



HORS D'OEUVRES

CRUDITÉS DISPLAY | \$4.25 Per Person

Crisp Fresh Vegetables, Garden Vegetable & Dill Dips

SLICED FRUIT DISPLAY | \$5.25 Per Person

With Seasonal Berries and Yogurt Dip



IMPORTED & DOMESTIC CHEESE BOARD | \$5.75 Per Person

With Dried Fruit, Walnuts, Seasonal Berries and Select Crackers

GRILLED & MARINATED VEGETABLES | \$6.50 Per Person

Assorted Sweet Peppers, Artichokes, Eggplant, Cheese-Stuffed Peppers, Balsamic Onions and Zucchini

ANTI-PASTO & TAPAS | \$7.95 Per Person

Warm Artichoke-Parmesan Dip, Hummus, Marinated Olive Mix, Baked Pita Chips Bread Sticks, Bagel Chips, Sliced Prosciutto, Genoa Salami, Capicola, Pepperoni Marinated Grilled Vegetables, Mozzarella & Provolone Cheeses

BAKED BRIE | \$95.00 Per Wheel (Serves 40 People)

Brie Wheel Baked in Puff Pastry, Toasted Almonds & Seasonal Berries

PARMESAN ARTICHOKE SPREAD | \$52.00 Per Quart (Serves 25 People)

Baked and Oven-Browned, Bagel Chips

SHERRY CRAB SPREAD | \$65.00 Per Quart (Serves 25 People)

Baked and Oven-Browned, Toasted Sour Dough Baguette

GOAT CHEESE SPREAD | \$65.00 Per Quart (Serves 25 People)

Baked with Walnut Pesto, Toasted House-Made Bread

SHRIMP COCKTAIL | \$225.00 Per 100 Pieces

Iced Gulf Shrimp with House-Made Cocktail Sauce





HORS D'OEUVRES

CHILLED SELECTIONS | *Priced Per 100 Pieces*

Artichoke Profiteroles | \$200

Prosciutto Wrapped Asparagus | \$200

Prosciutto Wrapped Fresh Mozzarella | \$200

Skewers of Melon & Prosciutto | \$200

Sun-Dried Tomato Pesto Crostini | \$200

Flat Bread with Endive & Cherry Marmalade | \$200

House-Made Bruschetta with Plum Tomatoes, Fresh Basil and Asiago | \$200

Pita Stuffed Cucumbers with Feta Cheese, Walnuts & Extra Virgin Olive Oil | \$200

Smoked Salmon Canapés | \$225



HOT SELECTIONS | *\$250 Per 100 Pieces*

Artichoke Parmesan Hearts with Pink Peppercorn Dipping Sauce

Bacon-Wrapped Scallops, Brie & Raspberry Phyllo Purses

Coconut-Fried Chicken, Italian Sausage Mushroom Caps

Mushroom Vol Au Vent, Peking Duck Rolls

Pineapple Sweet & Sour Meatballs, Thai Chicken & Cashew Spring Rolls

Roasted Eggplant Tomato Crisps, Ratatouille Phyllo Cups

Spanakopitas, Blue Cheese & Grilled Scallion Phyllo Tarts

Sushi: Vegetable Roll with Wasabi & Pickled Ginger | \$250

PREMIUM CHILLED SELECTIONS | *\$350 Per 100 Pieces*

Belgian Endives with Gorgonzola, Pecans, Dried Cranberries

Iced Gulf Shrimp with Cocktail Sauce

Macadamia-Infused Mascarpone Stuffed Dates

Tuna Tartar with Cucumber Seaweed Salad

PREMIUM HOT SELECTIONS | *\$350 Per 100 Pieces*

Coconut-Fried Shrimp

Ginger Chicken Wontons

Hibachi Beef or Chicken Skewers

Lamb Chop Lollipops with Mint Jus

Maine Crab Cakes with Creole Aioli

Miniature Beef Wellingtons

Philly Cheese Steak Spring Rolls

Ratatouille Phyllo Cups

Wild Little Neck Clams with Orange Chipotle Mojo & Chorizo

