

Passed & Silver Tray Hors d' oeuvres

(Priced to accompany dinner)

\$185.00 per 100 pieces

Phyllo Triangles with spinach, feta cheese and fresh herbs
Waterchestnuts Wrapped in Bacon tossed in sweet teriyaki sauce
Miniature Beef Wellington
Antipasto Skewers
Miniature Crab Cakes topped with caper mayonnaise
Pesto Cloud on Homemade Crostini
Asparagus wrapped in Phyllo with cheese
Chicken Hibachi Skewers
Bruschetta di Roma topped with a blend of pesto, tomato and Fontinella cheese
Warm imported miniature Brie en Croute with raspberry chutney
Breaded Butterfly Shrimp
Petite Potato Pancakes with smoked Salmon and dill sauce
Grilled Vegetable Strudel – or - Wild Mushroom Strudel

Assorted Sushi \$225.00 per 100 pieces
Jumbo Shrimp \$230.00 per 100 pieces
Coconut Lobster Skewers \$295.00 per 100 pieces

Displayed Hors d' oeuvres

Whole Poached Salmon decorated with cucumber slices, fresh lemon, dill sauce
Pumpnickel Bread \$195.00 (50-60 guests)

Whole Smoked Salmon with cream cheese, capers, chopped eggs, red onions
Pumpnickel Bread with classic garnish and dill sauce
\$195.00 (50-60 guests)

Wheel of Brie wrapped in puff pastry surrounded by fresh apples and grapes, sliced baguettes With Tropical Fruit Salsa, Sundried Tomato Sauce and Raspberry Chutney
\$85.00 (50 guests)

Antipasto Basket filled with Imported and Domestic Cheese, dried Salami, Pepperoni and Sausage surrounded by sliced bread and crackers
Marinated salad of roasted Peppers, Mushrooms and Olives
\$95.00 (50 guests)

Farmers Basket of Chilled Fresh Fruit and Berries with a Honey Yogurt Sauce
\$85.00 (50 guests)

Wicker Basket filled with Fresh Farm Vegetables and an Artichoke Dip
\$75.00 (50 guests)

Cheese Basket with Imported and Domestic Cheeses
Assortment of gourmet crackers and fresh garnish \$85.00 (50 guests)