

HOT HORS D'OEUVRES

VEGETARIAN

Wild Mushroom Ragout on a Crostini
Topped with Parmesan Cheese
\$87.50

Spinach & Feta Phyllo Triangles
\$87.50

Mini Falafel Balls with Tzatziki
Cucumber Dipping Sauce
\$87.50

Asparagus Wrapped in Phyllo
with Asiago Cheese
\$100

Warm Brie with Roasted Dark Cherries in a
Graham Cracker Phyllo Cup
\$112.50

Caramelized Onion, Hummus & Smoked
Gouda Flatbread
\$75

Wild Mushroom & Chevre Quesadilla with
Sour Cream
\$62.50

Veggie Quesadilla: Black Bean & Corn
Salsa with Cheddar Cheese
\$62.50

Fig & Pear Reduction with Warm Brie in a
Graham Cracker Phyllo Cup
\$100

VEGETARIAN

Jumbo Stuffed Mushroom Caps with Brie
& Raspberry Chipotle Jam
\$112.50

Mini Quiche (Assorted)
\$50

Risotto Balls Stuffed with Chevre
& Mushroom
\$100

Asian Dumplings with Ponzu Sauce &
Green Onions
\$100

Basil Pesto & Mozzarella Crostini
\$62.50

SEAFOOD

Coconut Shrimp with Orange-Lime Sauce
\$112.50

Individual Carry Out Boxes with Asian Slaw
& 1 Jumbo Thai Shrimp
\$150

Seared Thai Shrimp on Petite Fork
\$125

Seared Sea Scallops on a Corn & Black
Bean Cake Topped with Guacamole
\$125

HOT HORS D'OEUVRES

SEAFOOD

Seared Sea Scallop on Potato Gaufrette
Topped with Minted Pea Puree

\$125

Broiled Sea Scallops Wrapped in Bacon

\$125

Bacon Wrapped Shrimp with a
Fiesta Salsa Dipping Sauce

\$137.50

Mini Maryland Crab Cakes on Sourdough

Crostini with French Remoulade

\$100

Jumbo Stuffed Mushroom Caps with

Lump Crab Meat Gratin

\$112.50

PORK

Bacon, Caramelized Onion & Smoked

Gouda Flatbread

\$75

Maple Bacon Wrapped Medjool Dates

Stuffed with Blue Cheese

\$75

Smoked Gouda, Bacon & Maple Syrup in a

Mini Phyllo Cup

\$75

PORK

Loaded Potato Wedges with Maple Bacon
& Smoked Gouda

\$87.50

Mac & Cheese Fritters with Bacon Lardons
& a Salsa Creme Sauce

\$87.50

Mini Sicilian Sausage Kabobs with Ricotta
Filled Tortellini on a Bed of Marinara

\$125

Jumbo Stuffed Mushroom Caps with
Italian Sausage & Diced Vegetables

\$112.50

Scotch Eggs with Savory Maple Sausage

\$100

Bacon Jam Tarts in Quinoa Crust

\$125

Pulled Pork Topped with Cafe Cole Slaw in
a Mini Phyllo Cup

\$62.50

Roasted Pork Loin on Crostini with Warm
Blue Cheese

\$100

Hoisin Glazed Baby Back Ribs with
Gingered Sweet Chile Sauce

\$125

HOT HORS D'OEUVRES

CHICKEN

Skewers:

Coconut Chicken with Orange Lime Sauce,
Jamaican Jerk Chicken with a Curry Sauce,
Chicken Satay with Zesty Peanut Sauce,
Tortilla Crusted Chicken with Salsa Creme

\$100

Southwest Chicken Quesadilla with Salsa

Loaded Potato Wedges with Buffalo or
Fajita Chicken

\$87.50

Jumbo Chicken Wings:

Plain, Butter & Garlic, Chipotle BBQ, Mild,
Hot, Ranch or Honey Mustard
with Buttermilk Ranch & Blue Cheese

Dipping Sauces

\$100

Chicken Fingers with Honey Dijon Sauce
Thai Chicken with Asian Slaw & Peanuts in
a Mini Phyllo Cup

\$100

Chicken & Waffle Skewer, Mini Waffle with
Crispy Chicken Strip, Drizzled with
Sausage Gravy or Maple Syrup

\$112.50

BEEF & LAMB

Skewers:

Mojito Beef with Salsa Crème
Beef Satay with a Hoisin Drizzle

\$112.50

Meatballs:

Italian in a Traditional Marinara
Italian in a Pink Vodka Sauce
Asian in a Sweet Chili Sauce
Swedish

Sweet & Tangy Bourbon Sauce

Buffalo

\$50

Rare Beef Tenderloin on a Crostini with
Garlic Mayo & Topped with Parmesan

\$125

Mini Beef Wellington with Port Wine

Demi- Glace

\$150

Dijon Herb Crusted Lamb Chops with Port

Wine Demi Glace

\$175

All Items are priced per 50 pieces.