

HOT HORS D'OEUVRES

VEGETARIAN

Wild Mushroom Ragout on a Crostini
Topped with Parmesan Cheese
\$100

Spinach & Feta Phyllo Triangles
\$125

Mini Falafel Balls with Tzatziki
Cucumber Dipping Sauce
\$87.50

Asparagus Wrapped in Phyllo
with Asiago Cheese
\$125

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

Caramelized Onion, Hummus & Smoked
Gouda Flatbread
\$100

Wild Mushroom & Chevre Quesadilla with
Sour Cream
\$75

Veggie Quesadilla: Black Bean & Corn
Salsa with Cheddar Cheese
\$75

Fig & Pear Reduction with Warm Brie
in a Phyllo Cup
\$112.50

VEGETARIAN

Jumbo Stuffed Mushroom Caps with Brie
& Raspberry Chipotle Jam
\$125

Mini Quiche (Assorted)
\$75

Risotto Balls Stuffed with Chevre
& Mushroom with Sauce
\$125

Asian Dumplings with Ponzu Sauce &
Green Onions
\$125

Basil Pesto & Mozzarella Crostini with
Tomato Bruschetta
\$87.50

SEAFOOD

Coconut Shrimp with Orange-Lime Sauce
\$150

Individual Carry Out Boxes with Asian Slaw
& 1 Jumbo Thai Shrimp
\$175

Seared Thai Shrimp on Petite Fork
\$150

Seared Sea Scallops on a Corn & Black
Bean Cake Topped with Guacamole
\$175

HOT HORS D'OEUVRES

SEAFOOD

Seared Sea Scallop on Potato Gaufrette
Topped with Minted Pea Puree
\$150

Broiled Sea Scallops Wrapped in Bacon
\$125

Bacon Wrapped Shrimp with a
Fiesta Salsa Dipping Sauce
\$150

Mini Maryland Crab Cakes on Sourdough
Crostinis with French Remoulade
\$125

Jumbo Stuffed Mushroom Caps with
Lump Crab Meat Gratin
\$150

PORK

Bacon, Caramelized Onion & Smoked
Gouda Flatbread
\$100

Maple Bacon Wrapped Medjool Dates
Stuffed with Blue Cheese
\$75

Smoked Gouda, Bacon & Maple Syrup in a
Mini Phyllo Cup
\$112.50

PORK

Loaded Potato Wedges with Maple Bacon
& Smoked Gouda
\$100

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
\$150

Jumbo Stuffed Mushroom Caps with
Italian Sausage & Diced Vegetables
\$112.50

Scotch Eggs with Savory Maple Sausage
\$112.50

Pulled Pork Topped with Cafe Cole Slaw in
a Mini Phyllo Cup
\$62.50

Smoked Pork Loin on Crostinis with Warm
Blue Cheese
\$100

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,
with Chilean Salsa

\$125

Southwest Chicken Quesadilla with Salsa

\$100

Loaded Potato Wedges with Buffalo or
Fajita Chicken

\$100

Jumbo Chicken Wings: *Select One*
Plain, Butter & Garlic, Chipotle BBQ, Mild,
Hot, Ranch or Honey Mustard
with Buttermilk Ranch & Blue Cheese

Dipping Sauces

\$125

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

\$150

BEEF & LAMB

Skewers:

Mojito Beef with Salsa Crème
Beef Satay with a Hoisin Drizzle

\$125

Meatballs:

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

Sweet & Tangy Bourbon Sauce

Buffalo Sauce

\$50

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

\$150

Mini Beef Wellington with Port Wine

Demi- Glace

\$200

Dijon Herb Crusted Lamb Chops with Port

Wine Demi Glace

\$200

All Items are priced per 50 pieces.