

2018-2019 HORS D' OEUVRES

Seasonal Brie	\$40
Toasted Brie served in the style of the season!	
Artichoke Romano	\$25
Artichoke hearts dipped in a Romano Cheese & egg batter, then lightly fried and finished with a butter, wine and lemon sauce	
*New Orleans's Potato Chips	\$10
Fresh cut chips fried to golden brown and topped with a mixture of paprika, salt, garlic, onion, cayenne black pepper, thyme and oregano.	
Tuscan Chicken Cakes	\$56
Combination of chicken, sun-dried tomatoes, green onions, fresh basil and hint of Dijon. Served with a pesto aioli	
*Rustic Flat Bread	\$18
Flat bread topped with a garlic infused olive oil, assorted wild mushrooms, smoked gouda cheese, arugula and tomato bruschetta	
Ginger Beef Bites	\$96
Tender cubes of beef marinated and seared to perfection. Served with a ginger soy sauce	
Mediterranean Shrimp	\$76
Large prawns wrapped in prosciutto then grilled and finished with a rosemary and garlic oil	
Sausage Antipasto Bites	\$56
A tasty combination of Italian sausage, cheese tortellini, grilled onion and roasted red pepper served on a bed of tomato concasse	
Tri-Color Latkes	\$56
A tasty combination of vegetables topped with crème fraiche . May be served with or without Smoked salmon (add \$15 dollars)	
Stuffed Kumato Tomatoes	\$36
Kumato tomatoes stuffed with herb goat cheese	
The Perfect BLT	\$58
Lightly toasted crostini topped with peppery arugula, a tomato jam, thick sliced candied bacon and a smoky chipotle mayonnaise	
Beef Wellington	\$96
Bite size pastry cups filled with a mushroom duxelle, herbed goat cheese and topped with a piece Of seared beef tenderloin	
Bavarian Pretzels with Beer Cheese	\$43
Soft pretzel nuggets served with a German beer cheese	
Vietnamese Caramel Chicken Bites	\$65
Tender pieces of chicken thighs lightly breaded and finished with a sweet caramel colored sauce. Served with green onions and jasmine rice	

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Pork Satay with Spicy Peanut Sauce	\$66
Delicate pork seasoned with lemon grass, cilantro and ginger and served with a spicy peanut sauce.	
Asian Lettuce Wraps	\$46
Bib lettuce cups filled with Asian flavored beef filling.	
Goat Cheese Poppers	\$32
Seasoned goat cheese topped with assorted herbs and served with table crackers	
Stuffed Meatballs	\$48
A mixture of veal, beef and pork meatballs flavored with ricotta and Romano cheese and stuffed with fresh mozzarella and slow simmered in a rich tomato sauce	
Bruschetta Tartlets	\$64
Tiny tartlets filled with a flavorful mascarpone and topped with bruschetta	
Assorted Stuffed Mushroom Caps	\$56
Large mushroom caps filled with your choice of: Italian Sausage, Bread Stuffing or Crab Meat(\$68)	
Turkey Carved	\$90
Mini yeast buns and Cranberry Orange Relish	
Beef Tenderloin Carved	\$140
Mini yeast buns, caramelized onions, Béarnaise Sauce	
Spanikopita	\$51
Spinach and feta cheese wrapped in a flaky phyllo pastry.	
Antipasto Skewers	\$42
Fire roasted tomatoes, kalamata olives, fresh mozzarella and marinated artichoke heart	
Scallop Wrapped in Bacon	\$64
Applewood smoked bacon wrapped around a sea scallop brushed with a ginger BBQ sauce.	
Stuffed Jalapenos	\$96
Jalapenos stuffed with a creamy crabmeat filling, wrapped in bacon and grilled. Served with a cilantro lime crème fraiche	
Assorted Deviled Eggs	\$46
Bourbon Bacon, Smoked Salmon & Dill, Traditional or Horseradish Beef.	
Assorted Mini Pastries (cream puff, lady locks, éclairs and cheesecakes) by the dozen	\$8.5
Assorted Cookies by the dozen	\$8.5

We can also provide your standard options —Crudités, Homemade Potato Chips with Onion Dip, Fresh Fruit Tray, Artichoke Dip with Pita Chips, Fresh Salsa and Tortilla Chips, Buffalo Spiced Popcorn, Buffalo Chicken Dip etc...

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New Favorites add to the list

Avocado Toast

Crab Dip w/ crostini's

Italian Sausage Bites

Ratatouille filled phyllo cups

Thai Corn Fritters

Garbanzo and Pomegranate Dip

Quinoa & Turkey Patties w/ Tahini Sauce

Shiitake Nori Rolls