

# HORS D' OEUVRES MENU

## CASUAL HORS D' OEUVRES

Each Item Must be ordered in Quantities of 50 or 100 Pieces

	50ct / 100 ct
-Vegetable Egg Roll with Dipping Sauce	69.99 / 133.50
-Crab Rangoon with Dipping Sauce	49.99 / 95.00
-Miniature Quiche Loraine	49.99 / 95.00
-Miniature Spinach Quiche	49.99 / 95.00
-Beef Meatballs (BBQ, Sweet & Sour, Swedish, Garlic Bourbon)	49.99 / 95.00
-Turkey Meatballs (Cranberry BBQ, Asian Sweet & Spicy)	62.50 / 118.75
-Sausage Bites:	62.50 / 118.75
Bratwurst, Italian Sausage, Chorizo. Served with Dijon Mustard, Horseradish Sauce & Ketchup	
-Panko Crusted Chicken Tenders with Honey Mustard, Chili Garlic Or Ranch dipping Sauce	49.95 / 95.00
-Mini Franks in Pastry with Honey Mustard	37.50 / 71.25
-Pork Pot Stickers with Sesame- Scallion Sauce	49.99 / 95.00
-Chicken Pot Stickers with Garlic Chili Sauce	49.99 / 95.00
-Chinese Style Ribs	62.50 / 118.75
-Mini Sandwiches on Rolls, Wraps, Mini Croissant Smoked Turkey, Bavarian Ham, Roast Beef, Portobello & Brie, Chicken Salad, Tuna Salad	69.99 / 133.50
-Beer Battered Italian Sausage with Spicy Marinara Dipping Sauce	49.99 / 95.00
-Miniature Hamburgers with Spicy Ketchup & Dijon Mustard	69.99 / 133.50
-Chicken Wings:	39.95 / 75.95
BBQ, Hot, Teriyaki, Chili- Garlic, Buffalo, Jerk, Garlic Parm	

## TRAYS & PLATTERS

Minimum Order of 10 People

-Chips & Dip (Serves 10) Tri- Color Tortilla Chips or Pita Chips with Choice of : Spinach & Artichoke, Beer & Cheese Dip, Chili Con Queso Or Mexican Fiesta Dip	19.95
-Cheese Tray- Imported & Domestic Cheeses with Assorted Crackers & Grapes	3.25 Per Person
-Cheese & Meat Tray- Imported & Domestic Cheeses, Salami, Summer Sausage, Ham Etc. With Assorted Crackers & Grapes	4.25 Per Person
-Jumbo Baked Brie with Apricots & Pistachios (serves 10-15)	28.00
-Vegetable Crudités- Fresh Seasonal Vegetables with Dip	2.25 Per Person
-Fresh Seasonal Fruit Display	2.75 Per Person
-Fresh Fruit & Vegetable Crudités	4.00 Per Person

-Antipasto Tray- Italian Cheese, Meats, Olives & Pickles	4.95 Per Person
-Classic Shrimp Cocktail- Jumbo Shrimp with Zesty Cocktail Sauce (3 Pieces per person)	4.25 Per Person
-Shrimp & Crab Claw Cocktail with Zesty Cocktail Sauce(4 pieces)	5.95 Per Person
-Sushi Roll (Maki) Platter California, Alaska, & Tuna Rolls with Pickled Ginger, Soy & Wasabi	5.95 Per Person
-Decorated Whole Poached Salmon Farm- Raised Poached Salmon with Chaud Froid Sauce & Cucumbers (30-40 Appetizers Servings)	145.00
-Chilled Malbar Peppercorn- Crusted Beef Tenderloin Served With Horseradish Sauce & Sour Dough Rolls (20 Appetizer Servings)	Market Price

