95
Colossal Shrimp Cocktail	\$30.95	Smoked Salmon with dill and Crème Fraiche served on toasted herb pumpernickel rounds....	\$22.95
Grapes en Fromage red grapes wrapped in cream cheese & rolled in chopped nuts.....	\$18.95	Filet Mignon en Croute sliced filet mignon on a petit toast with horseradish sauce.....	\$22.95
Red Potatoes filled with sour cream & bacon.....	\$18.95	Tomato Bruschetta Cups	\$19.95
Deviled Eggs filled with lemon and herbs.....	\$19.95	Endive filled with creamy blue cheese and honey glazed walnuts.....	\$20.95
Cucumber Rounds filled with smoked salmon mousse.....	\$19.95	Sesame Seared Tuna on a mini rice cracker with wasabi dip.....	\$25.95
Lobster Salad served on herbed toasts or mini hot dog buns.....	\$25.95	Caprese Skewers tomato and fresh mozzarella with a balsamic glaze.....	\$20.95
Mini Tartlets filled with goat cheese & roasted tomatoes & garlic.....	\$19.95	Mozzarella Rollatini with salami, prosciutto, and pepperoni.....	\$20.95
Roasted Tomato and Yellow Peppers on bruschetta toast.....	\$19.95		
Apricot Chutney Chicken Tartlets in a cucumber cup.....	\$20.95		

STATIONARY ITEMS

Fresh Crudité Basket	\$45.95	Small Serves 10-15 Guests
Carrots, Celery, Red Peppers, Broccoli, Zucchini, Yellow Squash with homemade buttermilk dip or fresh spinach dip	\$55.95	Large Serves 15-25 Guests
Bread Bowl with Spinach Dip & Vegetables	\$49.95	Small Serves 10-15 Guests
Carrots, Celery, Red Peppers, Broccoli, Zucchini, Yellow Squash	\$59.95	Large Serves 15-25 Guests
Bread Bowl with Spinach Dip & Vegetables and Cheese	\$65.95	Small Serves 10-15 Guests
Carrots, Celery, Red Peppers, Broccoli	\$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
Traditional Antipasto Platter	\$65.95	Small Serves 10-15 Guests
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 Canapé Platter	\$59.95	Small Serves 10-15 Guests
Zucchini cups, stuffed new potatoes, mozzarella rollatini, grapes en fromage, asparagus wrapped with provolone & prosciutto	\$79.95	Large Serves 15-25 Guests
Brie en Croute	\$49.95	Serves 15-25 Guests
French brie topped with raspberry & almonds, or apricot chutney and almonds; wrapped in puff pastry and served with homemade toasts		
Seven Layer Mexican Dip	\$38.50	Serves 10-15 Guests
Served with colored tortilla chips		
Chick Pea Dip & Homemade Pita Toasts	\$30.50	Serves 10-15 Guests
Presented in a basket		
Cold Crab Meat Dip	\$35.50	Serves 10-15 Guests
With assorted toasts		
Hot Spinach and Artichoke Bread Bowl	\$25.50	Serves 10-15 Guests
Served with bagel chips		
Fresh Fruit Platter	\$45.50	Small Serves 10-15 Guests
Served with a raspberry sauce	\$65.50	Large Serves 15-25 Guests
Assorted Cookie Platter	\$49.95	Small Serves 10-15 Guests
A selection of bakery fresh cookies	\$69.95	Large Serves 15-25 Guests
Chocolate Dipped Strawberries	Market Price Per Dozen	
Premium strawberries hand dipped in milk chocolate & drizzled in white chocolate		

