

The First Course





Hors D'oeuvres

COLD DISPLAYED

Gourmet Cheese with Fruit Garnish and Cracker Assortment

Domestic Diced Cheese Tray with Cracker Assortment

Diced Fresh Fruit & Berries Display

Garden Vegetable Tray with Dip

Marinated and Grilled Vegetables with Olive Oil, Asiago

Cheese and Toasted Bread Rounds

Antipasta Platter Sliced Italian Meats, Cheeses, Marinated Veggie and Sliced Italian Bread

Bruschetta (Serves 15–20 People) Roasted Vegetable or Tomato and Basil with Toast Points

Whole Poached and Decorated Salmon Display (Serves Approx. 40 People)

Smoked Sliced Decorated Salmon Display (Serves 25–30 People)

Hummus with Pita Chips

Assorted Sushi Platter

COLD BUTLERED

Antipasta Skewers with Balsamic Glaze Deviled Eggs

Shrimp Cocktail

Smoked Salmon on Crouton with Red Onion, Capers and Cream Cheese (minimum order)

Mango Crab Stacks

Sea Scallop with Minted Pea Puree on Potato Chip

Classic Crab Cake Bites with Chili Lime Aioli

Roquefort and Watercress Filled Cherry Tomatoes

Smoked Trout Mousse on Cucumber Slice

Roquefort Grapes Rolled in Toasted Almonds

Skewered Tortellini with Spicy Aioli Dip

Gazpacho Shooters

Gourmet Assorted Cheese Skewers with Whole Grain Mustard Dip

Crudites Piped with Flavored Cream Cheese



Hors D'oeuvres

HOT DISPLAYED

Creamy Brie Cheese with Seasonal Berries and Cracker Assortment Brie and Raspberry En Croute **Brie Bites** Seafood Dip with Marble Rye Slices Spinach Dip with Marble Rye Slices Warm Bean Dip with Nacho Chips Chicken Fingers with BBQ Sauce and Honey **Boneless BBQ Wings Buffalo Wings with Celery & Bleu Cheese** Beer Battered Shrimp with Cocktail Sauce Breaded Scallops with Cocktail Sauce Drunkin Mini Dogs Franks in Blanket Mozzarella Sticks with Marinara Sauce Jalapeno Poppers Spinach and Artichoke Rangoon Warm Breadsticks with Marinara Sauce Apple Crescents with Powdered Sugar

HOT BUTLERED

Chicken Caesar Bites

Chicken Sate with Peanut Sauce

Chicken Tikka

Chicken Potstickers

Thai Chicken Meatball Skewers

Sesame Beef Skewers

Cocktail Meatballs Choice of: Swedish, Sweet-Sour, Asian, BBQ or Tomato

Vietnamese Pork Balls with Chili Dipping Sauce

Classic Mini Crab Cakes with Chili Lime Aioli

Scallops Wrapped with Bacon

Mushroom Caps with Crab Stuffing (min. 2 dz.)

Sesame Crusted Tuna Skewers with Spicy Orange Marmalade

Coconut Shrimp with Spicy Apricot Sauce

Vegetable Spring Rolls with Wasabi Mayonnaise

Mini Quiche Assortment

Spanakopita

Vegetable Potstickers