Hors D'oeuvres

(Priced Per Piece)

Vegetable

Bruschetta	\$1.50
Jalepeno Popper	\$1.50
Vegetable Spring Rolls	\$1.75
Southwestern Vegetable Quesadillas with Salsa	\$1.75
Spanikopita - Phyllo Triangles Stuffed with Spinach & Feta Cheese	\$1.75
Breaded Artichoke Hearts with Parmesan	\$2.00
Brie & Raspberry in Phyllo	\$2.00
Stuffed Mushrooms with Spinach	\$2.00

Seafood

Scallop wrapped in Bacon	\$2.00
Stuffed Mushrooms with Crabmeat	\$2.25
Canapé with Lobster Salad	\$2.25
Smoked Salmon with Dill Sour Cream & Capers on a Toast Point	\$2.25
Shrimp with Cocktail Sauce	<i>\$2.75</i>
Ahi Tuna Wonton with Sweet Pepper Relish	<i>\$2.75</i>
Mini Crab Cakes with Cajun Remoulade	\$3.00

Meat & Poultry

Pork Dumplings with Pot Sticker Sauce	\$2.00
Chicken Sate	\$2.00
Chicken Quesadillas with Salsa	\$2.00
Buffalo Chicken Phyllo Cup	\$2.00

<u>Elegant Displays</u> (Price Per Person)

Cheese & Fruit Display

With Crostini & Dip. \$4.50

Smoked Salmon Display

With Assorted Crackers & Traditional Accompaniments. 40-50 people \$100.00 75-100 people \$200.00

Mediterranean Display

Olive Tapenade, Hummus, Tubule Served with Baked Pita Points.

\$4.50

Vegetable Crudité

Served with Ranch Dip \$2.75

Antipasto Display

Italian Meats & Cheeses and vegetables \$4.50

Premier Seafood Display

Raw Clam & Oysters, Lump Crab Meat, Shrimp Cocktail Market Price