

COLD HORS D' OEUVRES

Priced per piece

CUCUMBER WHEELS

\$3.00

Roasted Red-Pepper Hummus and Parsley

Mint Herbed Goat Cheese with Lemon Zest

Curried Chicken with Currants

BELGIAN ENDIVE SPEARS TRIO

\$3.75

Chicken Caesar, Parmesan Tulle

Bleu Cheese Mousse and Candied Walnuts

Spicy Grilled Shrimp and Fennel Aioli



ASSORTED TEA SANDWICHES **\$3.00**

Smoked Salmon with Cream Cheese

Cucumber with Watercress

Traditional Egg Salad

CROSTINIS **\$4.00**

Prosciutto, Seasonal Fruit, Crescenza Cheese

Mediterranean Chicken Bruschetta

Peppered Tenderloin, Glazed Onions, Adobo Sauce

Smoked Salmon, Cream Cheese, Fresh Dill

GOAT CHEESE TRUFFLES **\$4.50**

Pistachio-Cranberry served with Grilled Bread

TIGER SHRIMP **\$4.00**

Lemon Wedges and Sweet Chili-Mango Dipping Sauce

STUFFED CHERRY TOMATOES **\$3.50**

Boursin Cheese, Lemon and Dill

PARMESAN CRISP **\$3.25**

Grilled Vegetables and Chives

PHYLLO CHICKEN SALAD **\$3.25**

Traditional Chicken Salad Stuffed Phyllo

CHILLED ROASTED VEGETABLE SKEWERS **\$3.00**

Zucchini, Onion, Mushroom, Peppers

PROSCIUTTO WRAPPED ASPARAGUS **\$4.00**

Marinated and Grilled Asparagus, Thinly Sliced Aged Prosciutto

ANTI PASTA SKEWER **\$3.25**

Fresh Mozzarella, Salami, Cherry Tomato, Kalamata Olive



HOT HORS D'OEUVRES

MINI QUICHE

\$3.00

Mushroom and Goat Cheese

Asparagus and Vermont Cheddar

Mozzarella, Tomato and Basil

FIG & CARAMELIZED ONION PUFFS

\$3.00

Goat and Cream Cheese in Puff Pastry

ADOBO CHICKEN

\$3.50

Yellow Rice, Diced Chicken, Andouille Sausage, Herbs and Spices in Phyllo

CRISPY SPRING ROLLS

\$3.00

Chicken, Shrimp or Vegetarian, Sweet and Sour, Hot Mustard and Soy Dipping Sauces

SEARED SCALLOPS

\$4.50

White Corn and Yukon Gold Potatoes

GORGONZOLA AND CRANBERRY PUFFS

\$3.50

Walnuts and Goat Cheese Rosette

PETIT "PISSALADIÈRE"

\$3.00

Onion, Thyme and Black Olive, Tomato

POT STICKERS

\$3.00

Chinese Chicken and Vegetarian Dumplings, Soy and Rice Wine Vinegar Dipping Sauce

WILD MUSHROOM BEGGARS PURSE

\$3.50

SAVORY Seasonings and Buttery Phyllo

ASSORTED KABOBS

\$3.50

Chicken, Garlic, Ginger, Cilantro, Lime Juice

Smoked Beef, Teriyaki Glaze



Pork, Whole Grain Mustard and Orange Glaze

SMOKED MOZZARELLA PROFITEROLES **\$3.00**

Cream Cheese, Fresh Herbs and Roasted Red Pepper Coulis

ARTICHOKE AND PARMESAN FRITTERS **\$2.75**

Baby Artichoke Hearts, Parmesan Crust

PORTOBELLO MUSHROOM PUFFS **\$3.00**

Roma Tomatoes, Roasted Peppers, Jack and Goat Cheeses

PANKO CRUSTED CRAB CAKES **\$4.50**

Rémoulade Sauce

BUFFALO STYLE CHICKEN WINGS **\$2.75**

Bleu Cheese Dressing and Celery Sticks

BARBECUED BABY BACK RIBS **\$3.50**

(2) Bones, Sweet and Spicy BBQ Sauce

BEEF SLIDERS **\$3.00**

Mini Cheeseburgers with Condiments

BEEF EMPANADA **\$3**

Cilantro Crème Fraiche

MINI BEEF WELLINGTON **\$3.50**

Tender Steak, Mushroom Duxelle, Puff Pastry

CRISPY WRAPPED SHRIMP **\$3**

Spicy Cocktail Sauce

SPANAKOPITA TURNOVER **\$2.50**

Spinach and Feta Turnover