

## Hot Hors d' oeuvres

### Meat

*Franks in a Blanket*  
rolled in puff pastry & baked until golden brown, served with dijon mustard

*Mini Burgers*  
seasoned ground sirloin on mini brioche buns topped with catsup & pickle

*Glazed Candied Bacon*  
maple & sugar coated bacon strips, a soirée favorite!

*Mini Reubens with French Grained Mustard*  
cocktail rye, shaved corned beef, sauerkraut, russian & swiss

*Cocktail Meatballs*  
mini meatballs in a tangy sweet & sour sauce

*Monte Cristos*  
honey baked ham, turkey, swiss & dijon on french toast, served with maple syrup

*Petite Pulled Pork Sliders*  
smoky tender pulled pork piled high on a mini potato roll

*Skewered Beef Teriyaki*  
soy & ginger marinated flank steak, grilled & garnished with scallions

*Bacon Wrapped Goat Cheese Date*  
crispy bacon around a sweet date stuffed with creamy goat cheese

*Grilled Italian Sausage*  
sweet Italian sausage bites served with a creamy honey mustard sauce

*Chorizo Stuffed Date Wrapped in Bacon*  
smoky house made sausage in a date surrounded with bacon

*Fajita Tortilla Scoops*  
skirt steak, red bell peppers, jalapenos, and aged cheddar cheese in a miniature tortilla

*\*Petit Lamb Chops with Mint Sauce or \*Sliced Filet Mignon on French Bread with Bearnaise*

## Poultry

### *Chicken Parmesan*

*chicken coated in parmesan cheese, baked until golden brown & served with marinara*

### *Sesame Chicken*

*tender chicken bites coated with sesame seeds & served with duck sauce*

### *Cajun Chicken Bites/ Skewers*

*spicy cajun chicken cubed or skewered & grilled, served with tangy bleu cheese*

### *Thai Chicken Satay*

*sesame marinated & seared served with spicy peanut sauce, garnished with scallions*

### *Chicken Macadamia Skewers*

*macadamia coated chicken tenders, deep fried & served with a coconut curry chutney*

### *Grilled Chicken Quesadillas*

*with jalapeno, jack, cheddar & cilantro, served with salsa*

### *Buffalo Chicken Skewers*

*Served with crumbled blue cheese dip*

### *Pistachio Chicken*

*pistachio chicken skewers served with a lemon aioli*

### *Miniature Chicken Marsala Pot Pie*

*roasted chicken, marsala wine, and mushrooms in a miniature pastry cup*

### *Barbeque Chicken Bites*

*Bitesize tender breast of chicken in tangy BBQ sauce*

## Seafood

### *Caramelized Sea Scallops*

*jumbo sea scallops sautéed to perfection and served with a creamy horseradish sauce*

### *\*Black & White Sesame Encrusted Tuna Bites*

*sesame encrusted tuna, seared until medium rare, sliced & served with cucumber wasabi*

### *Sautéed Shrimp Scampi*

*succulent jumbo shrimp, sautéed in a garlicky wine sauce, garnished with fresh parsley*

### *Old Bay Shrimp Quesadillas*

*with corn, fresh cilantro, mozzarella & jack cheeses*

### *Bacon Wrapped Scallops*

*crispy bacon wrapped sea scallops*

### *Shrimp and Vegetable Dim Sum*

*chinese dumplings served with sweet chili & soy sauce*

### *Miniature Crab Cakes*

*luscious lump crab with onions & bell peppers coated in panko, served with rémoulade sauce*

### *Clams Casino*

*clams on the half shell stuffed with onions, peppers & breadcrumbs topped with crisp bacon*

### *Jumbo Coconut Shrimp*

*coconut coated shrimp with coconut liquor, served with an orange horseradish sauce*

### *Thai Shrimp Spring Rolls*

*black tiger shrimp, red chile paste & cilantro rolled in a wonton skin & deep fried*

## Cheese

### *Parmesan Canapés*

*parmesan, mozzarella & red onion served on a toasted brioche round*

### *Cinnamon Cheese Blintzes*

*cinnamon ricotta filled crepe shell served with sour crème*

### *Tortellini Pesto or Alfredo Skewers*

*cheese tortellini skewered & coated in a basil pesto or alfredo sauce*

### *Deep Dish Pizza Quiche*

*choice of cheese or Italian sausage*

### *Raspberry Baked Brie En Croute*

*raspberry, almond & brie in a filo pastry*

### *Assorted Quiches*

*broccoli cheddar, classic lorraine, roasted red pepper with goat cheese*

### *Tuscan Tartlets*

*creamy goat cheese, roasted red pepper couli & pesto in a crispy tart shell*

### *Quince & Manchego Stars with Almonds*

*salty manchego mixed with quince paste & buttery almonds*

### *Mascarpone, Bleu Cheese, & Caramelized Onion Tart*

*creamy blend of mascarpone & bleu cheese with caramelized onions and fresh herbs*

### *Gorgonzola Profiterole*

*gorgonzola bleu, fig, & caramelized onion in a profiterole*

### *Mini Grilled Cheese*

*melted jarlsberg cheese between dark pumpernickel bread with a hint of dijon*

### *Pear & Almond Brie Parcels*

*creamy brie with chopped almonds and pears*

### *Gourmet Macaroni & Cheese Scoops*

*creamy mix of cheeses & elbow macaroni with buttered bread crumbs*

## Vegetable

### *Asparagus Canapés*

*asparagus rolled in pastry & baked until golden, served with warm hollandaise sauce*

