

Hors D'oeuvre Package I- (choose 10)

Gourmet Cheese Sampler with Fresh Grapes, Seasonal Berries,
Savory Flat Breads and Crackers
Crudités of Fresh Seasonal Vegetables Served with Delicate Dips
Southwest Pinwheels-Whipped Cream Cheese
with Jalapeno Peppers Wrapped in a Four Tortilla
Lemon & Garlic Laced Hummus with Herb Toasted Pita Chips
Herb Marinated Caesar Tortellini Skewered
with Cherry Tomatoes and Black Olives

Velvety Smooth Smoked Salmon Mousse with Demi Black Bread
White Corn Tortilla Chips with Chunky Salsa,
Guacamole, Sour Cream, and Cheese
Tender Breaded White Meat Chicken Fingers
with our House Made Tangy Honey Mustard
White Spinach Pizza Bites with Garlic Herbed Ricotta,
Mozzarella and Fontina Cheeses
Steamed or Fried Chinese Dumplings

Buckwheat Soba Noodles, Ginger Roasted Chicken
with Mushroom Soy Dressing
Tomato Crostini - Finely Chopped Plum Tomatoes, Basil,
and Herbed Cheese on Garlic Croutons
Classic Gourmet Deviled Eggs
Fried Wonton with Sweet and Sour Sauce
Pate' of Chicken Liver served with Demi Black Bread

Cajun Spiced Ravioli with Marinara Dip
New Potatoes Cups Filled with a Savory Sour Cream and Chive Dip
Zucchini & Red Pepper Frittata Diamonds
Green Onion & Teriyaki Marinated Cubes of Turkey Breast on Skewers
Shredded Russet Potato & Scallion Fritters

Fresh Pears with Blue De Bresse
Succulent Calamari Rings served with House made Spiced Tomato Dressing
Crunchy Artichoke Hearts Filled with Herb Mayonnaise
Honey Glazed Goat Cheese Bruschetta
Potato Explosion - Fried Balls of Potatoes with Garlic and Parmesan Cheese

The above menu includes disposable plates, forks, and cocktail napkins. If you prefer china it is an additional 3.00 per person. This will serve 100 guests for a 2 hour cocktail party.

Hors D'oeuvre Package II - (choose 10)

Gourmet Cheese Sampler with Fresh Grapes, Seasonal Berries,
Savory Flat Breads and Crackers
Herb Marinated Caesar Tortellini Skewered with
Cherry Tomatoes and Black Olives
Herbed Breaded Mozzarella Sticks with a Spicy Tomato Salsa
Crudités of Fresh Seasonal Vegetables Served with Delicate Dips
Cherry Tomato Cups Filled with our Velvety Smoked Salmon Mousse

Tender Sea Scallops wrapped with Hickory Smoked Bacon
Firecracker Buffalo Wings with Zesty Bleu Cheese Dressing
Petite Quiche Lorraine
Buckwheat Soba Noodles, Ginger Roasted Chicken with Mushroom Soy Dressing
Velvety Smooth Smoked Salmon Mousse with Demi Black Bread

Seafood Pearls - Delicately Seasoned Seafood Balls Baked with a Spicy Crispy Coating
White Broccoli Pizza Bites with Garlic Herbed Ricotta, Mozzarella, and Fontina Cheeses
Sweet Italian Sausage Wrapped with Puff Pastry
Golden Brown Sesame Chicken Strips with Sweet and Sour Sauce
Stuffed Mushrooms with Spinach and Prosciutto or Bacon

Wild Rice and Herb Fritters
Roast Sirloin of Beef on Garlic Rounds
Sweet Tart Cups Filled with Flavored Yogurt and Chopped Almonds
Skewers of Tender Grilled Salmon with a Creamy Horseradish Sauce
Roulade Pinwheels of Turkey Breast and our House Made Country Stuffing
Garlic Croutons Topped with Smoked Baked Ham and Shredded Mozzarella
Crispy Potato Skins with Sour Cream & Cheese Dip
Jalapeno Relleno - Cheese Filled Jalapeno Bites
Middle East Baba Ganoosh with Garlic and Herb Toasted Pita Chips

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Hors D'oeuvre Package III - (choose 10)

