

Roasted Vegetable, Cheese & Crudité 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 \$2.50 per Guest (Each Selection)

Baby Twice Baked Potatoes

Bacon Wrapped Scallops

Spanakopita

Fancy Deviled Eggs

Coconut Shrimp Skewers

Tenderloin Wellington Bites

Fontina Risotto Cakes

Chipotle Orange Chicken Skewers

Mini Shepherd's Pies

Tequila Lime Shrimp Skewers

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

Smoked Salmon Tartare Phyllo Cups

Port Wine, Fig Jam & Prosciutto Crostini

Tomato & Mozzarella Caprese Skewers with Basil Pesto

Sausage Stuffed Mushrooms

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**