

## Hors D'Oeuvres - Hot

All options for hot and cold hors d'oeuvres are passed butler service style for \$2.00 per person per selection.

### Hot Selections

Louisiana Crab Cakes with Spicy Cajun Dipping Sauce

Scallops Wrapped in Bacon

Cajun Seared Scallops

Coconut Beer Battered Shrimp with Orange Mango Chutney

Pan Fried Shrimp

Cornmeal Fried Oyster Po Boy with Rémolade Sauce

Lobster Ravioli with Lemon Hollandaise Drizzle

Butter Poached Lobster Salad Slider

Crawfish Fritters

Portuguese Cod Fish Cakes

Artichoke and Feta Canapé topped with Hot Capicola Ham

Pecan Parmesan Stuffed Dates Wrapped in Bacon

Pan Fried Pork Dumplings with Chive Teriyaki Dipping Sauce

Sweet and Sour Kielbasa Wedges

BBQ Pulled Pork Slider

Pork Tenderloin Slider with Honey BBQ Sauce

Charred Sliced Tenderloin with Baby Arugula and Stilton on a Crouton

Marinated Grilled Lamb Lollipops with Sweet Onion Sauce

Beef Sliders with Caramelized Onions on Mini Brioche

Mini Philly Cheesesteak

Orange Beef Skewer with Teryaki Glaze

Pan Fried Braised Beef Ravioli

Miniature Beef Wellingtons

Sweet Chili Glazed Meatballs

Sesame Chicken Skewers with Orange Ginger Glaze

Jerk Chicken Taco with Cilantro Sour Cream

Andouille Sausage, Chicken and Carmelized Onion Quesadilla

Buffalo Chicken Empanada

Chicken Teriyaki Dumplings

Grilled Chimi Churri Chicken Skewers

Chicken Cordon Bleu Bites

Parmesan and Cracker Crumb Stuffed Mushrooms

Wild Mushroom Beggar's Purse with Gruyere Cheese

Vegetable Newburg in Phyllo Cup

Roasted Vegetable Risotto Cake with Basil Pesto Sauce

Mac and Cheese Fritters

Portobella Three Cheese Quesadilla

Artichoke Beignets

Fried Risotto Balls Stuffed with Mozzarella Cheese

Spanakopita

Vegetable Samosas with Mango Chutney

Brie Roasted Apple and Fig Crostini

Acorn Squash Bisque Shooter with Corn Fritter

Tomato Soup Shooter with Mini Grilled Cheese



## Hors D'Oeuvres - Cold

All options for hot and cold hors d'oeuvres are passed butler service style for a flat rate of \$2.00 per person per selection.

### Cold Selections

Asparagus Wrapped in Imported Ham with Chive Cream Cheese  
Smoked Salmon, Cucumber and Dill on Sesame Crackers  
Seared Tuna on Grilled Wontons with Cucumber Wasabi Sauce  
Shrimp Cocktail  
Lobster Salad Stuffed Endive Leaves  
Lobster Salad Sliders  
Curried Shrimp Toast Canapé  
Roasted Pepper Salsa on Toasted Crouton with Balsamic Reduction  
Skewered Fruit Kabobs with Apricot Mint Glaze  
Grilled Zucchini and Goat Cheese Canapé  
Celery Stalks Filled with Cumin Hummus Dip  
Gazpacho Shooters  
Fresh Mozzarella and Tomato Bruschetta  
Crudite Cups with Choice of Humus or Buttermilk Ranch

### Stationary Displays

Cheese Board Featuring Imported Olives, Grapes and Crackers	\$3.50/person
Grilled Vegetable Platters with Fresh Herbs and Balsamic Drizzle	\$3.00/person
Deluxe Fresh Fruit, Cheese and Vegetable Display	\$5.75/person
Deluxe Bruschetta Station Featuring Assorted Spreads, Olives, Artichokes, Roasted Garlic and Toasted Bread Rounds	\$5.75/person
Antipasto Display Featuring Sliced Meats, Cheeses, Bread Rounds, Dips, Roasted Peppers, Roasted Garlic, Artichokes and Olives	\$5.75/person
Mediterranean Station Featuring Tabouli, Stuffed Grape Leaves, Grilled Vegetables, Assorted Humus, Feta Cheese, Sliced Block Cheeses, Olives and Pita Chips	\$5.75/person
Smoked Salmon Display with Capers, Water Crackers, Sliced Cucumbers, and Whipped Cream Cheese	\$4.00/person
Shrimp Cocktail Platters with Sauces	\$4.50/person
Deluxe Custom Raw Bars Market Price	Market Price



# Heavy Hors D'Oeuvres Menus

## ***Packages Listed Below are for Multi-hour Cocktail Receptions***

### **Option 1** \$16.00/person

Choice of Stationary Display  
Select Four Hors D'Oeuvres  
Select Two Miniature Desserts  
Coffee and Tea

### **Option 2** \$20.00/person

Choice of Stationary Display  
Select Five Hors D'Oeuvres  
Viennese Sweets Table  
Coffee and Tea

### **Option 3** \$25.00/person

Choice of Two Stationary Displays  
Passed Shrimp Cocktail  
Select Five Hors D'Oeuvres  
Viennese Sweets Table  
Coffee and Tea

*(Please add 7% sales tax to menus.)*

## ***Additional Items***

### **Carving Stations**

Prime Rib Carving Station — \$11.00/person  
Tenderloin Carving Station — Market price  
Pork, Ham or Turkey Carving Station — \$5.00/person  
*All carving stations include sauces and bakery rolls.*

### **Pasta Station** \$10.00/person

*Pick Two Pastas and Two Sauces, with Assorted Rolls and Cheese.*

**Pastas:** Choose from Spaghetti, Linguine, Angel Hair, Penne, Rotini, Bowtie, Shells, Tortellini.

**Sauces:** Choose from Gorgonzola Cream, Alfredo, Marinara, Vodka Cream, Pesto, Bolognese.

Additional Sauces — \$1.50/person

Additional Pastas — \$1.50/person

Add Mixed Vegetables — \$1.50/person

Add Grilled Chicken — \$1.50/person

### **Dessert Station** \$6.50/person a la carte

Viennese Sweets Table Featuring Miniature Desserts, Petit Fours, Chocolate Covered Strawberries, Mini Éclairs, Baklava, Mini Cannoli, and Cordial Cups

Assorted Individual Pie Bar with Fresh Whipped Cream and Vanilla Bean Ice Cream

Berry Shortcake Bar with Homestyle Bisquits, Pound Cake, Raspberries, Blueberries and Strawberries and Fresh Whipped Cream

Cheesecake Bar with Sliced Philly Cheesecake, Assorted Berries, Caramel Sauce, Chocolate Sauce, Strawberry Sauce and Fresh Whipped Cream