Tender Thai Spicy Marinated Grilled Chicken Chunks with Pineapple on Skewers
Clams Casino - Clams, Pepper, Bacon, & Herbs Baked on a Half Shell
Crispy Thai Vegetarian Spring Rolls with Sweet and Sour Sauce
Steamed or Fried Chinese Dumplings
Sweet & Sour, Burgundy, or Swedish Cocktail Meatballs

Tomato Crostini - Finely Chopped Plum Tomatoes, Basil,
and Herbed Cheese on Garlic Croutons
Cajun Spiced Ravioli with Marinara Dip
Golden Pineapple Cubes wrapped in Hickory Smoked Bacon
Beef Basted in a Tangy Tomato Sauce wrapped in Puff Pastry
Ginger and Garlic Laced Shrimp Toast

Golden Brown Sesame Chicken Strips with Sweet and Sour Sauce
Tender Veal and Caramelized Onion Skewers
Empanadas - Flaky Crescent Shaped Pastry Puffs Filled with Spicy Beef
Herbed New Potato Bowls Stuffed with our Lump Crab Meat and Herb Filling
Savory Tart Shells Filled with Curried Chicken, Raisins, and Onion

Savory Tart Shells Filled with Our Lump Crab Meat and Herb Filling
Smoked Salmon Mousse on Baguette Rounds
Crisp Leaves of Belgian Endive with Boursin and Alfalfa Sprouts
Chicken Bon Bons - Chicken and Herb Mixture Coated with
Seasoned Chinese Bread Crumbs
Gourmet Cheese Sampler with Fresh Grapes, Seasonal Berries,
Savory Flat Breads and Crackers

Asian Style Crab Crepe Cornucopias
Corn Fritters with Maple Syrup
Spicy Thai Chicken Satay with Peanut Sauce
Roasted Duck Breast and Date Confit in Crepe Horns
Baked Brie Encroute

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Hors D'oeuvre Package IV - (choose 10)

Gourmet Cheese Sampler with Fresh Grapes, Seasonal Berries,
Savory Flat Breads and Crackers
Classic Gourmet Deviled Eggs
Lemon & Garlic Laced Hummus with Herb Toasted Pita Chips
Spanakopita - Triangles of Phyllo Dough Filled with Spinach, Cheese,
Fresh Herbs and Spices

Sweet Tart Cups Filled with Flavored Yogurt and Chopped Almonds
Ultimate Crab Dip - Savory Dip of Shallot, Garlic, and Jumbo Lump Crab Meat
Plum Tomato Pesto on Croutons
Mustard & Herb Grilled Baby Lamb Chops with Apple Mint Sauce on the Side
Asparagus wrapped in Smoked Salmon

“Angels on Horseback” - Fresh Oysters wrapped in Hickory Smoked Bacon
Roasted Pepper Crostini - Herb Cheese and Roasted Peppers
on French Bread Croutons
Miniature Roast Beef and Turkey Sandwiches on French Bread
Mini Crab Cake Melt-Aways with Tartar or Remoulade Sauce
Spicy Marinated Shrimp with Ginger and Scallions

London Broil (requires carver)
Fancy Canapés
Kugel with Brown Sugar and Pecans
Crispy Spring Rolls Filled with Tender Lamb and Asian Vegetables
Grilled Tuna with Cracked Pepper

Dilled Cream Cheese and Smoked Scotch Salmon Pinwheels
Oysters Rockefeller
Asian Marinated Chicken Tenders with Spicy Pecan Breading
and a Tangy Sour Cream Dip
Teriyaki Pork Cubes wrapped with Scallion Ribbons served
with our Tantalizing Plum Ketchup
Cajun Spiced Chicken Morsels served with a Spicy Creole Dipping Sauce

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Hors D'oeuvre Package V - (choose 10)

Sweet and Savory Coconut Curry Shrimp with Dipping Sauce
Mini Bagels with Smoked Salmon and Cream Cheese
Grilled Baby Lamb Chops with Rosemary
Tempura Vegetables and Chicken with Teriyaki and Plum Sauces (requires cook)
Tender Asparagus Wrapped in Shaved Smoked Ham

Spicy Thai Beef Sate' Served with Peanut Sauce
Knishes - Liver, Potato, Spinach, Rice or Cheese
Tenderloin of Beef (carved to order) with Horseradish Cream
Mini Orange Muffins with Turkey and Cranberry Relish
Artichoke Fritters

