

# Hors d'Oeuvres

2019

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

## Signature A La Carte

\$120.00 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 choice of Honey Mustard or Hot Sauce  
Sesame Chicken Bites with Ginger, Soy, & 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

## Premium A La Carte

\$150.00 per 50 pieces

Mini Beef Wellingtons  
Angus Sirloin Beef Sliders with Sriracha  
Beef Tender Tips with Béarnaise Sauce on Pumpnickel  
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

\$3.00 per person

Fresh Vegetables with Assorted Dips  
Fresh Fruit with Vanilla Crème or Yogurt Dip  
Cheese and Cracker Display with Assorted Mustards  
Antipasto with Assorted Meats, Cheeses, Olives, and Peppers  
*Choice of 3 Assorted Dips (+\$1.00 per person):*  
Crab, Italian, Spinach Artichoke, French Onion, Mediterranean Hummus,  
Mild or Spicy Fresh Salsa, Guacamole, or Queso Blanco

# Tasting Stations

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## Antipasto

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

## A Taste of Asia

Seared Chicken Bites with Ginger, Soy, and Spicy Peanut Sauce, Assorted Steamed and Fried Dumplings, Vegetarian Spring Rolls with Sweet Chili Sauce, served with Assorted Dipping Sauces

## Global Dips

French Onion Dip, Spinach and Artichoke Dip, Baked Brie Wheel en Crute, House Made Hummus, House Made Bruschetta, Freshly Made Guacamole, Salsa with Sour Cream served with Assorted Fancy Crackers, Crostini, Pita Bread, and House Made Chips

## Traditional Standards

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

## Global Tasting

Dijon and Herb Crusted Salmon Side with Balsamic Drizzle  
Antipasto Display: Cured Meats, Salamis, Sausages, and Cheeses  
Mezze Platter with Roasted Garlic Hummus, Dolmas, and Grilled Pita  
Traditional Bruschetta with Crostini and Garlic Bread

## Mediterranean Mezze

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

## Philly Cheesesteak

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

## Vegetable & Cheese

Assorted Grilled Fresh Vegetables with Ranch Dressing and Basil Balsamic Vinaigrette, Artisan, Domestic, and Imported Cheeses with Honey and Spiced Mustard Dips, served with Assorted Specialty Crackers