## CLASSIC HORS D' OEUVRES

Each Item Must be ordered in Quantities of 50 or 100

	50 pcs / 100 pcs
-Peppered Lamb Tenderloin Canapé with Caribbean Salsa	125.00 / 237.50
-Rare Beef Tenderloin Canapé with Horseradish Sauce	99.00 / 190.00
-Crostini with Greek Olive Tapenade, Roasted Red Pepper & Asiago	75.00 / 142.50
-Sesame Crusted Seared Yellow Fin Tuna Canapé with Wasabi Aioli & Korean Pepper Paste	125.00 / 237.50
-Asparagus & Prosciutto Canapé with Lemon Peppercorn Cheese Mousse	99.00 / 190.00
-Poached Pear, Brie & Almond in Filo Dough	99.00 / 190.00
-Petite Baked Brie with Caramelized Peach & Pecans	99.00 / 190.00
-Petite Baked Brie with wild Mushrooms & Toasted Onions	99.00 / 190.00
-Petite Baked Brie with Raspberry Preserves	99.00 / 190.00
-Mini Beef Wellingtons with Mushroom Duxelle	125.00 / 237.50
-Mini Duck Wellingtons, Sun- Dried Cranberries & Duck Pate	125.00 / 237.50
-Lobster en Croute- Lobster Claw & Tail Meat, Fresh Herbs & Chevre Cheese in Pastry Crust	149.99 / 285.00
-Crab en Croute- Crab Meat with Fromage Fraise, & Lemon Zest In Pastry Crust	125.00 / 237.50
-Garlic & Herb Sausage en Croute	99.00 / 190.00
-Beef Teriyaki Skewers	112.50 / 213.75
-Chicken Pineapple Brochettes	112.50 / 213.75
-Chicken Yakatori with Teriyaki Glaze	99.00 / 190.00
-Shrimp Skewers with Garlic Chili Sauce	125.00 / 237.50
-Duck Breast Brochettes with Port Wine Glaze	125.00 / 237.50
-Pork Tenderloin Kebab with Apricot Glaze	99.00 / 190.00
-Bocconcini & Grape Tomatoes with Basil Oil	99.00 / 190.00
-Italian Sausage & Cheese Stuffed Mushrooms	75.00 / 142.50
-Gorgonzola, Sun Dried Cranberry & Toasted Walnut	87.50 / 166.25

Stuffed Mushroom	
-Chorizo & Asiago Stuffed Mushrooms	75.00 / 142.50
-Pistachio & Brie Stuffed Mushrooms	87.50 / 166.25
-Caramelized Shallot & Goat Cheese Stuffed Mushrooms	75.00/ 142.50
-Potato Latkes with Smoked Salmon Rosettes	112.50 / 213.75
-Rumaki-Chicken Livers Wrapped in Apple- Cured Bacon	49.99 / 95.00
-Water Chestnuts Wrapped in Bacon	49.99 / 95.00
-Scallops Wrapped in Bacon	99.00 / 195.00
-Spanakopita ( Spinach & Feta Cheese Filo Triangles)	62.50 / 118.75
-Cheddar Cheese Straws	39.99 / 76.00
-Mini Crab Cakes with Ancho Remoulade Sauce	99.00 / 190.50
-Figs & Apricots Wrapped in Prosciutto	99.00 / 190.00
-Barquettes filled with Crab Salad	99.00 / 190.00
-Cheddar & Leek Turnovers	75.00 / 142.50
-Coconut Shrimp with Polynesian Pineapple Dip	99.00 / 190.00
-Cucumber Boats with Hummus, Carrot Ribbon & Spicy Sprouts	75.00 / 142.50
-Sesame Crusted Chicken Fingers with Japanese Plum Sauce	99.00 / 190.00
-Potato Pancakes with Shitake Mushroom Duxelle	99.00 / 190.00
-Croustade with Camembert, Smoked Trout & Fresh Herbs	99.00 / 190.00
-Saffron Chicken Tartlet	99.00 / 190.00

## **HORS D' OEUVRES PACKAGES**

Minimum 10 People

Package # 1 15.00 Per Person

- Imported & Domestic Cheese Tray
- Fresh Fruit & Vegetable Crudités with Dip
- Classic Shrimp Cocktail
- (Choice of 3 of the Following)
- Peppered Lamb Tenderloin Canape with Caribbean Salsa
- Rare Beef Tenderloin Canapes with Horseradish Sauce
- Sesame Crusted Yellow Fin Tuna Canape
- Petite Baked Brie with Caramelized Peach & Pecans
- Crab en Croute

Package #2 9.50 Per Person

- Cheese & Meat Tray
- Vegetable Crudite with Dip
- Chicken Wings- Variety of Flavors
- (Choice of 2 of the Following)
- Meatballs (Sweet & Sour or Garlic Bourbon)
- Chips & Dips (Spinach Artichoke with Tortilla Chips)
- Mini Sandwiches (2 per person)
- Italian Sausage Stuffed Mushrooms
- Crab Rangoon

Package #3 19.50 Per Person- Wine Tasting Package

-Imported & Domestic Cheese Tray with Assorted Crackers & Grapes

Hors Oeuvres for White Wine:

-Chicken Yakatori

-Crab en Croute

-Petite Baked Brie with Caramelized Peaches & Pecans

-Potato Latkes with Smoked Salmon Rosette

Hors D'Oeuvres for Red Wine:

-Duck Brochettes with Port Wine Glaze

-Beef Tenderloin Canape with Horseradish Sauce

-Caramelized Shallot & Goat Cheese Stuffed Mushrooms

-Garlic & Herb Sausage en Croute

\*NO SUBSTITUTIONS ALLOWED ON PACKAGES

\*Hors ' D Oeuvres Serving Suggestions

\*Pre- Dinner Hors D'Oeuvres: 3-5 Pieces Per Person

\*Hors D' Oeuvres Party : 3-4 Pieces Per Person

\*After Dinner Reception: 1- 3 Pieces Per Person