### *Spinach & Boursin Phyllo Triangles*

*creamy spinach & cheese baked in phyllo until golden & crisp*

### *Vegetable Spring Rolls*

*Chinese vegetables wrapped in a wonton & deep fried until golden served with sweet chili*

### *Stuffed Mushrooms*

*sautéed spinach & garlicky Boursin cheese or mozzarella & bread crumbs*

### *Crispy Potato Pancakes*

*served with applesauce or crème fraiche & chives*

### *Corn & Edamame Quesadillas*

*delicious veggie combo inside grilled tortilla*

### *Wild Mushroom Tarts*

*wild mushroom mixed with Gruyere cheese, sautéed shallots, & fresh thyme with curried yogurt*

### *Thai Vegetable Samosas*

*a blend of fresh vegetables and herbs in a fried pastry triangle pocket*

### *Eggplant Caponatas*

*roasted chopped eggplant in filo purses*

### *Black Bean & Cheddar Spring Roll*

*yellow corn, jack & cheddar cheese, peppers, and black beans served with chipotle dip*

### *Tomato and Basil Bruschetta*

*fresh basil & tomatoes served on garlic crostini*

### *Mini Stuffed Potato Skins*

*baked and topped with cheddar, seasoned sour cream & crumbled bacon*

## Cold Hors d' oeuvres

*Crab Salad on Endive Spear  
lump crab mixed with herb mayo & garnished with fresh dill*

*Snow Peas Stuffed with Herbed Cheese  
creamy cheese, fresh herbs & lemon zest piped into a snow pea shell*

*Smoked Salmon on Cocktail Rye  
with red onion, lemon zest & fresh dill cream cheese*

*New Potatoes with Crème Fraiche & Caviar  
mini yukon gold potatoes, piped with crème fraiche & garnished with caviar*

*Classic Deviled Eggs  
decoratively piped and garnished with fresh parsley*

*Antipasti Skewers  
bocconcini, roasted red pepper, salami & artichoke*

*Olive Tapenade Crostini  
kalamata olives with fresh garlic on crispy artisan bread*

*Gazpacho Shooters  
chilled tomato gazpacho served in mini shooter cups*

*Pineapple & Proscuitto  
fresh chunks of pineapple wrapped in proscuitto di parma*

*Chicken Salad on Radicchio or Date Nut Bread  
chicken salad piped onto mini radicchio leaves or date nut squares garnished with parsley*

*Smoked Turkey Rosettes on Miniature Corn Muffins  
with mayonnaise & garnished with cranberry & parsley*

*Mozzarella & Grape Tomato & Basil Skewers  
fresh mozzarella balls with sweet tomatoes & fresh basil*

*Assorted Finger Sandwiches  
chicken, tuna, ham, shrimp, & egg salads, and cream cheese & olive spread*

## Grazing Table

*Bountiful Display of Fresh Vegetable Crudités  
served with creamy cracked peppercorn, chili garlic, or bleu cheese dips*

*Gourmet Cheese Board with Crackers and Flat Breads  
choice of aged cheddar, jarlsberg, petite bosc, goat, saga bleu, brie, manchengo ect...*

*Fresh Seasonal Fruit Platter  
served with a coconut lime yogurt dip*

*Roasted Pepper & Pine Nut Hummus  
Served with fresh vegetables & pita chips*

*Tomato & Basil Bruschetta  
served with homemade garlic crostini*

*Seven Layer Southwestern Dip with Corn Tortilla Chips  
layered bean, salsa, guacamole & sour cream topped with scallions, tomatoes & olives*

*Fresh Chicken Liver Pate  
served with sliced granny smith apples & petit toasts*

*Baked Brie En Croute with Sliced Apples, Grapes and Crackers  
whole brie wheel wrapped in pastry, baked until soft & served with sliced apples*

*Steak Tartar  
fresh chopped sirloin with onion & capers served with rye toast points*

*Antipasti Platter  
Provolone, Boccocini, Parmesan Reggiano, Roasted Red Peppers & Hot Peppers,  
Marinated Olives, Artichoke Hearts, Sun Dried Tomatoes, Proscuitto, Salami & Cappicola*

*Spinach Dip  
served with flat breads, pumpernickel, pretzel crackers & sesame bread sticks*

*Buffalo Chicken Spread  
shredded chicken, cheese and hot sauce served with celery & crackers*

*Hot Artichoke Dip  
artichoke, parmesan cheese, mozzarella served with crisp crackers*

## Seafood Station

*Clams on the Half Shell*  
*freshly shucked & served with cocktail sauce & prepared horseradish*

*Fresh Jumbo Shrimp*  
*served with lemon wedges & our own homemade tangy cocktail sauce*

*Seasonal Oysters*  
*freshly shucked & served with a classic mignonette sauce & cocktail sauce*

*Alaskan King Crab Legs*  
*served cold with warm drawn butter & lemon wedges*

*Stone Crab Claws*  
*served with a rémoulade sauce*

*Jersey Shore Steamers*  
*steamed in beer broth, served with drawn butter*

*Oysters Rockefeller*  
*baked with garlic, shallots, & spinach on top*

*Baked Stuffed Clams*  
*oreganata or casino style*

*Mussels Marinara*  
*mussels in spicy tomato sauce*