

# Hors d' oeuvres

## Cold Hors d' oeuvres

*priced per 50 pieces*

Prosciutto Wrapped Marinated Asparagus	42.00
Shrimp Salad in a Filo Cup	45.00
Chicken Salad in a Filo Cup	35.00
Smoked Salmon Canapé with Dill Cream Sauce	45.00
Salami & Cheese Coronet	40.00
Mediterranean Cucumber Rounds	25.00
Tomato Basil Crostini with Balsamic Drizzle	30.00
Marinated Mini Tomato & Fresh Mozzarella Skewer	40.00
Pepperdew Sweet Pepper with Herbed Goat Cheese	45.00
Smoked Salmon Mousse and Watercress Rosettes	55.00
Smoked Duck with Mango and Strawberry in Belgium Endive Leaves	55.00
Basil Tomato Soup Shooter with a Smoked Gouda Grilled Cheese Triangle	45.00
Rock Shrimp & Passion Fruit Salad atop an Edible Orchid	65.00
Tequila Marinated Shrimp atop Starfruit with a Sweet Chili Glaze	50.00
Sesame Encrusted Salmon Cubes with Teriyaki Sauce for Dipping	65.00
Mini Brie Cheese and Fresh Raspberry Phyllo Tartlets	40.00
Artichoke Bottom capped with Black Olive Tapenade	55.00
Tuna Tartare Coronet with Micro greens and Wasabi Aioli	75.00
Salmon Tartare Coronet with Red Chili Crème Fraîche, Dill and Capers	55.00

## Hot Hors d' oeuvres

*priced per 50 pieces*

Miniature Maryland Crabcakes with Remoulade Sauce	75.00
Bacon Wrapped Water Chestnuts	30.00
Chicken Wings (choose from buffalo, teriyaki, bbq)	35.00
Cocktail Meatballs – Spicy BBQ, Swedish, or Sweet & Sour	30.00
Blackened Scallops with Sweet & Sour Dipping Sauce	75.00
Stuffed Mushroom Caps	45.00
Spinach	
Sausage	50.00
Crab	65.00
Marinated Seared Scallop on a Wonton Crisp with Jalapeño Salsa	80.00
Szechwan Beef Brochette with Onion, Green and Red Pepper	50.00
Mini Smoked Chicken Quesadillas	65.00
Chinese Vegetable Egg rolls	35.00
Shrimp Tempura with Tangy Mustard Sauce	45.00
Mini Dill Potato Pancakes with Smoked Salmon	50.00
Bacon Wrapped Scallops	80.00
Franks in a Blankets	45.00
Chicken Florentine Stuffed Crimini Mushrooms	55.00
Rosemary Roasted Lamb with Cured Olive Tapenade and Basil on Country Bread	65.00
Wild River Salmon Risotto with Dill Aioli presented on a Savory Flat Bottom Spoon	55.00

## Celebration Platters & Presentations

Sometimes a special event calls for food that's beautiful to look at, as well as delicious to eat. Our appetizers are artfully arranged on presentation platters to make your next event picture perfect.

### Fresh Vegetable Crudités

\$1.75 pp

A fresh and colorful array of the season's finest fresh garden vegetables served with a delicious herb dipping sauce

### Fresh Seasonal Fruit Display

\$2.50 pp

Assortment of cut seasonal fruits and berries with a creamy dip

### Cheese Display

\$3.00 pp

A selection of fine and imported cheeses garnished with vine grapes, accompanied by gourmet crackers

### Combine all three for a dazzling display

\$6.00 pp

### Artichoke & Spinach Dip

\$1.50pp

A combination of leaf spinach and artichoke hearts with cream cheese, parmesan and a touch of lemon, presented with tortilla chips

### Large Gulf Shrimp on Ice

\$1.50 per piece

Served with cocktail sauce and lemon

### Antipasta Display

Julienne Italian meats and cheeses including mozzarella, capicola ham, salami and pepperoni served with artichoke hearts, sliced tomatoes, pepperocini peppers, black olives and green olives

\$1.75pp

### Assorted Petite Sandwiches

An assortment of miniature Ham, Beef and Chicken Salad Sandwiches

\$1.25 per piece

### Wheel of Brie

Encased in puff pastry then baked, accompanied with a raspberry-balsamic dipping sauce and crostini

\$55.00

(serves up to 30)

### Smoked Icelandic Salmon Display

\$85.00

Presented with chopped egg, capers, cream cheese and toast rounds