# APPETIZERS & HORS D'OEUVRES

*Minimum order of three dozen per kind. Individual Hors D' Oeuvres are priced by the dozen.*

Warm Hors D' Oeuvres, *require reheating or cooking*
Chicken and Waffle Skewers
Espresso BBQ Glazed Meatballs
Prosciutto Wrapped Asparagus Spears
Mini Wild Rice Cakes
Chicken Italian Sausage Meatballs with Currants & Pine Nuts, served with Yogurt Raita
Italian Sausage & Fennel Stuffed Mushrooms
Honey Stilton Crostini

Mini Rose Potatoes Stuffed with: Gorgonzola & Chives / Cheddar & Bacon
Tartlets: Chicken Tarragon / Onion Bacon / Spinach Ricotta
Tortilla Cuplets with Ground Beef, Cheese & Shredded Lettuce
*24.95 dozen*

Garlic Grilled Shrimp with Moroccan Tomato Jam *or* Saffron Aioli
Shrimp with Tanqeray Cocktail Sauce
Coconut Shrimp with Citrus Apricot Sauce
Rock Shrimp Crab Cakes with Jalapeno Aioli
*26.95 dozen*
Chicken Taquitos with Julienne Guacamole, *42.00 dozen*

Phyllo Wrapped Strudels, *require cooking*
Mini Beef Wellingtons | Crab & Brie | *26.95 dozen*
Sausage, Apple & Caraway
Wild Mushroom & Chevre
Swiss Chard & Shiitake Mushrooms
Asparagus, Gruyere and Toasted Almonds
Squash Puree
*24.95 dozen*

Cold or Room Temperature Hors D' Oeuvres
Fresh Seasonal Fruit Skewers
Traditional Deviled Eggs, *15.00 dozen*
Caesar Salad Cuplets, *requires assembly*
Brie & Herb Crostini with Port Marinated Grapes
"Caprese" Crostini *or* Skewers
Coconut Curried Chicken Bites
Chicken Skewers with Mango Glaze *or* Spicy Peanut Sauce
Smoked Salmon Canapes with Herbed Cream Cheese & Dill
Grilled Artichoke Bottoms with Mushroom Tapenade
Endive Spears with Mushroom Pate
Proscuitto Wrapped Asparagus
*24.95 dozen*

Seared Ahi Tuna on Wonton, Wasabi Aioli, *requires assembly*
Cucumber Crab Salad Canapes
Filet of Beef Skewers
*26.95 dozen*

*NEW

# STATIONARY HORS D'OEUVRES & PIZZETTAS

*Stationary Hors D' Oeuvres for the Buffet, Coffee table or Bar.*

Terrines

*Serve at room temperature with baguette crisps or crackers.*
*Petite serves 2-4, 6.95; Small serves 8-10, 12.50; Medium serves 15-20, 15.95*
Layered Sun-Dried Tomato Pesto and Basil Pesto
Smoked Salmon, Red Onions, Capers and Fresh Dill
Sherried Mushrooms, Toasted Walnuts and Dried Cranberries
Spiced Pecan and Bleu Cheese
Fig, Walnut and Gorgonzola

Mini Sandwiches

*Made with our mini French rolls. Accompanied by Aioli.*
Garlic Herbed Filet of Beef
French Ham & Brie
Roasted Turkey Breast & Shaved Manchego
Buffalo Mozzarella, Roma Tomato & Fresh Basil
*42.00 per dozen, one dozen minimum per kind.*

Open Face
Smoked Salmon
Turkey Meatloaf
French Ham

Pizzettas

*Single serving or 12 small wedges, 10.95 each. Minimum of three per kind.*
Prosciutto, Asparagus, Caramelized Onions and Mozzarella
Applewood Smoked Bacon, Roma Tomatoes and Arugula
Japanese Eggplant, Tomatoes and Mozzarella
Brie, Caramelized Onions, Red Potatoes and Arugula
Grilled Mushrooms, Red Onions, Zucchini and Basil
Black Olive, Tomato and Mushroom

Miscellaneous

Grilled Asparagus with Lemon Caesar Dip, *serves 3-4, 12.95 lb.*
Fresh Vegetable Crudité with Green Goddess Dip or Herbed Crème Fraîche, *serves 4-6, 9.50*
Smoked Salmon Filet with Capers, Red Onions, Herbed Crème Fraîche, *28.00 lb.*

*Small serves 6, 22.95; Large serves 20-25, 52.00*
Brie en Croute with Seasonal Chutney
Apricot Glazed Brie with Fresh Fruit and Toasted Almonds