



VOTED BEST CATERER – READER’S CHOICE 2010

North Shore Magazine

HORS D'OEUVRES

Almond Encrusted Calamari
Garlicky Shrimp 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
Caramelized Onion, Shaved Beef Carpaccio and Blue Cheese Toasts
Eggplant Crisps with Shaved Parm and Red Pepper
Vegetable Samosas
Raspberry Brie Phyllo Purses
Goat Cheese and Black Olive Tapenade Crostini
Spicy Pork and Broccoli Rabe Empanadas
Mortadella /Provolone/Basil Empanadas
Herbed Risotto Rounds with Pesto Creme
Toasted Jalapeno Ravioli with Cajun Pink Sauce
Miniature Rubeen Sandwiches
Chili-Cheese Wontons
Cuban Eggrolls
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
Chicken Quesadilla Minis

COLD HORS D'OEUVRES

*Beef Tenderloin Crostini with Horseradish Crème
Fig, Walnut and and Chevre Mini Wraps
Profiteroles (Mini Puffs with Chicken Salad and Cranberries or Crab Salad)
Asian Pear, Fig & Prosciutto Wraps
Smoked Turkey Crostini with Spiced Cranberry and Apricot Chutney
Sesame 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
Lemon Basil Marinated Shrimp in Snow Pea
Smoked Salmon with Caper Aioli on Rye Toast
Sundried Tomato Mousse Canape*

HORS D'OEUVRES SERVED IN CHAFFERS OR PLATTERS

*Eggplant and Fig Tapenade Served with Crisps or Crackers
Hot Crab, Artichoke and Jalapeno Dip with Crisps
Artisan Cheese and Berry 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*