Smoked Baked Ham and Pepper Barquettes
Apple Honey Barbecued Baby Spareribs
New Zealand Green Lip Mussels with Saffron Mouseline
Marinated Tuna Goujonnette
Blini and Caviar

Swordfish Skewers with Mustard Dill Sauce
Baked Brie Encroute with Apples and Pears
Wild Mushroom Tarts
Crostini - Herb Cheese & Roasted Peppers on French Bread Croutons
Swiss Cheese and Onion Tarts

Lobster Barquettes
Grilled Sea Scallops with Bacon
Jackie's Crabmeat & Chicken-Boneless Chicken Breast Stuffed
with Crab and Roasted Peppers

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Hors D'oeuvre Package VI

Gourmet Cheese Sampler with Fresh Grapes, Seasonal Berries,
Savory Flat Breads and Crackers
Crudités of Fresh Seasonal Vegetables Served with Delicate Dips
Roasted Artichoke and Bacon, Eggplant Caponata, Hot Pepper Jelly
and Olive Tapenade Spreads with Garlic Croutons
Lemon and Garlic Laced Hummus with Herb Toasted Pita Chips
Southwest Pinwheels-Whipped Cream Cheese
with Jalapeno Peppers & Diced Tomato Wrapped in a Flour Tortilla

Herb Marinated Caesar Tortellini Skewered
with Cherry Tomatoes and Black Olives
Buckwheat Soba Noodles, Ginger Roasted Chicken with Mushroom Soy Dressing
Pate' of Chicken Liver served with Demi Black Bread
Assorted Miniature Quiche
Miniature Gourmet Pizza Bites

Hors D'oeuvre Package VII

Gourmet Cheese Sampler with Fresh Grapes, Seasonal Berries,
Savory Flat Breads and Crackers
Crudités of Fresh Seasonal Vegetables Served with Delicate Dips
Roasted Artichoke and Bacon, Eggplant Caponata, Hot Pepper Jelly
and Olive Tapenade Spreads with Garlic Croutons
Lemon & Garlic Laced Hummus with Herb Toasted Pita Chips
Pate' of Chicken Liver served with Demi Black Bread

Velvety Smooth Smoked Salmon Mousse with Demi Black Bread
Buckwheat Soba Noodles, Ginger Roasted Chicken with Mushroom Soy Dressing
White Corn Tortilla Chips with Chunky Salsa, Guacamole, Sour Cream and Cheese
Miniature Roast Beef & Turkey French Bread Sandwiches

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Hors D'oeuvre Package VIII

Gourmet Cheese sampler with Fresh Grapes and Seasonal Berries
with Savory Flat Breads and Crackers
Crudités of Fresh Seasonal Vegetables Served with Delicate Dips
Roasted Artichoke and Bacon, Eggplant Caponata, Hot Pepper Jelly and Olive

Tapenade Spreads with Garlic Croutons
Pate' of Chicken Liver Served with Demi Black Bread
Velvety Smooth Smoked Salmon Mousse with Demi Black Bread
Buck Wheat Soba Noodles, Ginger Roasted Chicken
with Mushroom Soy Dressing
White Corn Tortilla Chips with Chunky Salsa, Guacamole,
Sour Cream and Cheese
Lemon & Garlic Laced Hummus with Herb Toasted Pita Chips

Hors D'oeuvre Package IX - (choose 10)

Mini French Bread Turkey & Roast Beef Sandwiches
Teriyaki Marinated Sesame Crusted Grilled Tuna Skewers
Belgian Endive with Crab Salad
Asparagus and Mushroom Frittata Diamonds

Goat Cheese on French Bread Croutons with Drizzled Honey
Spicy Sugar Cumin Almonds
Mushrooms Stuffed with Andouille Sausage
Cherubs on Horse back (Dried Apricots in Bacon)
Mini Stuffed Sweet & Sour Cabbage

Pecan Chicken Bites with Honey Mustard
BBQ Tandoori Shrimp
Miniature Egg Rolls
Moroccan Spiced Swordfish Brochettes
Pizzetta with Assorted Toppings

Tenderloin of Beef & Caramelized Pearl Onion Skewers
Mini Crabettes with Orange Red Pepper Mayonnaise
Baked Brie Encroute with Apples & Pears
Cocktail Knishes
Roasted Pepper and Garlic Herb Cheese Crostini
Mugs of Cream of Red Pepper Soup

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