



## HOT HORS D'OEUVRES

Priced Per Dozen (2 dozen minimum)

### POULTRY

<b>BBQ Chicken</b> wrapped in bacon.....	\$20.95
<b>Buffalo Chicken Meatball</b> .....	\$19.95
<b>Chicken &amp; Cheese Quesadillas</b> with salsa.....	\$21.95
<b>Chicken Saté</b> with teriyaki peanut sauce.....	\$20.95
<b>Chicken Teriyaki Dumplings</b> with sesame soy sauce.....	\$20.95
<b>Coconut Chicken Skewers</b> with orange marmalade dip.....	\$20.95
<b>Grilled Lemon Basil Chicken</b> on a skewer with pesto sauce.....	\$20.95
<b>Peking Duck Quesadillas</b> with duck sauce....	\$22.95
<b>Sesame Chicken Pieces</b> with honey mustard	\$18.95
<b>Thai Chicken Skewer</b> with pineapple.....	\$20.95

### MEAT

<b>Asian Skirt Steak Saté</b> on a skewer.....	\$21.95
<b>Grilled Baby Lamb Chops</b> with tzatziki.....	\$35.95
<b>Franks in Pastry</b> with spicy mustard.....	\$18.95
<b>Filet Wrapped in Bacon</b> .....	\$22.95
<b>Mini Beef Wellington</b> with wild mushroom sauce.....	\$22.95
<b>Mini Cheeseburger Sliders</b> with shallot Dijon relish.....	\$19.95
<b>Pulled Pork</b> with coleslaw.....	\$19.95
<b>Sweet and Sour Meatballs</b> .....	\$18.95

### SEAFOOD

<b>Bacon Wrapped Scallops</b> .....	\$21.95
<b>California Rolls</b> .....	\$22.95
<b>Coconut Shrimp</b> with apricot mustard.....	\$25.95
<b>Mini Crab Cakes</b> with remoulade sauce.....	\$18.95
<b>Grilled Shrimp Skewers</b> with mango lime dip.....	\$25.95
<b>Lobster &amp; Crab Stuffed Cremini Mushrooms</b> .....	\$22.95
<b>Lobster Quesadillas</b> with remoulade.....	\$25.95
<b>Mini Lump Crab Cakes</b> with traditional tartar sauce.....	\$22.95
<b>Shrimp Pot Stickers</b> with sesame soy sauce..	\$21.95

### VEGETARIAN

<b>Brie en Filo with Raspberry Jam &amp; Almonds</b>	\$21.95
<b>Fried Cheese Tortellini</b> .....	\$19.95
<b>Margherita Pizza Square</b> .....	\$19.95
<b>Milanese Risotto Balls</b> with marinara.....	\$19.95
<b>Mini Assorted Quiche</b> spinach, broccoli, and zucchini.....	\$21.95
<b>Mini Brie Purses</b> with pecans and apricot chutney.....	\$21.95
<b>Mini Spanakopita</b> spinach & feta in pastry...	\$21.95
<b>Mini Vegetable Spring Rolls</b> with sesame soy sauce.....	\$19.95
<b>Old Fashion Macaroni and Cheese Cups</b> .....	\$20.95
<b>Mushroom Mousse Stuffed Mushrooms</b> .....	\$20.95
<b>Yukon Gold Potato Pancakes</b> with apple cranberry sauce.....	\$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.

# COLD HORS D'OEUVRES

**Priced Per Dozen (2 dozen minimum)**

<b>Shrimp Cocktail</b> with lemon garni.....	\$25.95	<b>Asparagus Wrapped with Provolone &amp; Prosciutto</b> .....	\$21.95
<b>Colossal Shrimp Cocktail</b> .....	\$30.95	<b>Smoked Salmon with dill &amp; Crème Fraiche</b> served on pumpernickel rounds.....	\$22.95
<b>Grapes en Fromage</b> red grapes wrapped in cream cheese & rolled in chopped nuts.....	\$18.95	<b>Filet Mignon en Croute</b> sliced filet mignon on a petit toast with horseradish sauce.....	\$22.95
<b>Red Potatoes</b> filled with sour cream & bacon.....	\$18.95	<b>Tomato Basil Bruschetta Cups</b> .....	\$19.95
<b>Deviled Eggs</b> filled with lemon and herbs.....	\$19.95	<b>Endive</b> filled with creamy blue cheese and honey glazed walnuts.....	\$20.95
<b>Cucumber Rounds</b> filled with smoked salmon mousse.....	\$19.95	<b>Sesame Seared Tuna</b> on a mini rice cracker with wasabi dip.....	\$25.95
<b>Lobster Salad</b> served on Saltine cracker.....	\$25.95	<b>Caprese Skewers</b> tomato and fresh mozzarella with a balsamic glaze.....	\$20.95
<b>Mini Tartlets</b> filled with goat cheese & roasted tomatoes & garlic.....	\$19.95	<b>Antipasto Skewer</b> .....	\$21.95
<b>Apricot Chutney Chicken Tartlets</b> in a cucumber cup.....	\$20.95		

## STATIONARY ITEMS

<b>Fresh Crudité Basket</b> .....	\$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
<b>Vegetable and Cheese Platter</b> .....	\$65.95	Small Serves 10-15 Guests
Spinach dip, carrots, celery, red peppers, broccoli, cheese and crackers	\$85.95	Large Serves 15-25 Guests
<b>Assorted Imported Cheese Platter</b> .....	\$65.95	Small Serves 10-15 Guests
With strawberries and grapes; served with crackers	\$85.95	Large Serves 15-25 Guests
<b>Traditional Antipasto Platter</b> .....	\$65.95	Small Serves 10-15 Guests
Assorted imported Italian meats & cheeses arranged with a variety of marinated vegetables	\$85.95	Large Serves 15-25 Guests
<b>Assorted Canapé Platter</b> .....	\$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
<b>Brie en Croute</b> .....	\$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		
<b>Seven Layer Mexican Dip</b> .....	\$38.50	Serves 10-15 Guests
Served with colored tortilla chips		
<b>Chickpea Dip &amp; Homemade Pita Toasts</b> .....	\$35.50	Serves 10-15 Guests
Presented in a basket		
<b>Hot Spinach and Artichoke Bread Bowl</b> .....	\$25.50	Serves 10-15 Guests
Served with bagel chips		
<b>Fresh Fruit Platter</b> .....	\$45.50	Small Serves 10-15 Guests
Cantaloupe, honey dew, pineapple, strawberries, grapes; served with raspberry sauce	\$65.50	Large Serves 15-25 Guests
<b>Assorted Cookie Platter</b> .....	\$49.95	Small Serves 10-15 Guests
A selection of bakery fresh cookies	\$69.95	Large Serves 15-25 Guests
<b>Chocolate Dipped Strawberries</b> .....	Market Price Per Dozen	
Premium strawberries hand dipped in milk chocolate & drizzled in white chocolate		