

HORS D'OEUVRES

COLD SELECTIONS

Fresh Fruit Platter - \$100.00 (serves 25)

Vegetable Crudités with Herb Dip - \$90.00 (serves 25)

Domestic and Imported Cheese Platter - \$150.00 (serves 25)

Belgian Endive with Gorgonzola and Walnuts - \$80.00 (50 pieces)

Assorted Canapés - \$80.00 (50 pieces)

Crab and Lobster with Shallot Crème Fraiche in Phyllo - \$175.00 (50 pieces)

Iced Seafood Bar - Market Price (100 pieces)

Clams or Oysters on the Half Shell - Market Price (50 pieces)

Cocktail Shrimp - Market Price (50 pieces)

Spinach Artichoke Hummus with Pita Chips - \$70.00 (serves 25)

Crisp Vegetable Spring Rolls with Sweet Chili Plum Sauce - \$125.00 (50 pieces)

Antipasto Tray - \$120.00 (serves 25)

Bruschetta Bread with Tomato and Cheese - \$70.00 (serves 25)

HOT SELECTIONS

(All items listed below are priced for 50 pieces)

Clams Casino - Market Price

Mini Eggrolls with Sweet and Sour Sauce - \$75.00

Buffalo Style Chicken Wings - \$85.00

served with bleu cheese and celery sticks

Mini Beef Wellington - \$225.00

Seafood Stuffed Mushrooms - \$90.00

Sausage Stuffed Mushrooms - \$75.00

Shrimp Shaomai - \$95.00

Coconut Shrimp - \$128.00

Cocktail Meatballs - \$70.00

choice of Swedish or Teriyaki

Smoked Gouda Arancini - \$100.00

Beef Teriyaki Sate with Bourbon Lime Sauce - \$150.00

Chicken Sate with Peanut Sauce - \$150.00

Bacon Wrapped Scallops - \$125.00

Baked Brie with Raspberry and Almonds - \$195.00

Italian Sausage Medallions with Peppers and Onions - \$80.00

Spanakopita - \$98.00

Chicken Lemongrass Potstickers - \$100.00

Assorted Mini Quiche - \$100.00

Mini Chicken Quesadillas - \$100.00

Please let us know about any food allergies.

(PRICE PER PERSON DOES NOT INCLUDE TAXES OR SERVICE CHARGE)