



Cold Hors d' oeuvres

(Priced per Piece, Minimum 50 pieces)

Sun-Dried Tomato Pesto Stuffed Eggs
Stuffed Grape Tomato with Boursin Cheese
Mexican Salsa Tortilla Pinwheel
Celery Hearts with Herbed Cheese and Papaya
Tarragon Chicken Salad on Banana Bread
Assorted Finger Sandwiches
Smoked Ham on Cranberry Orange Muffin

Belgium Endive with Gorgonzola Mousse
Chilled Tri-Colored Tortellini & Kalamata Olive Brochettes
Asparagus wrapped in Smoked Turkey with a Cranberry Mayo
Heart Shaped Cucumber & Smoked Salmon with Chive Cream Cheese
Olive Tapenade, Fresh Mozzarella and Basil Marinated Tomatoes

Seared Rare Ahi Tuna, Wasabi, Cucumber, Soy-Ginger Aioli
Jumbo Lump Crab Salad in Cucumber Cup
Poached Shrimp with Tarragon Aioli on Toast Points
Saffron Poached Scallop, Boursin Cheese, Grilled Zucchini
Roasted Sliced Tenderloin with Garlic Mayo & Horseradish Mousse





Hot Hors d'oeuvres

(Priced per Piece, Minimum 50 pieces)

Wild Mushrooms & Pork Pot Sticker
Picante Meatballs
Honey & Ginger Glazed Chicken Wings
Tomato & Basil Toasts
Assorted Mini Quiche
Spanakopita filled with Feta & Spinach
Mushroom Caps with Sausage Stuffing
Kalamata Olive & Roma Tomato Bruschetta
Almond stuffed Dates Wrapped in Bacon
Oriental Vegetable Spring Rolls with Hot Mustard
Water Chestnuts in Bacon
Franks in Puff Pastry
Puff Pastry Cheddar Cheese Straws
Asiago Cheese Stuffed Olives

Wild Mushrooms & Pork Pot Stickers
Martini Feta Olive
Stilton & Cranberry Crescent
Grilled & Goat Cheese Empanadas
Remake with Balsamic Syrup
Domestic Brie & Cranberry Compote Tart
Phyllo Purse filled with Mushroom Cap and Gorgonzola
Hibachi Chicken Skewer with Jack Cheese and Grilled Pineapple Salsa
Kalamata Olive & Goat Cheese Tart
Parmesan Bread Artichoke Hearts Marinara Sauce
Coconut Coated Shrimp with a Pineapple Sweet-Chili
Sun-Dried Apricot & Gorgonzola Tart
Chicken & Pineapple Brochette
Andouille Sausage en Croute – Mustard Demi
Tenderloin Beef Skewers with Mango Teriyaki
Santa Fe Phyllo Beggar's Purse

Mini Beef Wellington with Béarnaise Sauce or Tarragon-Mustard Mayo
Mini Maryland Crab Cakes with Stone Ground Mustard Yogurt
Dainty Coconut Lobster Tail with Papaya Ketchup
Herbal Crusted Cocktail Lamb Chop with Spearmint Au Jus
Sea Scallop & Bacon
Jumbo Gulf Shrimp with Cocktail Sauce