

HORS D'OEUVRES MENU

STATIONARY DISPLAY

The Veggie Plate	\$/pp
Garden Fresh Vegetables with Assorted Dipping Sauces	
The Cheese Lovers Spread	\$/pp
An International & Domestic Display of Cheese with Mustards and Crackers	
Sliced Seasonal Fresh Fruits and Berries	\$/pp
Combination of Any Two from Above	\$/pp
A Chaffer of Warm Crab Dip (<i>has 30 - 40 servings</i>)	\$

BUTTLERED COLD HORS D' OEUVRES

(Priced Per 50 Pieces)

Bruschetta served on a Crostini with and a Balsamic Drizzle	\$
Caprese Skewers (<i>mozzarella, grape tomato & basil leaves, balsamic drizzle</i>)	\$
Chicken and Blue Tart (<i>Buffalo chicken salad in filo cup</i>)	\$
Seared Beef on Crostini with Boursin Cheese & Caramelized Onions	\$
Shrimp and Crab Tarts	\$
Ahi Tuna on Crispy Wonton with Seaweed Salad	\$
Shrimp Cocktail	\$

BUTTLERED WARM HORS D' OEUVRES

(Priced Per 50 Pieces)

Honey Garlic Chicken Skewers	\$
Carnitas Pulled Pork served on a Polenta Cake	\$
Vegetable Spring Rolls with a Soy Ginger Dipping Sauce	\$
Mushroom Caps Stuffed with Chorizo Sausage and Cheese	\$
Spanakopita (<i>spinach and feta cheese in a puff Pastry</i>)	\$
Bacon Wrapped Shrimp with a drizzle of Barbeque sauce	\$
Scallops Wrapped in a Hickory Smoked Bacon	\$
Miniature Crab Cakes	\$