

Cold Hors d' Oeuvres

Asparagus Wrapped in Prosciutto

Fresh asparagus steamed and wrapped with imported prosciutto.

\$2.50 each

Chocolate Dipped Strawberries

Fresh strawberries dipped in Belgian Chocolate served with Chantilly Cream.

\$3.00 each

Deviled Eggs

Farm fresh eggs, hard-boiled with piped yolks mixed with Dijon.

\$1.50 each

Melon Wrapped in Prosciutto

An array of seasonal fresh fruit wrapped in imported Italian prosciutto.

\$2.50 each

Assorted Crostini

Assorted crostini topped with roasted vegetables and fresh basil chiffonade.

\$2.50 each

Gulf Shrimp Cocktail

Gulf shrimp, poached, chilled and served with homemade cocktail sauce.

\$3.50 each

Fresh Cold Canapes

This classic assortment includes fresh lobster with deviled eggs, lemon mayonnaise with shrimp and Roquefort cream cheese, smoked salmon with roasted baby vegetables and cocktail sauce, dill ocean scallops with ginger curry and fine herbs, portabella mushrooms with sun dried tomatoes and goat cheese. Only available in assortments of 200.

\$580.00/200pp

All Hors d' Oeuvres are sold in increments of 50 pieces.

Hot Hors d' Oeuvres

Spicy Peanut Chicken Satay

Chicken breast marinated in Thai peanut sauce on a 6" skewer

\$2.50 each

Beef Kabobs

Marinated tender beef skewered with onions and peppers.

\$2.50 each

Scallops Wrapped in Bacon

Fresh native scallops wrapped in bacon

\$2.50 each

Risotto Crab Cakes

A mixture of risotto, crab and bread crumbs fried and served with dipping sauce.

\$2.50 each

Coconut Chicken

Chicken breast strips breaded in coconut, deep fried and served with sweet chili sauce

\$3.00 each

Spanakopita

Fresh filo dough triangles stuffed with spinach and feta cheese

\$2.00 each

Cashew Chicken Spring Rolls

Served crispy with Asian sweet and sour dipping sauce.

\$2.50 each

Shrimp Tempura

Shrimp nestled with a traditional Japanese style tempura batter served with sweet chili sauce.

\$3.50 each

Wild Mushroom Tartlets

Shitake, oyster, portabello, crimini and button mushrooms with Swiss cheese in a chive tartlet shell.

\$2.00 each

Cranberry Blue Cheese Filo

Dried cranberry and delicious blue cheese with orange zest in filo dough.

\$2.50

