



## Hors D'oeuvres

*Page One of Two*

### Hot Hors D'oeuvres

Baked Brie on Crostini drizzled with Roasted Garlic Oil	\$4.00
Pear and Brie in Phyllo	\$4.00
Fire Roasted Pepper and Borsin Cheese Bruschetta	\$4.00
Parmesan Artichoke Heart	\$4.00
Four Cheese Stuffed Mushrooms Caps	\$4.00
Mushroom Vol-Au-Vent	\$4.00
Crab-stuffed Mushrooms with Lime Hollandaise	\$4.00
Spinach and Feta Spanakopita	\$4.00
Greek Spanakopita with Sun-dried Tomato and Spinach	\$4.00
Vegetable Spring Roll with Plum Sauce	\$4.00
Black Bean Empanadas	\$4.00
Bacon wrapped Scallops	\$4.00
Risotto Bow with Tomato Sauce	\$4.00
Pork Pot Stickers with Chile Garlic Sauce	\$4.00
Mini Beef Wellington with Port Wine Sauce	\$4.50
Marinated and Grilled Lamb Pops with Mint Chutney	\$4.50
Crabmeat and Smoked Provolone in Phyllo Dough	\$4.50
Cajun Crab Cake with Red Pepper Aioli	\$4.50
Coconut Shrimp with Citrus Soy Sauce	\$4.50
Bacon wrapped Shrimp brushed with Bourbon Barbeque Sauce	\$4.50
Tempura Shrimp with Ponzu Dipping Sauce	\$4.50
Pancetta wrapped Tiger Prawns with Spicy Honey Glaze	\$4.50
Seared Ahi Tuna on Crisp Wonton with Orange-Ginger Sauce	\$4.50
Pepper-cruste Ahi Tuna Bites with Ponzu Sauce	\$4.50
Potato Latke with Smoked Salmon and Caviar	\$4.50
Crispy Calamari with Lemon-Ginger Vinaigrette	\$5.50

### Skewers

Coconut Chicken	\$4.00
Chicken Satay with Teriyaki Sesame Glaze	\$4.00
Curry Chicken Skewer with Lemon Yogurt	\$4.00
Teriyaki Beef Satay	\$4.00
Chicken Satay with Thai Peanut Sauce	\$4.00



## Hors D'oeuvres

*Page Two of Two*

### Cold Hors D'oeuvres

Provence Bruschetta with Savory Roma Tomatoes, Fresh Basil, and Greek Olives	\$4.00
Prosciutto wrapped Asparagus with Fontina Cheese	\$4.00
Prosciutto wrapped Melon	\$4.00
Portobello Crostini with Roasted Peppers and Balsamic Syrup	\$4.00
Garlic and Herb Cheese Mousse on Endive	\$4.00
Curried Chicken and Apple Salad on Endive	\$4.00
Avocado Mousse filled Cherry Tomato	\$4.00
Vegetarian California Roll with Wasabi and Soy Sauce	\$4.00
Smoked Chicken on Puff Pastry with Cream Cheese and Chives	\$4.00
Cucumber Canapé with Tomato and Red Onion	\$4.00
Country Pate Canapé with Cornish Hen	\$4.00
Crab and Avocado Salad on Tortilla	\$4.00
Red Grapes rolled in Gorgonzola and Toasted Almonds	\$4.00
Caprese on Garlic Crisp	\$4.00
California Rolls with Soy Sauce	\$4.00
Viennese Beef Salad in Potato	\$4.00
Cucumber with Smoked Salmon Mousse	\$4.00
Brie and Kiwi on a Toast Round	\$4.00
Mini BLT - Endive, Tomato, Boursin Cheese, and Bacon	\$4.25
Chicken, Black Bean, Cilantro, and Avocado Salad on Tortilla Crisp	\$4.25
Assorted Sushi - Crab, Tuna, California, Shrimp Sashimi	\$4.50
Jumbo Shrimp with Spicy Cocktail Sauce	\$4.50
Black Point Oysters on the Half Shell with Lemon and Cocktail Sauce	\$4.50
Tuna Sashimi on a Potato Crisp with Sesame Salad	\$4.50
Lobster Medallion with Aioli Cream on a Crostini	\$4.50
Alaskan Crab Claws with Dipping Sauce	\$4.50
Crab Rangoon with Roasted Pepper Sauce	\$4.50

### Thin Crust Gourmet Pizza

Bacon, Tomato, and Provolone	\$4.00
BBQ Chicken	\$4.00
Vegetarian	\$4.00
Margarita	\$4.00

\*These selections are priced per piece, minimum of 50 pieces. Bite-size appetizers can be enjoyed butler passed or as a tabled display.