

Cold Hors d' Oeuvres Butlered:

Chipotle Cream & Chicken Barquette chicken in pastry boat	\$1.50 grilled
Eggs a la Russe topped with caviar	\$1.25
Shrimp Cocktail citrus marinated with house made cocktail	\$2.50
Smoked Salmon Canapé Nova Scotia salmon, lemon-caper mascarpone	\$1.75
Chicken Galantine boneless chicken breast and onion on herbed croustade	\$1.75
Prosciutto & Melon imported prosciutto ham and fresh melon	\$1.50
Ham Roulades served with asparagus and cream cheese	\$1.50
Sun Dried Tomato & Olive Tapenade served on crostini	\$1.25
Blue Cheese & Toasted Pecan blue cheese, pecan, balsamic vinegar and sherried sweet onion on toast	\$1.25
Roast Beef New York strip loin with boursin cheese and roasted red pepper	\$1.50
Boursin & Sun Dried Tomato garlic & herb boursin cheese on toast	\$1.50
Tuna Tataki ginger & soy with daikon radish and wasabi	\$2.00
Salami Coronets Genoa salami stuffed with garlic cream & Spanish olive	\$1.25

(Selections are priced per piece with a 24-piece minimum per item)

Cold Hors d'Oeuvres Stationed:

Tomato-Basil Bruschetta tomato and fresh basil on herbed crostini	\$1.50
Chicken Curry chicken, pineapple, sweet curry & cream	\$1.75
Domestic & Imported Cheese imported & domestic cheese, fresh seasonal fruit & assorted flatbreads	\$3.75
Crisp Vegetable Crudité fresh seasonal vegetable, with spinach & roasted garlic dip	\$2.75
Fresh Fruit Sampler fresh seasonal sliced fruit & berries	\$3.50
Salsa Bar tortilla chips with spicy red salsa, black bean & roasted corn dip & salsa fresca	\$3.25
Hummus Selection selection of traditional hummus, buba ganoush and tahini with toasted pita chips	\$2.25
Chilled Seafood Platter shrimp cocktail, king crab claws, oyster and clam on half shell traditional accoutrements	MP
Antipasti Assortimenti grilled and roasted vegetables, Italian specialty meats, cheeses and assorted olives	\$7.75 assorted



(All prices are based on 50 people)

Hot Hors d'Oeuvres Butlered:

Chicken Fingers honey-mustard and barbeque dipping sauces	\$1.25
Chicken Wings tangy hot sauce, celery stick and blue cheese dipping sauce	\$1.50
Quiche assortment of spinach, ham and cheese quiche	\$2.75
Baby Back Ribs dry spiced with barbeque sauce	\$2.75
Scallops in Bacon jumbo scallops wrapped with lean smoked bacon	\$2.75
Sausage Kabobs sweet Italian sausage, red and green peppers, Dijon sauce	\$1.75
Cocktail Franks spicy brown mustard	\$2.75
Lamb Chops Parsillade rosemary, thyme & garlic marinated, baked with a parsley-bread crumb crust	\$8.00
Coconut Shrimp sweet chili sauce & toasted coconut remoulade	\$4.50
Mini Egg Rolls duck sauce & mustard sauce	\$1.50



(Selections are priced per piece with a 24-piece minimum per item)

Hot Hors d'Oeuvres cont.:

Pot Stickers soy-ginger dipping sauce	\$2.30
Sausage Stuffed Mushrooms chorizo, potato and monterrey jack cheese	\$2.00
Swedish Meatballs Burgundy wine sauce, mushroom and sour cream	\$1.50
Beef or Chicken Sate hoisin-ginger marinated, with peanut dipping sauce	\$2.75
Mini Crab Cakes mustard and adobo cream sauce	\$3.00
Mini Spinach & Feta Pie (Spanakopita) baked in light, flaky phyllo dough	\$2.75



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