

## Hors D'oeuvres Selection

Crab and avocado stuffed mushroom caps	\$2.25
Cherry tomato, bocconcini cheese and basil skewers	\$1.75
Marinated feta, black olive and cucumber on a skewer	\$2.50
Asian pork balls with a chili lime dipping sauce	\$2.25
Crunchy cod nuggets with a roasted garlic tartar sauce	\$2.75
Roasted vegetable with goats cheese in a phyllo bundle	\$2.25
Olive and feta in a phyllo blanket	\$2.25
Poached pear and Brie in puff pastry	\$2.75
Wasabi salmon brochettes	\$3.25
Phyllo tartlets with Asian beef salad	\$3.25
Stuffed dates filled with a creamy gorgonzola and wrapped in prosciutto served on a skewer	\$3.75
Chicken satay with a sweet chili glaze	\$3.25
Blue cheese, apple and bacon bouchee	\$2.25
Fresh bacon wrapped sea scallops	\$3.25
Grilled shrimp on a skewer with fresh herbs in butter	\$3.25
Smoked salmon, Brie and dill tartlets	\$2.75
Melon ball brochette	\$2.25
Fig chips with a chive goat cheese mousse	\$2.75
Cherry tomato and basil in phyllo with garlic	\$2.25
Pinwheel salmon (with cream cheese and spinach)	\$2.75
Sesame toast with hummus	\$1.25
Pesto and sun dried tomato canapés	\$2.25
Cucumber and smoked salmon pate bites	\$2.25
Vegetable simosas with tzatziki dip	\$1.25
Assorted sushi (vegetable, crab or smoked salmon)	\$2.75
Mini fruit skewers	\$2.25
Mexican bites	\$2.25
Zucchini and onion fritter with sour cream	\$1.75
Fresh rice paper wrapped spring rolls with Thai dipping sauce	\$2.75
Bacon, cheddar and asparagus bruchetta on crostini	\$2.75

Deviled eggs with wasabi and black toasted sesame seeds	\$2.75
Roasted ratatouille on grilled focaccia dusted in parmesan	\$2.25
Mushroom risotto croquette with a creamy warm asiago dip	\$3.25
Petite Yorkshire pudding with beef tenderloin and laced with béarnaise sauce (Minimum 100 pieces ordered)	\$3.75
Roulade with sweet bell peppers and herbed cheese	\$2.25
Spinach, goats cheese and pimento roulade bruchetta	\$4.00
Vegetarian Dolmades (vine leaves, lentils, onion, corn, rice, carrots and spice)	\$4.00
Vietnamese fresh spring rolls	\$6.00
Toasted figs in prosciutto, orange glaze and sage	\$6.00
Crab cakes with chipotle sauce	\$6.00
Grilled asparagus and prosciutto rolls	\$6.00
Rolled omelet with chives, cheese and caviar	\$8.00
Sea scallop lolly pop	\$9.00
Gulf shrimp filled with a smoked salmon – dill mousse, hickory shaved cheese and wrapped in fried pancetta	\$12.00

#### Stationary Platters

Crab ball with crackers (Platter for 50 people)	\$125.00
Hot crab dip with crackers (Platter for 50 people)	\$125.00
Crudités and spinach dip (Platter for 50 people)	\$90.00
Fruit tray with dipping sauces (Based on 50 people)	\$120.00
Domestic Cheeses with crackers (Based on 50 people)	\$120.00
World cheeses with crackers (Based on 50 people)	\$200.00
Brie with Cumberland reduction sauce and baked apple chips served on frisse (Based on 8 people)	\$50.00

Pricing Listed above (with the exception of platters) is based on an individual piece and does not include applicable taxes

Pricing of hors d'oeuvres is based on the event that we will be catering the dinner meal as well. If your event is for catered hors d'oeuvres only then a fee for kitchen and service staff will apply.