

Hors D'oeuvres

All Hors D'oeuvres Priced Per 50 Pieces

COLD

Fresh Roma Tomatoes and Basil Bruschetta ~ \$60

Asian Glazed Chicken, Scallions and Toasted Almonds on Crispy Wonton ~ \$70

Goat Cheese and Sun-dried Tomatoes on Sourdough Toast Rounds ~ \$70

Roast Beef and Boursin Roulade on Toast Points ~ \$70

Chocolate Covered Strawberries ~ \$85

Smoked Salmon and Tobiko Caviar on Buttered Toast Points ~ \$90

Classic Shrimp Cocktail ~ \$100

Blue Crab Salad with Mango Red Chili Salsa on Crispy Wontons ~ \$100

Cilantro and Lime Shrimp on a Blue Corn Tortilla ~ \$100

HOT

Meatballs in Mushroom Sauce ~ \$50

Veggie Spring Roll with Thai Sweet Chili Sauce ~ \$70

Mini Chicken Cordon Bleu ~ \$70

Southwestern Egg Roll with Tomatillo Salsa ~ \$70

Spanakopita (Spinach and Feta Cheese in Phyllo) ~ \$70

Smoked Chicken Quesadilla with Chipotle Aioli ~ \$70

Maple Bacon Wrapped Andouille Sausage ~ \$80

Crab Stuffed Mushroom Cap ~ \$100

Jumbo Scallop Wrapped in Smoked Bacon ~ \$100

Fire Cracker Shrimp ~ \$125

21% service charge and 8.7% tax added to all prices

Display Platters

All Display Platters Priced Per Person

Imported and Domestic Cheeses
With Assorted Gourmet Crackers

\$3.75

Fresh Seasonal Fruit and Berries
With Yogurt Dipping Sauce

\$3.25

Fresh Seasonal Vegetable Crudités
With Ranch Dressing

\$3.00

Smoked Salmon
With Capers, Red Onions and Dilled Remoulade Sauce

\$100 ~ for Parties of 50+ People

\$175 ~ for Parties of 100+ People

21% service charge and 8.7% tax added to all prices