

MENU

hors d'oeuvres

Displayed Hors d' Oeuvres

Prices subject to current applicable gratuity and sales tax.

All selections require a minimum of 25 guests.

Prices based per person.

JUMBO TIGER SHRIMP <i>Served on Ice with Horseradish Cocktail Sauce</i>	4.25
SMOKED SALMON SET-UP <i>Bagellettes, Cream Cheese, Red Onion, Caper and Dilled Honey Mustard Sauce</i>	4.50
ANTIPASTO SPREAD <i>Array of Marinated Seasonal Vegetables, Salami, Prosciutto and Cheeses</i>	3.00
IMPORTED AND REGIONAL CHEESE DISPLAY <i>Grapes, Chopped Walnuts, Pecans and Assorted Crackers</i>	3.50
SEASONAL FRUIT CASCADE <i>Medley of Chopped Assorted Fresh Seasonal Fruits</i>	3.00
MIXED VEGETABLE CRUDITE <i>With Assorted Dipping Sauces</i>	3.00
FRESH TOMATO AND BUFFALO MOZZARELLA TRAY <i>Basil Chiffonade and Balsamic Vinaigrette</i>	3.50
SAUTEED PRAWNS <i>Lemon & Garlic Berre Blanc</i>	4.50
BRUSCHETTA, PESTO & HUMMUS <i>Served with Toasted Crostini</i>	2.75
ASSORTED SUSHI ROLLS <i>Fresh Sushi Rolls with Wasabi, Soy Sauce and Pickled Ginger</i>	3.00
CHOCOLATE DIPPED STRAWBERRIES (LIMITED AVAILABILITY) <i>Fresh Jumbo Strawberries Dipped in Semi Sweet Dark Chocolate</i>	MARKET PRICE
HOT SLICED TRI TIP <i>Sliced Thin in a Demi-Glace Sauce and Served in a Chaffing Dish</i>	6.00
HOT CHICKEN CUTS <i>With a White Wine Cream Sauce Served in a Chaffing Dish</i>	4.00
ASSORTED COLD CUTS <i>Sliced Meats & Cheeses, Served with Condiments & Fresh Rolls</i>	7.00

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COLD ITEMS

PITA CRISP WITH HUMMUS AND FRESH TOMATO	1.75
JAPANESE CUCUMBER WITH AVOCADO AND AHI TARTARE	3.50
MARINATED ASPARAGUS WRAPPED IN PROSCIUTTO AND FONTINA CHEESE	2.00
BOURSIN CHEESE AND TOASTED PISTACHIO STUFFED DATES	1.75
SMOKED SALMON AND CHIVE CRÈME FRAICHE ON HOTHOUSE CUCUMBER	2.75
BABY RED POTATO WITH CRÈME FRAICHE AND CAVIER	3.00

HOT ITEMS

TOMATO BISQUE SERVED IN ESPRESSO CUP	2.75
SMOKED OYSTER AND BRIE PUFF	2.75
BRUSCHETTA FORMAGGIO WITH BUFFALO MOZZARELLA	2.50
MUSHROOMS STUFFED WITH CHORIZO AND ITALIAN SAUSAGE	2.75
CRAB CAKE MEDALLIONS WITH LEMON GARLIC AIOLI	3.50
VEGETABLE POT STICKERS WITH LIME DIPPING SAUCE	2.75
BEEF AND DUXELLE EN CROUTE	3.50
CANNELLINI BRUSCHETTA WITH ARUGULA AND MARINATED ONION	2.50
COCONUT SHRIMP WITH SWEET CHILE DIPPING SAUCE	3.50
ASIAN BEEF SATE	3.25
PUFFED ROUNDS WITH BRIE CHEESE	2.75
SHIITAKE MUSHROOM SPRING ROLLS WITH PLUM SAUCE	3.25