

HORS D' OEUVRES

Dry Snacks

Dry Roasted Peanuts Deluxe Mixed Nuts Classic
Snacks. Smokey Cheddar Tortilla Chips with Salsa
Cocktail Pretzels Popcorn Dips Guacamole, Salsa,
Onion, Chili Con Queso, Clam, Bean, Bleu Cheese,
Ranch

Cold

(Priced per Piece)

Goat Cheese and Crustini with Basil Roast Beef with
Creamed Horseradish on Brioche Profiterole with
Stilton Cheese Duck Liver Pate on Pumpernickel
Smoked Salmon and Capers with Dill Shrimp and
Cucumber Salad Fresh Melon with Imported
Prosciutto and Chutney Spicy Crab Salad in Pastry
Brioche Lobster Medallions with Asparagus Salad
Brie and Grapes on Rosemary Toast Peppered
Boursin Tartlets Duck Confit with Apricot Chutney

Chilled Seafood

(Priced per Piece)

Chilled Jumbo Shrimp with Lemon and Cocktail Sauce
Oysters or Clams on the Half Shell Alaskan Snow Crab
Claw

Must order in increments of 25

*All the above prices are subject to a taxable 22%
Service Charge & 5.5% Sales Tax*

Hot
(Priced Per Piece)

Breaded Ravioli with Basil Marinara Duck Potstickers
Shu Mai with Chicken and Vegetables Chicken and
Mushroom Wellington Miniature Vegetable Cobblers
Sundried Tomatoes and Pinenuts in Phyllo Chicken
Satay with Peanut Sauce Curried Beef Satay with
Scallions Stuffed Mushroom Caps with Italian Sausage
Polynesian Chicken Drumettes Skewered Shrimp with
Sugar Cane Glaze Lamb Chops with Dijon Herbcrust
Empanadas Assorted Crustini, Shrimp, Roasted Chicken,
Vegetable Mushroom Pastry Teaser Blackened Chicken
Sate Thai Chicken and Cashew Spring Roll Tenderloin
Tid Bits in Pastry Vegetable Spring Rolls with Plum
Sauce Spicy Beef Satay Mini Crab Cakes with Lime
Tartar Sauce Shrimp and Black Bean Quesadilla. Scallop
wrapped in Bacon Glazed in Honey Chicken with Wild
Mushrooms in Puff Pastry Hibachi Chicken with Ginger
Glaze

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