

### Roasted Vegetable, Cheese & Crudit  Display \$4.35 per Guest

A Presentation of Roasted Vegetables Arranged with Assorted Imported and Domestic Cheeses.  
Served with Dipping Sauces, Mustard, Homemade Crostini and Assorted Crackers.

### Antipasto Platter \$6.95 per Guest (Sold Per Platter; Each Platter Serves 50 Guests)

An assortment of Italian Meats, Imported & Domestic Cheeses, Roasted Artichokes, Marinated Mushrooms,  
Roasted Peppers & Asparagus Spears, and Balsamic Reduction

### Hors D'oeuvres \$2.75 per Guest (Each Selection)

Baby Twice Baked Potatoes

Tequila Lime Shrimp Skewers

Spanakopita

Fancy Deviled Eggs

Port Wine, Fig Jam & Prosciutto Crostini

Fontina Risotto Cakes

Mini Shepherd's Pies

Chipotle Orange Chicken Skewers

Cocktail Meatballs – Sweet & Sour, Italian, Swedish, or BBQ

Smoked Salmon Tartare Phyllo Cups

Tomato & Mozzarella Caprese Skewers with Basil Pesto

Sausage Stuffed Mushrooms

### Hors D'oeuvres \$3.50 per Guest (Each Selection)

Bacon Wrapped Scallops

Tenderloin Wellington Bites

Coconut Shrimp Skewers

Lump Crabmeat Stuffed Mushrooms

### Specialty Seafood Hors D'oeuvres Priced Individually

Classic Shrimp Cocktail **\$7.95 Per Guest**

Sesame Crusted Ahi Tuna with Soy, Wasabi & Pickled Ginger **\$5.95 Per Guest**

Takoshimi Tuna Tacos **\$5.95 Per Guest**