



HORS D'OEUVRE

Hot Hors d' Oeuvre

Asian Duck Tartlet with Hoisin Sauce
Bacon Wraps with Water Chestnuts and your choice of Scallops, Chicken, Rumaki (chicken livers), or Shrimp
Beggar's Purses with Salmon and Gruyere
Bite-size Los Angeles Pizzas with Unique Toppings
Chicken Phyllo Dijon
Crab Wontons Rangoon with Duck Sauce
Empanadas: Chicken *or* Beef
Coconut *or* Tempura Shrimp with Orange Horseradish
Conch Fritters with Cajun Rémolade
Croustades: Mango and Brie with Raspberry Essence.
Fried Mozzarella Triangles with Marinara
Grilled Scallops and Basil with Lavender Essence
Italian Sweet Sausage en Croûte
Italian Stromboli Bites with Marinara
Meatballs with your choice of Sauces: Sweet and Sour, Swedish, Peppercorn, Marinara, Polynesian, *or* Kefthetes (Greek Meatballs with Mint)
Mini-BBQ Spare Ribs with a Hoisin Sauce
Mini-Maryland Crab Cakes with Cajun Rémolade
Mini-Quesadillas with Seasoned Beef, Shredded Chicken *or* Julienne Vegetable and Cheese
Mushroom Caps Stuffed with: Crabmeat, Feta and Spinach, Sweet Italian Sausage, *or* Bread Crumbs and Romano Cheese
Pigs-in-a-Blanket Mini Hotdogs with Hot Mustard
Pork Pot Stickers with Soy Sauce
Potato and Cheese Knish
St. Louis Fried Cheese Ravioli with Marinara
Chicken Satay Sesame Breaded Chicken with Peanut Sauce
Shrimp Tail Wonton Skewered and served with Wasabi and Pickled Ginger
Spanakopita: Spinach and Feta in Phyllo
Spinach and Prosciutto Crescents
Sweet Corn Fritters (African Foo Foo) with Herb Aioli
Sweet and Sour *or* Teriyaki Brochettes: Chicken, Beef, *or* Shrimp
Tuscany Beef Skewers: Peppered Tenderloin
Vegetarian Spring Rolls with Duck Sauce
Portobello Wontons: Mushroom Stuffed Wontons
Seafood Shooters Shrimp and Scallop in a Lobster Thermidor sauce, served in a Real Scallop Shell.
African Foo Foo: Corn Fritters
Tomato Bisque Shooter with Mini-Grilled Cheese sandwich
Lettuce Wraps with Chicken and Asian Vegetables
Mini-Flatbread with Brie and Caramelized Onions
Risotto Croquettes with Dipping Sauce
Macaroni & Cheese Balls
Buffalo *or* Thai Chicken Meatballs
Chicken Drumettes
Mini Reuben Sandwiches

Cold Hors d' Oeuvre

Antipasto Kebob Italian Meats w/ Fresh Mozzarella, Basil & Roasted Red Pepper
Artichoke Hearts with Shrimp and Dill
Asparagus Crepes with Herbed Cheese
Canapès: Thai Shrimp, Char-grilled Mahi-Mahi, Smoked Salmon with Dill, Liver Pâté with Lingonberry
Ceviche (Marinated Scallops) wrapped in Prosciutto with fresh lime
Caprese Kebob with Fresh Mozzarella, Basil and Cherry Tomato
Seafood Ratatoulli in Belgium Endive
Mini-Vegetarian Wraps with Julienned Vegetables, Avocado Slices, a Cream Cheese Spread, and Sprouts.
Mini-Brioche: with Blue Crab, Bèchamel, and Dill
Pâte à Choux Puffs: with Walnut Chicken, Tuna *or* Ham Salad
Traditional Deviled Eggs: with Crispy Shallots
Redskin Potatoes: with Crème Fraîche and Caviar
Shrimp, Pea Pod and Artichoke Skewers with Sesame Teriyaki
Blinis with Sour Cream and Caviar
Spanish Olive Tapenade on Grilled Cuban Bread
Steak au Poive Crostini with Creamy Horseradish
Stuffed Strawberries with Sweet Cream Cheese and Lime Zest
Stuffed Garden Vegetables with Herb Cheese *or* Hummus
Tuscan Bruschetta on Grilled Focaccia

Premium Hors d' Oeuvres

(These items are not included in package choice prices, but are available at additional price)
Sliders: Mini Burgers, BBQ *or* Mojo Pulled Pork, *or* Salmon
Mini Tacos Traditional Miniatures
Shrimp and Grits Served with Mini-Crocks with Red Pepper Coulis
Mini-Chicken and Waffles Drizzled with Honey
Chinese Spoons with Marinated Duck on Pad Thai Noodles
Mini Martini Glasses with Jumbo Shrimp served with Lemon and Cocktail Sauce
Passion Cones Filled with your choice of Premium Salmon Mousse, Peppered Beef, Blackened Scallops, *or* Crab Salad.

Stationary Platters

(These items are not included in package choice prices, but are available at additional price)
Brie en Croûte Topped with Raspberry Essence. Served warm in a Chafing Dish, with Cocktail Bread and Gourmet Crackers (serves 35-40 people per Brie)
Hot Blue Crab *or* Spiced Seafood Dip *or* Hot Artichoke and Spinach Dip: Served with Cocktail Bread and Gourmet Crackers
Roasted Garlic Hummus with Pita Points
Seven Layer Dip Artistically arranged combination of Fiesta Beans, Guacamole, Sour Cream, Cilantro Salsa, Chorizo Sausage, Chives, and Cheddar Cheese
Smoked Salmon Mousse in a Fish Design, served with Bagel Chips and Gourmet Cracker Selection (serves approx. 30)
International Cheese Tray with Gourmet Crackers
Garden Vegetable Crudite with Peppered Artichoke Dip
Mediterranean Platter: Feta, Hummus, Olives and Peperoncini