

Hot Hors d'Oeuvres



All items are priced per piece (unless otherwise noted) & sold in quantities of 2 dozen or more.

• Crostini Italian Garlic Bread Toasted w/Herbed Olive Oil, Sliced Roma Tomatoes & Provolone Cheese.....	\$1.25
• Crostini w/Gorgonzola Italian Garlic Bread Toasted w/Gorgonzola Cheese, Roasted Garlic, Thinly Sliced Beef Tenderloin w/Fontina & Arugula	\$1.75
• Au Gratin Florentine & Lorraine Tartlets Three Cheeses w/a Swiss Cream & Spinach Mixture baked in Mini Phyllo Dough Cups topped w/Cheddar Cheese & Toasted Pine Nuts or Bacon, Sauteed Onions & Swiss Cheese	\$1.00
• Potato Pancakes Petite Potato Pancakes w/Cheddar Cheese & Chived Sour Cream	\$1.00
w/Bacon	\$1.25
w/Apple Chutney	\$1.25
w/Creme Fraîche & Caviar	\$2.00
• Feta & Tapenade in Phyllo Cup baked w/Kalamata Tapenade & Feta Cheese....	\$1.35
• Brie & Portabella Mushroom Pesto Choice of Duxelle or Crab in Phyllo Cups.....	\$1.50
• Sacchetti (Pasta Purses) Choice of Four Cheese or Wild Mushroom filling w/Sun-Dried Tomato Cream Sauce or Marinara	\$1.00
• Stuffed Mushrooms Choice of filling stuffed into Mushroom Caps & broiled. Herbed Stuffing & Cheddar	\$1.00
Roasted Vegetables, Goat Cheese & Roasted Red Peppers	\$1.25
Seasoned Crab & Swiss	\$1.25
Italian Sausage.....	\$1.75
• Italian Sausage Puffs Italian Sausage baked in Flaky Puff Pastry served w/Honey Dijon Dip.....	\$1.00
• Bacon Wrapped Water Chestnuts Marinated Water Chestnuts wrapped in Bacon & smothered in a Sweet & Sour Sauce & broiled	\$1.25
• Bacon Wrapped BBQ Chicken Bites	\$1.75
• Crab Muffins w/Crab & Herbed Cream Cheese.....	\$1.00
• Seasoned Meatballs w/your choice of Sweet & Savory Sauce, Swedish Dill Cream, BBQ, Sweet & Sour, Italian Marinara. <i>3-4 Meatballs recommended per person</i>	\$1.50
• Spanakopita Spinach & Feta Triangles in Phyllo baked golden brown	\$1.75
• BBQ Chicken Wings, Honey Glazed Chicken Wing-Dings or Buffalo Wings Our own Special Recipe, Mildly Spicy Barbeque Sauce served over Chicken Wings. <i>Hot Sauce available upon request</i>	\$1.00
• Coconut Chicken Skewers w/Plum Sauce	\$1.95
• Satays Grilled Chicken, Beef, Salmon* or Shrimp marinated in a Teriyaki Sauce, threaded on skewers & served w/a Thai Peanut Dipping Sauce. Chicken	\$1.80
Beef or Shrimp.....	\$2.95
• Mojo Chicken w/Cuban Citrus Marinade	\$1.80
• Bacon Wrapped BBQ Shrimp or Scallops BBQ Shrimp or Scallops wrapped in Bacon, marinated & broiled to perfection on skewers.....	\$2.50
• Southwestern or Red Bell Pepper Cheese Puffs w/Pepper Jack Cheese in Light Pastry Dough served w/Salsa.....	\$1.00
• Zucchini Parmesan Squares Served w/Marinara	\$1.50
• Quesadillas <i>Add \$.25 per person for guacamole.</i> Three Cheese & Salsa	\$1.00
Refried Beans or Rice, Cheese & Salsa	\$1.00
Beef or Chicken Fajita w/Onions, Peppers & Salsa	\$1.25
• Shrimp Tempura Skewers w/Sweet & Sour Chili Sauce	\$1.00
• Hot Sate Trio including our Chicken, Beef Tender & Shrimp Sate w/Thai Peanut & Chili Sweet & Sour Sauces	per guest \$7.25
• Mini Wellingtons w/Beef Duxelle or Chicken Boursin & Tomato Pesto	\$1.50
Beef Duxelle w/Blue Cheese...\$1.75 Spinach & Salmon...\$2.00 Crab & Goat Cheese...\$2.00	

Cold Hors d'Oeuvres



All items are priced per piece (unless otherwise noted) & sold in quantities of 2 dozen or more.

