

HORS D' OEUVRES

(An average person eats 14 hors d'oeuvres in a two-hour period.)

COLD HORS D'OEUVRES

Flat Breads	\$3.00 per person (3 pieces)
With roasted vegetable and pesto	
or	
With caramelized onion, bacon, and boursin cheese	
Antipasto Platter	\$3.00 per person
An assortment of Italian meats, cheeses, marinated vegetables and olives	
Mediterranean Platter	\$3.00 per person
Roasted garlic hummus, cucumber yogurt dip, cucumbers, olives, tomatoes, flatbread and crackers	
English Crab Cakes	\$1.50 per person (2 pieces)
Seasoned crab mixture served on an English muffin	
Fresh Vegetable Mirror	\$2.00 per person
Fresh Fruit Mirror	\$3.00 per person
Assorted Cheese and Cracker Mirror	\$3.00 per person
Fresh Mozzarella and Tomato Platter	\$2.00 per person
Served with basil oil and balsamic vinegar reduction	
Dips	\$2.50 per person each
<u>Brushetta</u> : with fresh mozzarella, tomato and basil served with crostini	
<u>Artichoke</u> : warm and creamy artichoke and spinach dip, with crostini	
<u>Smoked Salmon</u> : dill and cream cheese with smoked salmon and assorted crackers	
<u>Olive Tapenade</u> : olives, capers, parsley and olive oil spread with crostini and crackers	
Chilled Shrimp with Cocktail Sauce	\$1.50 per piece
Smoked Salmon	\$115.00 (35 servings)
Served with capers, egg, cucumber, red onion and dill	
Beef Tenderloin Baguette	\$3.00 per piece
Thin slices of tenderloin on toasted baguette with whipped horseradish cream	

HOT HORS D'OEUVRES

Chicken Pistachio Strips	\$2.50 per person (3 pieces)
Marinated breast of chicken crusted with pistachios	
Roasted Garlic and Cheese Ravioli	\$2.00 per person
Three cheese ravioli with olive oil, garlic and herbs	
Spanikopita	\$2.00 per person (2 pieces)
Spinach, onions and feta cheese wrapped in crisp phyllo dough	
Polynesian Kebobs	\$2.00 per piece
Sea scallops wrapped in bacon	
Stuffed Mushrooms	\$1.50 per piece
Filled with Italian sausage, or artichoke/spinach	
Baked Brie	\$50.00 for 25 servings (2-lb wheel)
Topped with toasted walnuts and honey	
Roasted Beef Tenderloin	\$5.00 per person
Served in a whiskey cream sauce and cocktail roll	
Herb Crusted Pork Tenderloin	\$2.50 per person
Served with a Mango Chutney	
Chicken Quesadilla	\$1.25 per piece

PASTRIES AND CONFECTIONS

Array of Mini Desserts	\$3.00 per person (3 pieces)
Chocolate Fondue	\$2.00 per person (3 pieces)
Strawberries and pastries, ready to be dipped into chocolate	
Fancy Mixed Nuts	\$9.50 for 15 servings (16 oz.)
Warm Crepes	\$4.00 per person (3 pieces)
With red wine poached pears and chantilly spiced cream	