



HORS D'OEUVRES SELECTIONS

When planning your selections we recommend the following amounts:

	<u>50 GUESTS</u>	<u>75 GUESTS</u>	<u>100 GUESTS</u>
1-HOUR PARTY	200PCS.	300PCS.	400PCS
2-HOUR PARTY	400PCS.	600PCS.	800PCS.
3-HOUR PARTY	800PCS.	900PCS	1200PCS.

WHEN PLANNING AN HORS D'OEUVRE PARTY IN LIEU OF DINNER, WE RECOMMEND INCREASING QUANTITIES.

50 PIECES

Fresh Fruit Skewers

Seasonal fresh fruit skewered and served with a pina colada dipping sauce.

\$60.00

Raspberry Sweet & Sour Meatballs (serves 50 guests)

Meatballs served in a raspberry sweet and sour sauce.

\$65.00

Stuffed Mushroom Caps

Porta Bellini mushrooms filled with spinach & cheese and baked with butter and white wine.

\$60.00

Cucumber Canapés

Thinly sliced cucumbers topped with smoked Atlantic Salmon crème fromage, with a touch of dill.

\$90.00

Smoked Salmon Crustini

Served on pumpernickel crustini with red onion, dill & fromage

\$90.00

Stuffed Cherry Tomatoes

Stuffed with herbed boursin cheese.

\$57.50

Chicken Quesdillas

Flour tortillas filled with lime cilantro, marinated chicken, Jack cheese, bacon, jalapeno, and tomato. Served with sour cream and salsa.

\$50.00

Pineapple Wrapped In Bacon

Hickory smoked bacon wrapped around fresh pineapple chunks.

\$40.00



50 pieces

Brie Cups

Mini philo cups filled with warm creamy Brie, baked and topped with raspberry coulis.

\$65.00

Scallops Wrapped in Bacon

Tender sea scallops wrapped with hickory smoked bacon.

\$150.00

Chocolate Dipped Strawberries

Dipped in a chocolate Ganache.

seasonal

Lobster Crab Cakes

Petite homemade lobster and crab cakes served with an orange ginger sauce.

\$110.00

Sweet Italian Sausage & Meatballs *(Serves 50 guests)*

Sweet Italian sausage & meatballs served in a marinara sauce.

\$75.00

Tuscan Shrimp

Shrimp with goat cheese and wrapped with Prosciutto.

\$160.00

Marinated Grilled Shrimp

Large shrimp in a lemon tarragon marinade grilled and served chilled.

\$150.00

Traditional Shrimp Cocktail

Served with horseradish sauce, cocktail sauce and aioli.

\$150.00

Chicken Tips *(Serves 50 guests)*

Breaded boneless chicken served honey mustard and barbecue sauce for dipping.

\$55.00

Homemade Quiche Squares

Your choice of Lorraine or Roasted Veggie.

\$55.00

Beef and Pea Pods

Fresh crisp pea pod wrapped around tender beef and served with creamy horseradish sauce.

\$45.00

Mame's Bruchetta

Served on baguettes.

\$40.00

Hot Artichoke and Spinach Dip

Warm artichokes and spinach in a cheese dip
Served with assorted crackers and breads.

\$45.00



HORS D'OEUVRE DISPLAYS

Domestic and Imported Cheeses Served with assorted crackers and breads.	\$2.75 per person
Fresh Vegetable Crudités Served with creamy sweet and sour dip.	\$1.50 per person
Cheese and Crudités Combination Tray Served with dips and crackers.	\$2.25 per person
Sliced Fresh Fruit Display Served with a rum colada dipping sauce.	\$2.75 per person
Sliced Smoked Salmon Served with a pesto sauce, capers, lemons and Bermuda onion.	\$3.75 per person
Sliced Beef Tenderloin Served with/horseradish sauce, roasted red peppers and Bermuda onion slices.	\$6.00per person