


HORS D'OEUVRES

2018

Signature Hors d'oeuvres: A La Carte Pricing- \$120 Per 50 Pieces

Spanakopita
Tomato Bruschetta Crostini with Balsamic Glaze
Tomato & Mozzarella Caprese Skewers
Spinach & Artichoke Crostinis
Vegetarian Spring Rolls with Sweet Chili Sauce
Prosciutto Wrapped Asparagus Spears
Crispy Chicken Tenders with 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 Hors d'oeuvres: A La Carte Pricing - \$150 Per 50 Pieces

Mini Beef Wellingtons
Angus Sirloin Beef Sliders with Sriracha
Beef Tender Tips with Bearnaise 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

Hors d'oeuvre Trays: \$2 per person

Fresh Vegetable with Assorted Dips
Fresh Fruit Tray with Vanilla Creme or Yogurt Dip
Cheese and Cracker Display with Assorted Mustards
Antipasto Tray: assorted meats, cheeses, olives and peppers

Assorted Dips Choice of 3; additional \$1 per person

Crab, Italian, Spinach Artichoke, French Onion, Mediterranean Hummus
Mild or Spicy Fresh Salsa, Guacamole and Queso Blanco