



2019 HORS D'OEUVRES SELECTIONS
(3 dozen minimum order per type)

\$22.00 PER DOZEN

Hot

- ❖ Sausage en Croute mild Italian sausage in puff pastry with Dijon sauce
- ❖ Alsation Onion & Applewood Smoked Bacon Tartlett
- ❖ Spinach-Ricotta Souffle in phyllo cup
- ❖ Stuffed Potato Wedges with cheddar cheese, bacon & sour cream

Cold

- ❖ House-made Salmon & Cream Cheese Mousse in cucumber cup
- ❖ Roasted Artichoke & Crab Compote in phyllo cup with lemon aioli
- ❖ Curried Chicken Salad with raisins and almonds in a mini bouchee
- ❖ Ham & Cheese Pinwheels
- ❖ Caprese Skewers with mozzarella, basil & fresh tomatoes
- ❖ Flavored Deviled Eggs choice of the following: Traditional; Bacon & Mediterranean (feta, roasted red pepper & Kalamata olive)

\$30.00 PER DOZEN

Hot

- ❖ Brie and Anjou Pear Crostini melted brie and fresh pears
- ❖ Wild Mushroom Vol au Vents sautéed mushrooms in puff pastry
- ❖ Spanikopita spinach & feta in phyllo dough
- ❖ Cod Cakes with tarragon aioli
- ❖ Brown Sugar & Bacon Wrapped Chicken Bites

\$38.00 PER DOZEN

Hot

- ❖ Clams Casino bacon, peppers, and onions baked with butter
- ❖ Apple-wood Smoked Bacon Wrapped Scallops
- ❖ Beef Tenderloin "Wellington" mushroom duxelle & puff pastry

Cold

- ❖ Summer Vegetables & Feta Cheese Tartlet in phyllo shells
- ❖ Fruit Salad Skewers with fresh mint & yogurt dip
- ❖ Roasted Chicken with sweet corn & black bean salsa in phyllo cup & topped with avocado cream

STATIONARY HORS D'OEUVRES

(Price per person – 10 person minimum)

- ❖ Vegetable Crudités - \$3.00: A colorful mélange of seasonal vegetables complimented with a creamy herb dip
- ❖ Baked Brie: wrapped in puff pastry with warm berry compote - Small (10 guests): \$50.00
- ❖ Warm Spinach & Boursin Cheese Dip - \$5.00: Served with toasted pita chips (4 oz./person)
- ❖ Hummus Platter - \$4.00: Served with assorted fresh vegetables & toasted pita chips (4 oz./person)
- ❖ Assorted Cheese Platter - \$6.00: Cheddar, Swiss & Muenster with grapes & crackers (4 oz./person)
- ❖ Salmon Dip - \$7.00: Served with toasted pita chips (4 oz./person)
- ❖ South Western Layer Dip - \$6.00: Served with a trio of tortilla chips (4 oz./person)
- ❖ Stromboli choice of the following: pesto, spinach & mushroom; sausage & mozzarella or ham, broccoli & cheddar (12" Stromboli): \$25.00

RAW BAR (price per piece, served with cocktail sauce & lemon) – market price will apply

- ❖ Jumbo Shrimp Cocktail, (size = 16/20 per pound) – \$4.00
- ❖ Littleneck Clams on the Half-Shell - \$3.00
- ❖ Oysters on the Half-Shell - \$3.00

ALL PRICES ARE SUBJECT TO MARKET PRICE FLUCTUATIONS.
WE TRY TO UTILIZE LOCAL & SUSTAINABLE FOOD PRODUCTS AS OFTEN AS POSSIBLE.