



HORS D'OEUVRE MENU

Hors d'oeuvre buffets are accompanied by chafing dishes, table skirting and all disposable dinnerware. Other services such as waitstaff and china are extra. Sales tax is additional. Should you require any additional information, or wish to make menu changes, please feel free to call our office.

13.45per guest **includes** Veggie & Dip Tray, Sliced Fruit and your choice of any 5 items below
(\$1.55 for each additional item, minimum 40 guests)

*denotes items with a additional charge

HOT

Gorgonzola and Toasted Pecan Turnovers
Ginger Spiced Veal Satay in Coconut Peanut Sauce
Asian Teriyaki Chicken Skewers
New Mexican Chile BBQ Drumettes
Spicy Peppered Beef Empañada
Italian Style Meatballs in Chianti Marinara Sauce
Honey Mustard Chicken Wings with Crushed Garlic
Spinach-Sausage Stuffed Mushrooms
Lemon Rosemary Chicken Skewers
Fried Chicken Strips with Ranch Dip
Vegetable Turkey Spring Rolls
Fried Chicken Wontons Plum Sauce
Cheese Tortellini Three Sauces
Blackened Chicken with Roasted Red Pepper Sauce
Scallops Wrapped in Snow Peas and Bacon
Habañero Sausage Rolls with Cumin-Chili Sauce
Thai Chile Beef Skewers
Greek Spanikopita
Petite Beef Wellington
Skewered Andouille Sausage
Margarita Skewered Prawns with Tequila Lime Sauce
Roasted Vegetable Skewers
*Crab Stuffed Mushroom Caps
Pecan Crusted Chicken Tenders
Seafood Skewer with Lemon Beurre Blanc
Vegetable Tempura
*Petite Crab Cakes Garlic Aioli
Petite Quiches
Franks in a Blanket
Savory Pizza Popper
Garlic Mushrooms with Fontina Cheese Sauce
Shrimp and Linguisa Skewers
Ale Sautéed Chicken with Pecan Honey Aioli

COLD

Smoked Salmon and Roasted Red Pepper Canapes
Grilled Vegetable Platter with Goat Cheese
*Artichoke Bottoms filled with Smoked Trout
Fruit Kabobs with Banana-Poppyseed Dip
Assorted Cheese Tray with Crackers and Baquettes
Cascade of Fresh Sliced Seasonal Fruit with Carvings
Crisp Crudite Tray with Dipping Sauces
Boiled Red Potatoes with Cream Cheese and Salmon
Walnut and Brie Cheese Tart
Classic Deviled Eggs
Melon Balls Wrapped in Ham
Assorted Pinwheel Sandwiches
Open Face Canapes
Smoked Turkey Wrapped Asparagus
Vegetable Stuffed Mushrooms
*Chilled Prawns with Cocktail Sauce
Endive Petal with Gorgonzola and Walnuts
Smoked Chicken Rillettes
Mushroom Frittata
Seafood Stuffed Mushroom Caps
Salmon Mousse
*Whole Fresh Poached Salmon
Torta Mascarpone with Basil and Pine Nuts
Chocolate Dipped Strawberries
*California Sushi Rolls
Chicken Mousse Tartlet
Red Potato Stuffed with Bacon and Chive Cream Cheese
Bay Shrimp Tartlet
Dungeness Crab Puffs with Lemongrass
Vegetarian Tartlet with Avocado Puree
Tomato-Basil Pesto Bruschetta
Whole Poached Salmon with Remoulade Sauce