



HOT HORS D'OEUVRES

Priced Per Dozen (2 dozen minimum)

POULTRY

Asiago Chicken Blossom	\$19.95
BBQ Chicken wrapped in bacon.....	\$20.95
Buffalo Chicken Meatball	\$19.95
Buffalo Chicken Blossom	\$19.95
Chicken & Cheese Quesadillas with salsa.....	\$21.95
Chicken Saté with teriyaki peanut sauce.....	\$20.95
Chicken Teriyaki Dumplings with sesame ginger sauce.....	\$20.95
Coconut Chicken Skewers with orange marmalade dip.....	\$20.95
Grilled Lemon Basil Chicken on a skewer with pesto sauce.....	\$20.95
Peking Duck Quesadillas with duck sauce....	\$25.95
Peking Duck Spring Rolls with sesame ginger sauce.....	\$28.95
Sesame Chicken Pieces with honey mustard	\$18.95
Thai Chicken Skewer with pineapple.....	\$20.95

MEAT

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

SEAFOOD

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

VEGETARIAN

Brie en Filo with Raspberry Jam & Almonds	\$21.95
Caramel Apple Walnut Goat Cheese Purse	\$21.95
Edamame Dumpling with sesame ginger sauce.....	\$19.95
Fried Cheese Tortellini with marinara.....	\$19.95
Margherita Pizza Square	\$19.95
Milanese Risotto Balls with marinara.....	\$19.95
Mini Assorted Quiche spinach, broccoli, and zucchini.....	\$21.95
Mini Brie Purses with pecans and apricot chutney.....	\$21.95
Mini Spanakopita spinach & feta in pastry...	\$21.95
Mini Vegetable Spring Rolls with sesame ginger sauce.....	\$19.95
Old Fashion Macaroni and Cheese Cups	\$20.95
Mushroom Mousse Stuffed Mushrooms	\$20.95
Yukon Gold Potato Pancakes 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)

Shrimp Cocktail with lemon garni.....	\$25.95	Asparagus Wrapped with Provolone & Prosciutto	\$21.95
Colossal Shrimp Cocktail	\$30.95	Smoked Salmon with dill & Crème Fraiche served on pumpnickel 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 Basil 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 Saltine cracker.....	\$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	Antipasto Skewer	\$21.95
Apricot Chutney Chicken Tartlets in a cucumber cup.....	\$20.95		

STATIONARY ITEMS

Fresh Crudité Platter	\$35.95	Small Serves 5-10 Guests
Carrots, celery, red peppers, broccoli, zucchini, yellow squash with homemade buttermilk dip or fresh spinach dip in a bread bowl	\$45.95	Medium Serves 10-15 Guests
	\$55.95	Large Serves 15-25 Guests
Fresh Crudité Platter with Cheese	\$65.95	Small Serves 10-15 Guests
	\$85.95	Large Serves 15-25 Guests
Assorted Imported Cheese Platter	\$65.95	Small Serves 10-15 Guests
With strawberries and grapes; served with crackers	\$85.95	Large Serves 15-25 Guests
Traditional Antipasto Platter	\$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
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	\$65.95	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		
Chickpea Dip & Homemade Pita Toasts	\$35.50	Serves 10-15 Guests
Presented in a basket		
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
Cantaloupe, honey dew, pineapple, strawberries, grapes; served with raspberry sauce	\$65.50	Large Serves 15-25 Guests
Assorted Cookies, Blondie & Brownie Platter	\$55.95	Small Serves 10-15 Guests
David's Chocolate Chip, Oatmeal Raisin, Peanut Butter Cookies	\$75.95	Large Serves 15-25 Guests
Chocolate Dipped Strawberries	Market Price	Per Dozen
Premium strawberries hand dipped in milk chocolate & drizzled in white chocolate		