

## vegetarian [priced per piece]

### black bean & risotto croquettes

seasoned black bean & parmesan risotto, japanese bread crumbs, caribbean spice

### parmesan risotto croquettes

parmesan reggiano risotto, japanese bread crumbs

### wild mushroom tarts

wild mushrooms, white wine sauce, thyme, dill, and cream in a savory tart

### caprese lollipops

skewered teardrop tomatoes, fresh mozzarella & basil, drizzled with balsamic reduction

### mediterranean kabobs

skewered marinated artichoke hearts, fresh mozzarella, kalamata olives, sundried tomatoes

### fresh tomato bruschetta

diced tomatoes, red onion, fresh basil, melted blue cheese, lime juice, olive oil on toasted baguette

### vegetable spring rolls

hand-rolled with sautéed onions, carrots, and celery, deep-fried and served with apricot dipping sauce

### soup & sandwich

mini cheddar grilled cheese on french bread, rich tomato bisque shooters served in asian spoons

### brie & raspberry tarts

raspberry puree and french brie in a baked tart

### spinach & brie tarts

spinach, french brie and olive oil in a savory tart

### belgian endive petal

belgian endive leaf stuffed with blue cheese mousse and curried walnuts

### stuffed artichokes

artichoke halves stuffed with goat cheese mousse

### wild mushroom crostinis

wild mushroom reduction on a toasted baguette, topped with fresh grated parmesan cheese

### assorted mini quiches

to include quiche lorraine, vegetable, spinach and bacon & cheese

### spanakopita

phyllo pockets stuffed with fresh spinach & feta cheese, baked to a golden brown

## displays & platters [priced per person]

### seafood bar

raw oysters, raw clams, shrimp, lemons, cocktail sauce, hot sauce

### hot crab dip

creamy lump crab dip dusted with old bay and served with baguette slices *(minimum 12 people)*

### gourmet grilled vegetable platter

red and yellow bell peppers, portobello mushrooms, onions, asparagus, fresh mozzarella, drizzled with balsamic reduction and extra virgin olive oil

### mediterranean antipasta

prosciutto, marinated artichokes, assorted olives, hummus, pepperoni, feta cheese, sundried tomatoes, pita

### herb-roasted beef tenderloin presentation

thinly-sliced roasted beef tenderloin served with honey mustard, horseradish cream, button rolls, and lemon vinaigrette-tossed greens

### brie en crouete

beautiful french brie round baked in puff pastry and served with raspberry spread and walnuts  
(minimum 12 people)

### deluxe vegetable and cheese crudités

broccoli, celery, carrots, cherry tomatoes, cheddar, swiss, and monterey jack cheeses, assorted stone mill crackers and ranch dip

### fresh fruit display

fresh-cut seasonal fruit; may include cantaloupe, honey dew melon, strawberries, pineapple and grapes, served with a citrus yogurt-based dipping sauce *\*fruit selection dependent on seasonal availability*

*Appetizer pricing is based upon a standard 60-minute cocktail hour timeframe; price adjustments/increases may be incurred if a longer period is requested.*

*Most items can be passed or displayed.*

## meat & poultry [priced per piece]

### beef tenderloin crostinis

roasted beef tenderloin, zesty horseradish cream, and parsley on a toasted baguette

### grilled baby lamb chops

served with orange marmalade and rosemary

### pulled pork sliders

chef's recipe pulled pork on mini potato rolls

### beef satay

skewered teriyaki beef with pineapple-chili sauce

### beef kabobs

skewered grilled beef tenderloin, onions & bell peppers, drizzled with apricot glaze

### mini beef tacos

southwest-seasoned ground beef, cheddar, avocado cream, iceberg lettuce served in soft taco shells

### cheeseburger sliders

mini angus beef sliders with cheddar cheese, on mini potato rolls

### mini corn dogs

bite-sized hot dogs in a corn breading, served with honey mustard & ketchup for dipping

### sheppard's pie

seasoned ground beef, whipped mashed potato, corn, and bell pepper in an herb tart

### beef wellingtons

beef tenderloin and mushroom duxlle in puff pastry

### chicken quesadillas

southwest seasoned chicken breast with cheddar cheese and salsa, grilled in bite-sized flour tortillas

### chicken kabobs

skewered grilled chicken, onions and bell peppers with apricot glaze

### chicken satay skewers

teriyaki-style chicken with sweet chili dipping sauce

### duck confit spring rolls

hand-rolled spring rolls filled with duck confit, served with plum sauce

### chicken wellingtons

chicken breast and mushroom duxlle in puff pastry

## seafood [priced per piece]

### clams casino

baked clams stuffed with bacon, onions, bell peppers and parmesan cheese, finished with fresh lemon juice

### baby scallop ceviche

lime-marinated bay scallops with cilantro, onion and bell peppers, served in a delicate phyllo cup

### smoked salmon & roquefort cheese tarts

with onion, parsley, and vinegar in a savory tart

### crab caps

mushroom caps stuffed with crabmeat, onion, bell peppers, and white wine sauce, finished with fresh lemon juice

### mini crab balls

broiled jumbo lump crab cakes, served with cocktail sauce

### crab won tons

fried won ton wrapper filled with crabmeat, old bay, lemon, and parsley, served with an apricot dipping sauce

### shrimp cocktail

large steamed shrimp, zested with fresh lemon juice and dusted with old bay, served with cocktail sauce

### shrimp spring rolls

large shrimp hand-wrapped in spring roll wrapper, served with sweet chili dipping sauce

### scallop rumaki

broiled diver sea scallops wrapped in bacon

### raw oysters

freshly shucked blue point oysters, zested with lemon juice, served with cocktail sauce & worcestershire

### raw clams

east coast clams, zested with lemon juice, served with cocktail sauce & worcestershire

### coconut shrimp skewers

large coconut-encrusted shrimp, deep-fried, served with a pineapple-chili dipping sauce

### tuna tar tar

ahi tuna tar tar served in asian spoons and drizzled with sesame chili sauce

### lobster casino

broiled lobster, garlic stuffing, bacon, and fresh squeezed lemon juice in asian spoons

### california tempura roll bites

crab and avocado rolls with pickled ginger; served with wasabi cream & soy sauce