

Hors d'oeuvres

Hors d'oeuvres are priced per 50 pieces.

Cold Hors d'oeuvres

<i>Filet of Beef Au Poivre on Crostini with Creamy Horseradish</i>	\$ 75.00
<i>Seared Ginger Duck Breast on Crostini with a Mango Chutney</i>	\$ 87.50
<i>Crab and Garlic Allouette in a Petite Pastry Shell</i>	\$ 87.50
<i>Dill Smoked Salmon Pinwheel</i>	\$ 77.50
<i>Bruschetta – Crostini topped with Tomato, onions and Basil</i>	\$ 47.50
<i>Jumbo Shrimp with a Zesty Key Lime Cocktail Sauce</i>	\$115.00
<i>Antipasto Display with Hot Cherry Peppers, Wrapped Meat & Import Cheeses</i>	\$ 5.50pp
<i>Display of Garden Fresh Crudite, Imported and Domestic Cheeses served with Assorted Crackers and Dips (priced per person)</i>	\$ 4.50pp

Hot Hors d'oeuvres

<i>Mushroom Caps filled with Sausage, Spinach or Crab Meat</i>	\$ 72.50
<i>Thai Money Bags with Vegetable or Shrimp</i>	\$ 77.00
<i>Crispy Spring Rolls filled with Vegetables with a Soy Ginger Dipping Sauce</i>	\$ 65.00
<i>Scallops wrapped in a Hickory Smoked Bacon</i>	\$ 95.00
<i>Baked Crab Meat and Cheddar in a Puff Pastry</i>	\$ 77.00
<i>Seared Chicken Tenderloins with Teriyaki Dipping Sauce</i>	\$ 47.50
<i>Spinach, Feta Cheese and Pine Nut Triangles</i>	\$ 65.00
<i>Blue Cheese and Caramelized Onion on Crostini</i>	\$ 65.00
<i>Pork Tenderloin Cubes in a Tangy Barbecue Sauce</i>	\$ 57.50
<i>Petite Veal Meatballs with Tarragon in a Port Wine Sauce</i>	\$ 57.50
<i>Blackened Swordfish with a Mango Myers Rum Dipping Sauce</i>	\$ 85.00
<i>Franks in a Blanket</i>	\$ 65.00
<i>Mini Quiche</i>	\$ 62.50
<i>Sesame Chicken Tenders</i>	\$ 77.50
<i>Clams Casino</i>	\$ 75.00
<i>Mini Chicken Cordon Blue</i>	\$ 75.00
<i>Fried Tomato with Broccoli Rabe and Fresh Provolone</i>	\$ 65.00
<i>Baked Crab and Artichoke on a Garlic Crostini</i>	\$ 85.00
<i>Coconut Shrimp with a Orange Rum Marmalade</i>	\$ 90.00
<i>Lamb Lollipops with Mint Demi Glace</i>	\$115.00