

Hors D'oeuvres

Roasted Vegetable and Cheese Display **\$5.85 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 **\$8.45 PER GUEST**

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

HORS D'OEUVRES | **\$4.50 PER GUEST** (EACH SELECTION)

Cocktail Meatballs - Sweet & Sour,
Italian, Swedish, or BBQ
Smoked Salmon Tartare Phyllo Cups
Tomato & Mozzarella Caprese Skewers
with Basil Pesto

Baby Twice Baked Potatoes
Spanakopita
Fancy Deviled Eggs

Sausage Stuffed Mushrooms
Port Wine, Fig Jam & Prosciutto Crostini
Chipotle Orange Chicken Skewers

HORS D'OEUVRES | **\$5.50 PER GUEST** (EACH SELECTION)

Bacon Wrapped Scallops
Tenderloin Wellington Bites with
Horseradish Cream Sauce
Tequila Lime Shrimp Skewers

Fontina Risotto Cake
Coconut Shrimp with Apricot Horseradish Sauce
Lump Crabmeat Stuffed Mushrooms
Mini Shepherd's Pies

SPECIALTY SEAFOOD HORS D'OEUVRES

PRICED INDIVIDUALLY

Classic Shrimp Cocktail **\$9.45 PER GUEST**
Sesame Crusted Ahi Tuna **\$8.45 PER GUEST**
with Soy, Wasabi & Pickled Ginger
Takoshimi Tuna Tacos **\$8.45 PER GUEST**