

All Hors d'oeuvres are 1 piece per person 20 person minimum ~ Please allow 48 hour advance ordering unless otherwise noted

Hot Hors d'oeuvres

Baby Back Ribs in Sweet Molasses Glaze

Individual Baked Brie Puffed Pastry Filled with Brie Cheese (Vegetarian) *Choice of*: Cranberry Sauce or Cherry Cabernet Sauce

Calamari Fritti with Cracked Black Pepper and Remoulade Sauce

Caribbean Chicken Wings Marinated in Caribbean "Jerk" Sauce

Chicken Drummettes

Choice of: Hunan Chicken Wings with Peanuts, Buffalo Chicken Wings with Blue Cheese and Celery Sticks, Honey Mustard Chicken Wings, or Honey BBQ Chicken Wings with Ranch

Crab Cakes Mini Crab Cakes Served with Mango Salsa

Dim Sum Assortment to Include: Mini Pork Buns, Shrimp Shaomai, Chicken Pot Stickers, and Shrimp Hargow

Fig and Mascarpone in Phyllo Phyllo Shells Filled with White Figs and Mascarpone Cheese (Vegetarian)

Grilled Cheese Sammies on Sourdough

Choice of: Cheddar, Swiss, or Pepper Jack

Grilled Sausage with Peppers and Onions

Choice of: Chicken Apple Sausage or Italian Sausage

Ground Sirloin Mini Burgers Bite Sized Patties, Sliced Tomato, Lettuce, and Sliced Cheese with Mini Slider Buns

Grown Up Ham and Cheese Finger Sandwiches with Green Apples, Gouda, and Dijon Mustard Dip

Jalapeno Poppers Hollowed Jalapeno Peppers Filled with Cheese, Battered, and Fried (Vegetarian)

Loaded Potato Skins with Bacon, Cheddar, Sour Cream, and Chives

Meatballs

Choice of: Sweet and Sour with Pineapple, Onions and Peppers, Swedish in a Cream Sauce, Fresh Dill and Sour Cream Sauce, or In a Stroganoff Sauce

Mini Lamb Chops Served with Citrus-Mint Dipping Sauce *3 Day Notice Required

Mini Quiche Assortment to Include: Quiche Lorraine, Herb Cheese, Spinach and Cheese, and Cajun Shrimp



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Mini Tacos with Shredded Lettuce and Salsa *Choice of*: Beef or Chicken

Mini Turkey Corn Dogs Served with Ketchup and Mustard

Mini Wellington

Choice of: Beef with Pate, Onion, and Mushroom, Chicken with Caramelized Onion and Mushroom, or Vegetable Ratatouille

Potstickers

Choice of: Chicken or Vegetable

Plum Glazed Shiitake Mushrooms with Pork Sausage and Sesame Oil, Topped with Chinese Plum Sauce

Quesadilla Triangles

Choice of: Three Cheese (Vegetarian)

Choice of: Chicken and Cheese or Shredded Pork and Chicken

Choice of: Black Jack Quesadilla - Shredded Chicken, Monterey Jack Cheese, Blackberry, and Chipotle

Pepper Sauce, Served with Sour Cream and Salsa

Choice of: Brie and Pear Quesadilla - Grilled Flavored Tortillas Filled with Brie Cheese and Fresh Pears

Served with Guacamole and Sour Cream

Rosemary Shrimp Skewers Brushed with Mint Pesto

Scallops

Choice of: Scallop Wrapped In Bacon or Teriyaki Scallop

Choice of: Jumbo Sea Scallop Sautéed in Garlic Sauce atop a Lemon Canapé with Chives and Lemon

Garnish

Skewers

Choice of: Grilled Vegetables on a Petit Skewer (Vegan)

Choice of: Spicy Szechuan Tofu Skewers (Vegan)

Choice of: Teriyaki Chicken with Diced Peanuts Or Polynesian Chicken with Pineapple

Choice of: Teriyaki Beef with Diced Peanuts Or Lamb with Mint Jelly

Somosas (Potato) Served with Cilantro Chutney

Spanakopita Flaky Pastry Shells Filled with Spinach, Feta, and Mediterranean Spices (Vegetarian)

St. Louis Style Toasted Ravioli Served with Marinara Dipping Sauce (Vegetarian)

Stuffed Jumbo Prawns Filled with Ricotta and Scallions, Wrapped In Bacon



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Stuffed Mushroom Caps

Choice of:
Spinach, Pancetta, and Scallion
Cream Cheese, Pesto, and Pine Nuts (Vegetarian)
Blue Cheese and Toasted Pecans (Vegetarian)

Sweet and Sour Glazed Chicken Bites Wrapped in Bacon

Twice Baked Truffled Potatoes with Truffle Oil, Asiago Cheese, and Fresh Sage (Vegetarian)

Water Chestnuts Wrapped in Bacon

Cold Hors d'oeuvres

Ahi Tuna

Choice of: Seared and Sesame Crusted on a Skewer, Served with Orange Sauce Choice of: Poke with Macadamia Nuts in a Martini Glass

Asparagus

Choice of: Citrus Soy Marinade and Dipping Sauce (Vegan) Choice of: Wrapped in Prosciutto

Bruschetta

Choice of: Artichoke, Sun Dried Tomato, and Feta Cheese (Vegetarian)

Choice of: Make Your Own Traditional Bruschetta with Toasted Baguettes, Diced Tomatoes, Olive Oil, and Basil (Vegetarian)

