



Hors d'oeuvres

Prices based on 100 pieces

- Spanakopita** *spinach & feta cheese in phyllo wrap*
- Stuffed Mushrooms** *traditional duxelles, sage stuffing*
- Stuffed Mushrooms** *with spinach and sausage*
- Breaded Cheese Ravioli** *cheese filled, lightly breaded, fried to golden brown*
- Macaroni & Cheese Bites** *with gorgonzola*
- Scallops Wrapped in Bacon**
- Coconut Shrimp** *with ginger dipping sauce*
- Shrimp Cocktail** *jumbo shrimp served with cocktail sauce and lemon*
- Smoked Salmon Crostini** *dill crème fraiche*
- Mini Maryland Crabcakes** *with remoulade sauce*
- Vegetable Spring Rolls**
- Beef Wellington** *beef tenderloin layered with mushroom duxelles and pate, wrapped in puff pastry*
- Skewered Beef Teriyaki**
- Skewered Chicken Teriyaki**
- Skewered Tandoori Chicken**
- Skewered Tandoori Beef**
- Tenderloin Crostini** *horseradish cream*
- Chicken Cordon Bleu** *chicken breast wrapped with ham and Swiss cheese lightly breaded and baked*

Stationed Hot Hors d'oeuvres

Priced per tray

- Mozzarella Sticks** *with marinara sauce*
- Swedish Meatballs** *with Mornay*
- Italian Meatballs** *with marinara*
- Chicken Fingers** *choice of buffalo, sweet and sour, honey mustard*

All prices subject to 20% administrative fee and 7% state and local tax.
All prices subject to change without notice.
Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness,
especially if you have certain medical conditions.



Stationary Display

Priced per guest, based on a minimum of 50

Fresh Vegetable Crudite

Seasonal assorted vegetables with ranch, onion and roasted pepper dips

Fruit Display

Seasonal sliced fresh fruit, berries and grapes

Grilled Vegetables

Assorted squash and peppers, portabella mushrooms, asparagus, tomatoes and seasonal vegetables with pesto and shredded parmesan cheese, focaccia and assorted breads

Antipasto

An assortment of cured meats and aged cheeses, marinated mushroom, artichoke hearts, fire roasted red and yellow peppers, assorted olives, sun dried tomatoes in oil and dried mission figs served with focaccia and baguettes

Specialty Cheese Board

*Assorted specialty imported and domestic cheeses displayed cubed, sliced and shaved, accented with preserves, mustards and honeys.
Garnished with seasonal fruits and served with assorted crackers*

Mezza Platter

Traditional hummus, roasted red pepper hummus, spinach and artichoke hummus, Tabouleh, baba ganoush, marinated artichoke hearts, kalamata olives, fresh figs, olive tapenade, stuffed grape leaves, Israeli cous cous with feta cheese, fire roasted red and yellow peppers & tzatziki served with pita bread and pita crisps

Seafood Raw Bar

Freshly shucked oysters & littlenecks, smoked mussels. cocktail shrimp, blue crab claws. Served with horseradish cocktail, green goddess and champagne mignonette sauces. Garnished with lemon & lime wedges

Norwegian Cold Smoked Salmon Platter

*Smoked salmon, capers, chopped egg yolks and whites, diced tomatoes, diced gerkins, diced red onions, cream cheese with dill.
Served with rye toast points.*

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