



SOIRÉE
CATERING
HORS D'OEUVRES

Hot

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 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

GRILLED CHICKEN QUESADILLAS

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

BUFFALO CHICKEN SKEWERS

served with crumbled blue cheese dip

MINIATURE CHICKEN MARSALA POT PIE

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

BARBECUE CHICKEN BITES

bitesize tender breast of chicken in tangy BBQ sauce

BUFFALO CHICKEN TORTILLA SCOOPS

shredded chicken tossed in piquant buffalo sauce in a crunchy shell

GRILLED JERK CHICKEN SKEWERS

spicy mediterranean chicken served with chipotle dip

MINIATURE CHICKEN PARMESAN SLIDERS

breaded cutlet with marinara, parmesan & mozzarella cheese



SOIRÉE CATERING

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

MINI REUBENS

with french grained mustard cocktail rye, shaved corned beef, sauerkraut, russian & swiss

COCKTAIL MEATBALLS

mini meatballs in a tangy sweet & sour sauce

PETITE PULLED PORK SLIDERS

smoky tender pulled pork piled high on a mini potato roll

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

MINIATURE SHEPARD'S PIE

ground beef with carrots & peas in a pastry shell topped with whipped mashed potatoes

MINI CUBANS

shredded pork, pickled relish, smoked ham, and swiss cheese on petite rye

*PETIT LAMB CHOPS WITH MINT SAUCE

*SLICED FILET MIGNON ON FRENCH BREAD WITH BÉARNAISE

*ADDITIONAL CHARGE



SOIRÉE CATERING

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

THAI SHRIMP SPRING ROLLS

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

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

JUMBO COCONUT SHRIMP

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

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

*FRESH SHRIMP COCKTAIL

served with lemon wedges & our own homemade tangy cocktail sauce

*ADDITIONAL CHARGE



SOIRÉE CATERING

Cheese

PARMESAN CANAPÉS

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

RASPBERRY BAKED BRIE EN CROUTE

raspberry, almond & brie in a filo pastry

ASSORTED MINIATURE QUICHES

broccoli cheddar, classic lorraine, asparagus & swiss, spinach & goat

DEEP DISH PIZZA QUICHE

choice of cheese or Italian sausage

MINI GRILLED CHEESE

soiree cheese blend with dark pumpernickel bread & a hint of dijon

PEAR & ALMOND BRIE PARCELS

creamy brie with chopped almonds and pears

TORTELLINI PESTO OR ALFREDO SKEWERS

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

GORGONZOLA PROFITEROLE

gorgonzola bleu, fig, & caramelized onion in a profiterole

GOURMET MAC & CHEESE SCOOPS

creamy mix of cheeses & elbow macaroni with buttered bread crumbs



SOIRÉE CATERING

Vegetable

ASPARAGUS CANAPÉS

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

SPINACH & FETA 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 fraîche & 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

BLACK BEAN & CHEDDAR SPRING ROLL

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

MINI STUFFED POTATO SKINS

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

TOMATO AND BASIL BRUSCHETTA

fresh basil & tomatoes served on garlic crostini



SOIRÉE CATERING

Cold

CRAB SALAD ON ENDIVE SPEAR

lump crab mixed with herb mayo & garnished with fresh dill

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 DEVEILED EGGS

decoratively piped and garnished with fresh parsley

ANTIPASTI SKEWERS

bocconcini, roasted red pepper, salami & artichoke

GAZPACHO SHOOTERS

chilled tomato gazpacho served in mini shooter cups

MELON BALL & PROSCIUTTO SKEWER

fresh cantaloupe, creamy mozzarella, prosciutto, and basil leaves with a balsamic glaze

CHICKEN SALAD ON RADICCHIO OR DATE NUT BREAD

chicken salad piped onto mini radicchio leaves or date nut squares garnished with parsley

ASSORTED FINGER SANDWICHES

chicken, tuna, ham, shrimp, & egg salads, and cream cheese & olive spread

MOZZARELLA & GRAPE TOMATO & BASIL SKEWERS

fresh mozzarella balls with sweet tomatoes & fresh basil