

HORS D'OEUVRES

Whether you're having a "Ladies Night IN" at your home or a formal event, inquire about our "Appetizers Kits". We are happy to supply you with appetizers that you can easily serve in your home and wow your friends.

Hors d'oeuvres are predominantly sold by the piece and vary in price from \$1.25 – 1.75 ea.

HOT

*Almond Encrusted Calamari
Creamy Shrimp and Scallop Rangoon
Coconut Lime Chicken Skewers with Passion Fruit Creme
Fried Calamari with Cherry Peppers
Crispy Crab Wontons with Citrus and Cilantro
Chicken Satay with Roasted Garlic Peanut Sauce
Spinach and Feta Phyllo Purses
Raspberry Almond Brie Phyllo Purses
Goat Cheese and Black Olive Tapenade Crostini
Chicken Quesadilla Minis
Spicy Pork and Broccoli Rabe Empanadas
Crab Stuffed Mushrooms / Traditional Stuffed Mushrooms
Mortadella /Provolone/Basil Empanadas
Herbed Risotto Rounds with Marinara
Grilled Coconut Chicken and Pineapple Skewers
Coconut Shrimp with Sweet and Sour Sauce
Spinach Mushroom and Sundried Tomato Tartlets
Miniature Beef Wellingtons
Crab Salad Profiteroles (Traditional Crab Cake or Cilantro / Citrus)
Beef Teriyaki Skewers
Miniature Ryebein Sandwiches
Scallops in Bacon with Maple Sauce
Spicy Lemon Chile Skewered Shrimp
Maryland Crab Cakes w/ Spicy Aioli
Sesame Chicken with Ginger Sauce
Thai Chicken & Cashew Spring Rolls
Vegetable Spring Rolls with Sweet/Hot Sauce
Sweet Potato Pecan Tartlets
Potato Pancakes w/ Chive Sour Cream or Smoked Salmon
Mushroom Profiteroles
Indian Vegetable Fritters (Pakora)
Asparagus Wrapped in Phyllo
Fresh Avocado and Pico de Gallo Salsa Cups
Caramelized Onion and Pear Tartlets*

COLD HORS D'OEUVRES

Beef Tenderloin Crostini with Horseradish Crème
Salmon Mousse Canapes
Fig and Vanilla Cream Crostini
Smoked Turkey Crostini with Spiced Cranberry and Apricot Chutney
Seesame Seared Tuna with Ginger Scallion Glaze
Asparagus Wrapped in Prosciutto
Roasted Pepper, Goat Cheese and Basil Mini Wrap
Fig, Walnut and and Chevre Mini Wraps
Italian Antipasto Skewers
Melon & Prosciutto
Phyllo Cups with Chicken, Olives & Pesto
Japanese Shrimp & Rice Balls with Wasabi Ginger Sauce
Lemon Basil Shrimp in Snow Peas
Smoked Salmon with Arugula Cream on Rye Toast Canapes
Cherry Tomato & Basil Polenta Tarts

HORS D'OEUVRES SERVED IN CHAFFERS OR PLATTERS

Eggplant and Fig Tapenade Served with Pita Crisps or Crackers
Hot Crab, Artichoke and Jalapeno Dip with Pita Crisps Sm.
Sweet and Savory Miniature Meatballs \$10.50/dozen
Almond or Cranberry Chutney Baked Brie/Crackers
Warm Carmelized Onion and Goat Cheese Spread Crackers
Smoked Salmon and Dill Mousse Pate with Cocktail Rye
Mexican 7 Layer Dip with Tortilla Chips
Hot Spinach and Artichoke Dip (with / without Crab)
Sundried Tomato Mousse with Crudite Vegetables
Middle Eastern Platter (Hummus, Stuffed Grape Leaves & Tabouleh) with Pita
Shrimp, Avocado, and Cilantro "Salsa" with Flour Tortilla Triangles
Vegetable Crudite Trays: Small \$45 Large \$55
Fruit and Cheese Tray: Crackers Sm. \$45 Lg. \$60