

# HORS D'OEUVRES

## COLD

Antipasto Skewers of Soppressata, Marinated Mushrooms, Artichoke Hearts, Roasted Peppers and Provolone	\$20/dz
Asparagus wrapped with Prosciutto	\$20/dz
Beef Tenderloin Rosettes on Crostini with a Horseradish Cream Sauce	\$24/dz
Cajun Crab and Cream Cheese Stuffed Pepperoncini	\$22/dz
Canapés with Roasted Red Pepper Hummus and Roasted Garlic	\$18/dz
Cheese Straws	\$16/dz
Cured Salmon with a Dill Sour Cream on Crostini	\$22/dz
Deviled Quail Eggs with Salmon Roe	\$22/dz
Goat Cheese and Fresh Herb Stuffed Cherry Tomatoes	\$18/dz
Jumbo Shrimp Cocktail	\$24/dz
Mini Mozzarella Balls wrapped with Roasted Peppers	\$18/dz
Phyllo Triangles - Spinach and Feta OR Crab and Brie	\$22/dz
Prosciutto Wrapped Melon	\$18/dz
Red Potatoes topped with Crème Fraiche, Chives and Tobiko Caviar	\$20/dz
Roasted Vegetable Bruschetta with Boursin Cheese	\$18/dz
Rolled Tea Sandwiches	\$20/dz
Sesame Chicken Satay with a Mango Salsa	\$20/dz
Shrimp Salad with a Creole Cocktail Sauce on Toast Points	\$18/dz
Skewered Tri-Colored Ravioli with Sundried Tomato Dipping Sauce	\$20/dz
Smoked Salmon Pinwheels served on Toast Points	\$22/dz
Vegetable and Seafood Sushi	\$22/dz
Wonton Cups filled with Apricot Ginger Chicken Salad	\$24/dz

## HOT

Beef Tenderloin Rolls with Grilled Peppers and a Soy Dipping Sauce	\$24/dz
Beef Wellingtons served with Horseradish Cream	\$24/dz
Bite Size Asian Meatballs with a Spicy Tomato Sauce	\$18/dz
Breaded Veal, Pork and Chicken Morsels on a Stick	\$20/dz
Cajun Fried Oysters with a Horseradish Dipping Sauce	\$20/dz
Chicken Quesadillas served with Tomato Salsa, Sour Cream & Guacamole	\$20/dz
Chicken Satay with Spicy Peanut Dipping Sauce	\$20/dz
Crab Stuffed Prawns with a Cayenne Aioli Drizzle	\$24/dz
Grilled Lamb Chops with Mint Sauce	\$36/dz
Jumbo Lump Crab Stuffed Mushrooms	\$24/dz
Marinated Shrimp or Scallops wrapped in Bacon	\$24/dz
Mini Crab Cake served with a Chili Lime Aioli	\$24/dz
Mini Eggplant Rollatines on a Bed of Marinara	\$18/dz
Mini Potato Pancakes with Sour Cream and Chives	\$18/dz
Mini Reubens	\$20/dz
Moroccan Salmon Squares with a Citrus Dipping Sauce	\$20/dz
Pigs in a Blanket with Spicy Mustard	\$16/dz
Pork or Vegetable Potstickers with a Soy Dipping Sauce	\$20/dz
Seared Scallops with a Cilantro Lime Dipping Sauce	\$22/dz
Spinach & Parmesan Fritters	\$18/dz
Spinach, Ricotta and Wild Mushroom Purses	\$20/dz

## **PLATTERS AND DIPS**

<b>Antipasto with Roasted Eggplant, Roasted Peppers, Marinated Mushrooms, Prosciutto, Genoa Salami, Asiago Cheese, Artichoke Hearts and Olives</b>	<b>\$60/85</b>
<b>Baked Brie with Crostini</b>	<b>\$60</b>
<b>Cheese Platters garnished with Fresh Fruit and Crackers</b>	<b>\$3.50/person</b>
<b>Chicken Wings with Celery and Bleu Cheese</b>	<b>50 pcs \$35</b>
<b>Crudités (assorted raw vegetables) with an Herb Buttermilk Dip</b>	<b>\$35/45/55</b>
<b>Middle Eastern Eggplant Dip with Toasted Pita Chips</b>	<b>\$50</b>
<b>Southwestern 7-Layer Dip with Blue and White Tortilla Chips</b>	<b>\$45/65</b>
<b>Spinach Dip served in Round Bread with Pita Triangles</b>	<b>\$40</b>
<b>Tri-Colored Torta with Sundried Tomato and Basil Pesto</b>	<b>\$45</b>
<b>White Cheddar Cheese Balls rolled in Pecans, served with Crackers</b>	<b>\$40</b>