

## Hors D'Oeuvres - Hot

All options for hot and cold hors d'oeuvres are passed butler service style for \$1.50 per person per selection.

### Hot Selections

Louisiana Crab Cakes with Spicy Cajun Dipping Sauce  
Scallops Wrapped in Bacon with Sweet Soy Glaze  
Cajun Seared Scallops with Roquefort Cream Sauce  
Coconut Beer Battered Shrimp with Orange Mango Chutney  
Almond Ginger Shrimp with Lime Pineapple Puree  
Seafood Newburg in Puff Pastry  
Cornmeal Fried Oyster Po Boy with Rémoulade Sauce and Sweet Coleslaw  
Lobster Ravioli with Lemon Hollandaise Drizzle  
Prociutto Wrapped Shrimp with Gorgonzola Cream Sauce  
Crawfish Fritters  
Portuguese Cod Fish Cakes  
Pan Fried Jerk Shrimp

Artichoke and Feta Canapé topped with Hot Capicola Ham  
Pecan Parmesean Stuffed Dates Wrapped in Bacon  
Pan Fried Pork Dumplings with Chive Teriyaki Dipping Sauce  
Sweet and Sour Kielbasa Wedges  
Pulled Pork Slider with Roasted Pepper Dressing  
Charred Sliced Tenderloin with Baby Arugula and Stilton on a Crouton  
Marinated Grilled Lamb Lollipops with Sweet Onion Sauce  
BBQ Beef Sliders with Caramelized Onions on Mini Brioche  
Mini Philly Cheesesteak  
Orange Beef Skewer with Teryaki Glaze

Miniature Beef Wellingtons  
Sweet Chili Glazed Meatballs

Sesame Chicken Skewers with Blueberry Teriyaki Glaze  
Marinated Chicken wrapped with Bacon in a Spicy Tomato Dressing  
Jerk Chicken Taco with Cilantro Sour Cream  
Andouille Sausage, Chicken and Carmelized Onion Quesadilla  
Buffalo Chicken Tarts  
Chicken Lemongrass Dumplings  
Grilled Chimi Churri Chicken Skewers

Tomato Basil and Gorgonzola Bruschetta  
Herb and Cheese Stuffed Tomato with Creole Mustard Vinaigrette  
Parmesan and Cracker Crumb Stuffed Mushrooms  
Wild Mushroom Beggar's Purse with Sweet Onion and Gruyere Cheese  
Vegetable Newburg in Puff Pastry  
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



## Hors D'Oeuvres - Cold

All options for hot and cold hors d'oeuvres are passed butler service style for a flat rate of \$1.50 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 Marinated Red Cabbage  
Lobster Salad Stuffed Endive Leaves  
Curried Shrimp Toast Canapé  
Asian Lettuce Wrap with Tuna Spicy Slaw and Wasabi Mayonnaise  
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  
Brie Roasted Apple and Fig Crostini  
Lobster Salad Sliders  
Fresh Mozzarella and Tomato Bruschetta

### *Stationary Displays*

Cheese Board Featuring Imported Olives, Grapes and Crackers	\$2.75/person
Deluxe Fresh Fruit, Cheese and Vegetable Display	\$4.50/person
Deluxe Bruschetta Station Featuring Assorted Spreads, Olives, Artichokes, Roasted Garlic and Toasted Bread Rounds	\$4.25/person
Antipasto Display Featuring Sliced Meats, Cheeses, Bread Rounds, Dips, Roasted Peppers, Roasted Garlic, Artichokes and Olives	\$4.75/person
Smoked Salmon Display with Capers, Water Crackers, Cut Bagels, Cucumbers, Cream Cheese and Chopped Onion (Min. 20 people)	\$3.25/person
Shrimp Cocktail Platters with Sauces	\$3.50/person
Deluxe Custom Raw Bars	Market Price

Viennese Sweets Table Featuring Miniature Desserts, Petit Fours, Mini Éclairs, Baklava, Chocolate Covered Strawberries, Mini Cannoli, and Cordial Cups — \$6.50/person *a la carte* (\$4.50/person *when added to a menu*)

Ice Cream Sundae Bar with Vanilla Ice Cream, Sprinkles, Chocolate Sauce, Strawberry Sauce, Assorted Candies and Toppings, Whipped Cream and Cherries — \$6.00/person



# Heavy Hors D'Oeuvres Menus

## ***Stationary Displays***

### **Option 1** \$12.95/person

Fruit and Cheese Display  
Select 4 Hors D'Oeuvres  
Dessert Bar Platter  
Coffee and Tea

### **Option 2** \$15.95/person

Fruit and Cheese Display  
Select 5 Hors D'Oeuvres  
Viennese Sweets Table  
Coffee and Tea

### **Option 3** \$19.95/person

Fruit and Cheese Display  
Bruschetta Station  
Passed Shrimp Cocktail  
Select 5 Hors D'Oeuvres  
Viennese Sweets Table  
Coffee and Tea

*(Please add 7% sales tax and 19% gratuity to menus.)*

## ***Additional Items***

### **Carving Stations**

Prime Rib Carving Station — \$10.95/person  
Tenderloin Carving Station — Market price  
Pork, Ham or Turkey Carving Station — \$4.50/person  
*All carving stations include sauces and bakery rolls.*

### **Pasta Station** \$10.95/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 — \$3.50/person

Additional Pastas — \$2.00/person

Add Mixed Vegetables — \$1.25/person

Add Grilled Chicken — \$1.50/person

### **Dessert Station** \$6.50/person a la carte (\$4.50/person when added to a menu)

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

