

# Hors d'Oeuvres

2020

Available as an addition to any of our event menus.  
Prices are as shown +6% PA sales tax and 20% service charge

## **Butlered Signature**

\$130.00 per 50 pieces

Spanakopita  
Tomato Bruschetta Crostini with Balsamic Glaze  
Tomato & Mozzarella Caprese Skewers  
Spinach & Artichoke Crostini's  
Vegetarian Spring Rolls with Sweet Chili Sauce  
Prosciutto Wrapped Asparagus Spears  
Crispy Chicken Tenders with Honey Mustard  
Sesame Chicken Bites with Spicy Peanut Sauce  
Baked Stuffed Mushrooms with Italian Sausage  
Italian Sausage Sliders with Basil Aioli  
All Beef Franks in Blankets with Dijon Dip  
Mini Meatballs in Fra Diavolo Sauce

## **Butlered Premium**

\$160.00 per 50 pieces

Mini Beef Wellingtons  
Angus Sirloin Beef Sliders with Sriracha  
Beef Tender Tips with Béarnaise Sauce on Pumpernickel  
Chilled Shrimp Cocktail Skewers  
Smoked Salmon on Black Bread with Dill Cream  
Bacon Wrapped Scallops with Horseradish Aioli  
BBQ Bacon Wrapped Shrimp with Horseradish  
Crab Imperial Stuffed Mushroom Caps  
Baby Crab Cakes with Lemon Aioli  
Clams Casino  
Mini Grilled Cheese Sandwiches with Tomato Bisque Shooters

## **Stationary Platter**

\$3.25 per person

Fresh Vegetables with Assorted Dips  
Fresh Fruit with Yogurt Dip  
Cheese & Cracker Display with Assorted Mustards  
Antipasto with Assorted Meats, Cheeses, Olives & Peppers  
Choice of 3 Assorted Dips +\$1.00pp

*Dip Options:* Crab, Italian, Spinach Artichoke, French Onion, Mediterranean Hummus,  
Fresh Salsa, Guacamole or Queso Blanco

# Tasting Stations

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\$10.50 per person per station +6% PA sales tax and 20% service charge

## **Antipasto**

Assorted Cured Italian Meats,  
Salamis & Prosciutto  
with Provolone Cheese,  
Roasted Red Peppers & Olives  
Served with Crusty Bread & Olive Oil

## **A Taste of Asia**

Seared Chicken Bites  
with Ginger, Soy & Spicy Peanut Sauce,  
Assorted Steamed & Fried Dumplings  
& Vegetarian Spring Rolls  
with Sweet Chili Sauce

## **Global Dips**

French Onion Dip,  
Spinach & Artichoke Dip,  
Baked Brie Wheel en Crute,  
Hummus, Bruschetta, Guacamole & Salsa  
Served with Assorted Fancy Crackers,  
Crostini, Pita Bread & Tortilla Chips

## **Traditional Standards**

Seasonal Fresh Fruits & Berries  
with Yogurt Dip  
and Artisanal Domestic & Imported  
Cheeses with Honey Mustard  
Served with Crusty Breads & Crackers

## **Global Tasting**

Dijon & Herb Crusted Salmon Side  
with Balsamic Drizzle,  
Antipasto Display, Mezze Platter  
& Traditional Bruschetta  
Served with Crostini & Garlic Bread

## **Mediterranean Mezze**

Hummus, Tzatziki (Greek Yogurt),  
Roasted Seasonal Vegetables,  
Roasted Peppers, Kalamata Olives,  
Feta Cheese & Pita Bread

## **Philly Cheesesteak**

Thinly Sliced Chicken & Beef Steaks,  
Fried Onions, Peppers, Cheese Sauce,  
Mayonnaise, Ketchup  
& Fresh Italian Rolls

## **Vegetable & Cheese**

Assorted Grilled Vegetables  
with Ranch & Balsamic Vinaigrette,  
Artisan, Domestic & Imported Cheeses with  
Honey & Spiced Mustard Dips  
Served with Assorted Specialty Crackers