



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	1 200PCS.

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

50 PIECES

<i>Fresh Fruit Skewers</i>	\$60.00
Seasonal fresh fruit skewered and served with a rum colada dipping sauce.	
<i>Raspberry Sweet & Sour Meatballs (serves 50 guests)</i>	\$65.00
Meatballs served in a raspberry balsamic sauce.	
<i>Stuffed Mushroom Caps</i>	\$55.00
Crimini mushrooms filled with Spinach & Cheese and/or Mame's seafood stuffing.	
<i>Cucumber Canapés</i>	\$85.00
Thinly sliced English cucumbers topped with smoked Atlantic Salmon crème fromage, with a touch of dill.	
<i>Stuffed Cherry Tomatoes</i>	\$55.00
Stuffed with spinach pesto or herbed boursin cheese.	
<i>Chicken Quesdillas</i>	\$40.00
Flour tortillas filled with lime cilantro, marinated chicken, Jack cheese, bacon, jalapeno, and tomato. Served with sour cream and salsa.	
<i>Pineapple Wrapped In Bacon</i>	\$40.00
Hickory smoked bacon wrapped around fresh pineapple chunks.	

HORS D'OEUVRE SELECTIONS CONTINUED

50 pieces

Scallops Wrapped in Bacon Tender sea scallops wrapped with hickory smoked bacon.	\$145.00
Chocolate Dipped Strawberries Dipped in a chocolate Ganache & drizzled with white chocolate.	seasonal
Lobster Crab Cakes Petite homemade lobster and crab cakes served with an orange ginger sauce.	\$110.00
Sweet Italian Sausage & Meatballs <i>(Serves 50 guests)</i> Sweet Italian sausage & meatballs served in a marinara sauce.	\$70.00
Marinated Grilled Shrimp Large shrimp in a lemon tarragon marinade grilled and served chilled.	\$145.00
Traditional Shrimp Cocktail Served with horseradish sauce, cocktail sauce and aioli.	\$145.00
Teriyaki Chicken Brochettes <i>Boneless chicken marinated in light teriyaki blend.</i>	\$95.00
Chicken Tips <i>(Serves 50 guests)</i> Boneless chicken served with a tasty sweet chili sauce and/or an orange ginger dip.	\$55.00
Homemade Quiche Squares Your choice of Spinach Florentine, Lorraine or Roasted Veggie.	\$55.00
Asparagus Tips Wrapped with Prosciutto Topped with light Tuscan vinaigrette.	\$68.00
Brie Cups Mini philo cups filled with almond studded Brie, baked and topped with raspberry coulis.	\$60.00
Finger Beef Wellingtons Philo pasty cups filled with tender beef, pate and mushroom duxelles.	\$65.00
Beef and Pea Pods Fresh crisp pea pod wrapped around tender beef and served with creamy horseradish sauce.	\$45.00

HORS D'OEUVRES & 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
Mame's Bruchetta Served on baguettes.	\$1.50 per person
Hot Artichoke and Spinach Dip Warm artichokes and spinach in a cheese dip Served with assorted crackers and breads.	\$1.75 per person
Sliced Fresh Fruit Display Served with a rum colada dipping sauce.	\$2.50 per person
Sliced Smoked Salmon <i>Served with a pesto sauce, capers, lemons and Bermuda onion.</i>	\$3.50 per person
Seared Ahi Tuna Platter Served with an aioli dipping sauce, wasabi, and pickled ginger.	\$4.25 per person
Sliced Beef Tenderloin <i>Served with/horseradish sauce, roasted red peppers and Bermuda onion slices.</i>	\$4.75 per person