California Rolls with Soy Sauce, Wasabi, and Ginger

Dolmas Mediterranean Spiced Rice Wrapped in Grape Leaves (Vegan)

Focaccia Bread Topped with Roma Tomatoes, Mozzarella, and Fresh Basil (Vegetarian)

Fritatta Squares

Choice of: Zucchini and Red Pepper (Vegetarian) Or Spinach, Mushroom, and Parmesan Cheese (Vegetarian) or Denver with Ham, Bell Pepper, Onion, and Cheese

Jumbo Prawns

Choice of: Triple Sec Marinated with a Lime Wedge, Tangy Citrus Prawns, or Prawns Chilled with Cocktail Sauce

Profiterole

Choice of: Sundried Tomato and Herbed Goat Cheese (Vegetarian) or Wild Mushroom with Chanterelle, Crimini, and Shitake Mushrooms and a Cream Sauce in a Flaky Pate a Choux Pastry Shell (Vegetarian)



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Salad Boxes Individual Boxed Salads in "To Go" Boxes

Choice of: Chinese Chicken Salad with Chopsticks or Fall Harvest Salad with Apples and Cranraisins

Shrimp Martinis

Choice of: Shrimp Cocktail Martini with Cocktail Sauce and a Lemon Wedge Choice of: Mediterranean or Tequila Lime Marinated Bay Shrimp Served in Mini Martini Glasses *3 Day Notice Required

Summer Rolls

Choice of: Fresh Shrimp or Avocado

Tortellini Skewers Cheese Tortellini, Sun Dried Tomato, Artichoke, and Olive (Vegetarian)

Appetizer Platters and Dips

Antipasto Olives, Peperoncini, Salami, and Artichokes

Antipasto Display Olives, Peperoncini, Salami, Artichokes, Sweet Pickles, and Focaccia

Assorted Arum Sandwiches Roast Beef, Smoked Turkey, Black Forest Ham, and Roasted Vegetable with Lettuce, Tomato, and Red Onion on Soft Cracker Bread *Must Order in Multiples of 10

Baked Brie Round in Puff Pastry with Sliced Baguettes and Crackers

Choice of Filling: Pesto, Chopped Apricots and Toasted Pecans, or Caramelized Onions and Pistachio Nuts

Carving Station Served with Assorted Rolls *Requires On Site Server

Choice of: Roasted Turkey with Cranberry Mayonnaise, Marinated Tri Tip with Horseradish Spread, or Pork Ioin with Apple Spice Spread

Cheese Platter (Domestic) Sliced Cheddar, Dilled Havarti, Pepper Jack, and Monterey Jack with Sliced Baguettes and Crackers

Cheese Platter (Imported) Wedges of Gouda, Fontina, Gorgonzola, Herbed Goat Cheese, Brie Topped with Pesto, Accents of Grapes, Sliced Pears, Toasted Walnuts with Sliced Baguettes and Crackers on a Marble Display Board

Cheese Platter (Domestic and Imported) Sliced Cheddar, Monterey Jack, Pepper Jack, Dilled Havarti, Brie Rounds, Gorgonzola Wedges, Toasted Walnuts, Grapes and Strawberries, Sliced Baguettes, and Crackers on a Marble Display Board

Chocolate Fondue Served with Strawberries, Marshmallows, Rice Crispy Treats, Pound Cake, and Baby Bananas



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Fire Grilled Vegetable Platter (Vegan)

Fresh Sliced Fruit Salad Seasonal Fruit

Fresh Fruit & Dip Display Cubed Cantaloupe, Honeydew, Pineapple, and Whole Strawberries with Marshmallow Dip & Yogurt Dip

Fruit and Cheese Platter Cubes of Cheddar, Dilled Havarti, Pepper Jack, and Monterey Jack with Fresh Seasonal Fruit, Sliced Baguettes and Crackers

Meat and Cheese Platter Smoked Turkey, Ham, Roast Beef, Italian Salami, and Assorted Cheese with Sliced Bread, Rolls, and Condiments *Tuna May Be Added Upon Request

Petit Sandwiches on Boulette Rolls Tuna Salad, Chicken Breast, Smoked Turkey, Roast Beef, Ham, and Grilled Vegetables

Smoked Salmon Display Served with Sliced Bagels and Capers on a Marble Display Board

Spinach Dip in a Bread Bowl with Bread Cubes

Sushi Platters California Rolls, Tuna Rolls, Cucumber Rolls, Assorted Nigiri, and Inari with Wasabi and Ginger *Specific Rolls may be Available by Request

Tea Sandwiches Tuna Salad, Ham Salad, and Cream Cheese and Cucumber on Crustless Sliced White and Wheat Bread, Chicken Salad on Raisin Bread *Pricing Reflects 1 Piece Per Person, But Must Be Ordered in Multiples of 3

Sauces on the Side Tzatziki, Tahini, Cucumber Raita, or Hummus

Vegetable Crudite Red and Green Bell Peppers, Cherry Tomatoes, Broccoli, Baby Carrots, Celery, Cucumber, and Asparagus with Blue Cheese Dip *Ranch Substituted Upon Request

Vegetable Crudite in Display Vases Red & Green Bell Peppers, Cherry Tomatoes, Broccoli, Baby Carrots, Celery, Cucumber and Asparagus Served with Blue Cheese and Cucumber Dill Dip

Warm Artichoke Dip with Sliced Baguettes