



HORS D'OEUVRES

Almond Encrusted Calamari
Creamy Shrimp and Scallop Rangoon
"Adult" Panko Encrusted Chicken Fingers with Chipotle Mayo
Lollipop Lamb chops with Black Cherry and Balsamic Glaze
Coconut Lime Chicken Skewers with Passion Fruit Creme
Mini Hamburger Sliders or Fully Dressed "Mini-Dogs"
Creamy White Bean Puree and Mushroom Ragu
Chorizo and Potato Empanadas
Crispy Crab Wontons with Citrus and Cilantro
Chicken Satay with Roasted Garlic Peanut Sauce
Caramelized Onion, Sausage and Apple Minis
Eggplant Crisps with Shaved Parm and Red Pepper
Vegetable Samosas
Raspberry Almond Brie Phyllo Purses
Goat Cheese and Black Olive Tapenade Crostini
Spicy Pork and Broccoli Rabe Empanadas
Mortadella /Provolone/Basil Empanadas
Herbed Risotto Rounds with Marinara
Toasted Jalapeno Ravioli with Cajun Pink Sauce
Crab Salad Profiteroles (Traditional Crab Cake or Cilantro / Citrus)
Miniature Rubeen Sandwiches
Thai Chicken & Cashew Spring Rolls
Potato Pancakes w/ Chive Sour Cream or Smoked Salmon
Sherried Mushroom Profiteroles
Spinach and Artichoke Purses
Asparagus Wrapped in Phyllo
Caramelized Onion and Pear Tartlets

COLD HORS D'OEUVRES

Beef Tenderloin Crostini with Horseradish Crème
Fig, Walnut and and Chevre Mini Wraps
Asian Pear, Fig & Proscuitto Wraps
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
Japanese Shrimp & Rice Balls with Wasabi Ginger Sauce
Italian Antipasto Skewers
Melon & Prosciutto
Phyllo Cups with Chicken, Olives & Pesto
Japanese Shrimp & Rice Balls with Wasabi Ginger Sauce
Lemon Basil Shrimp in Snow Pea
Smoked Salmon with Caper Aioli on Rye Toast

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.
Foie Gras, Fresh Berries and Artisan Cheese Platter
Sweet and Savory Miniature Meatballs
Almond or Cranberry Chutney Baked Brie/Crackers
Warm Carmelized Onion and Goat Cheese Spread Crackers
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, Tatziki, Tabouleh) with Pita
Shrimp, Avocado, and Cilantro "Salsa" with Flour Tortilla Triangles
Fruit and Cheese Tray with Crackers