



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 wasab

#### 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 DEVILED 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