- **Bruschetta** Italian Bread Slices w/Seasoned Olive Oil & topped w/your choice of: Fresh Tomato Salsa; Herbed Chevre w/Gazpacho Garnish; Herbed Goat Cheese w/Honey, Thyme & Pinenuts; Hummus, Garlic, & Rosemary; Sun-Dried Tomato Pesto w/Pinenuts; Marinated Artichoke & Roasted Red Peppers; or Tuscan Bean w/Garlic\$1.25
- **Smoked Salmon Rolls*** Slices of Smoked Salmon & Herbed Cream Cheese w/Capers\$1.75
- **Lavosh Wheels** Petite Sliced Wheels rolled in Lavosh w/Herbed Cream Cheese, Lettuce, Shredded Cheddar Cheese & choice of: Ham, Turkey, Beef, Vegetarian or Vegan\$.80
- **Devised Eggs** Traditional Mustard Filling piped into Egg Whites & Garnished\$.75
Buffalo w/Gorgonzola, Hot Sauce & Celery\$.95
Smoked Salmon & Capers\$1.25
- **Canapes** Assorted Breads, Crackers, & Vegetables which will include a variety of Meat, Cheese & Vegetable Toppings all elegantly garnished\$1.75-\$2.00
Shrimp, Crab or Caviar Canapes.....*market prices*
- **Stuffed Cherry Tomatoes** Hulled Cherry Tomatoes w/Herbed Cream Cheese\$1.25
w/Fresh Mozzarella & Basil.....\$1.25
w/Marinated Feta & Olive Salad\$1.50
w/Guacamole & Pico de Gallo.....\$1.50
w/Creamy Smoked Salmon* topped w/Parsley\$1.95
- **Hummus Stuffed Veggies** Including Mushrooms, Tomatoes, Celery, & Peapods\$1.25
- **Pate a Choux Puffs** Miniature French Pastry Puffs filled
w/Chicken Salad, Bleu Cheese & Walnuts\$2.00
w/Crab Salad.....\$2.00 w/Smoked Salmon Spread*\$2.50
- **Snow Pea Pods w/Piped Crab Spread**\$1.75
- **Asparagus & Prosciutto Wraps** Prosciutto Ham wrapped around Asparagus & garnished w/Mint. *Seasonal availability*\$2.50
- **Red Curry Salad Canapés on Cucumber Rounds**\$1.75
- **Curried Chicken Salad or Blackened Chicken Salad on Romaine Spears**.....\$2.95
- **Fiesta Chicken Salad on Tortilla Chips**.....\$1.50
- **White & Dark Chocolate Dipped Strawberries** *Seasonal availability.*
Tuxedo Design availableper dozen \$18.00
- **Mini Shrimp Cocktail** 3 Shrimp w/Cocktail Sauce. *Limited quantities*\$5.00
- **Tea Sandwiches** Crustless Tea Triangles on White Bread filled w/Herbed Cream Cheese & Cucumbers, Roasted Beef & Bleu Cheese Walnut Spread, Turkey w/Roasted Red Pepper Sauce, Ham & Stone Ground Mustard, Roast Beef & Horsey Sauce, or Egg Salad. *One choice per 2 dozen*per dozen \$10.00
Smoked Salmon Spread w/Capers. *Minimum order 2 dozen*per dozen \$12.00
- **Mini Fruit Skewers** Melons, Grapes, Berries, & Pineapple on a Skewer\$1.00
- **Mini Grape & Cheddar Skewers**\$1.00
- **Caramelized Onion & Gorgonzola Tarts** Pastry Tarts filled w/Caramelized Onion, Gorgonzola & Seasoned w/Thyme\$1.25
- **Pear & Goat Cheese Phyllo Tarts**\$1.50
- **Caprese Skewers** Mozzarella, Sun-Dried Tomato, Artichoke Hearts, Kalamata Olives.....\$1.50

Reception Buffets



Reception priced for 50 or more guests.
Guest counts of less will incur additional charges per guest.

Domestic Light Reception

- Domestic Cheese & Gourmet Cracker Platter
- Orchard Fruit Platter w/Island Spiced Dip
 - Lavosh Wheels
 - Deviled Eggs
- Italian Sausage Puffs w/Honey Dijon
\$8.95 per guest

Elegant French Social

- Shrimp & Cocktail Sauce w/Lemons
- Mini Florentine & Quiche Lorraine
- Baked Brie en Croute w/French Bread
 - Grape & Cheddar Skewers
 - Assorted Canapes
- Tuscan Platter *See pg. 8*
\$14.50 per guest

The Traditional Open House

- Domestic Cheese & Gourmet Cracker Platter w/Herbed Apple Shaped Goat Cheese
- Warm Spinach & Artichoke Dip w/Pita Triangles
- Meatballs w/a choice of Sauces *See pg. 10*
- Fresh Vegetable Crudite Display w/Savory Dip
- Crostini w/Roma & Tomato Provalone
- Sweet Treats Platter *See pg. 9*
\$11.50 per guest

Asian Express

- Egg Rolls w/Sweet & Sour Sauce
- Chicken Satay w/Thai Peanut Sauce
- Shrimp Tempura w/Spicy Chili Dip
- Asian Sweet & Sour Meatballs w/Pineapple Pepper Sauce
- Mini Fruit Skewers
- Lemon Cookie Bar Diamonds w/Orange Slices
\$10.95 per guest

Taste of Italy Reception

- Caramelized Onion & Goat Cheese Tarts
 - Asparagus & Prosciutto Wraps
- Italian Sausage Puffs w/Honey Dijon
- Crab & Swiss Stuffed Mushrooms
- Assorted Bruschetta & Crostini
- Mini Fruit Tarts & Drizzled Cream Puffs
- Gourmet Cookie Bar Wedges
\$10.95 per guest

Southwestern Express

- Santa Fe Platter *See pg. 8*
- Seven Layer Bean Dip
- Tortilla Chips & Salsa
- Quesadilla Choice of Bean & Cheese, Beef Fajita, Chicken Fajita or Three Cheese
- Orchard Fruit Platter w/Island Spiced Dip
- Pepper Jack Stuffed Potato Skins or Pepper Jack Topped Potato Cakes
- Key Lime Kisses & Pecan Bars
\$11.75 per guest

Choice of Punch *add \$1.00 per guest*

- Celebration Punch
- Cranberry Splash
- Mochitini Bar *Add \$3.95 per guest, See pg. 3*
- Citrus Punch
- Cranberry Orange Punch

Soup Shooters

Add pizzaz to your reception.

- Choice of Soup w/Crostini\$3.95
- Butternut Squash
- Pumpkin Bisque
- Shrimp Bisque
- Gazpacho *Add Shrimp, \$2.00*