

Hors d'oeuvres

Menu A

Vegetable Platter
International Cheese & Crudite Display
Warm Spinach Dip
served with Tortillas or Assorted Breads
Chicken Sate (served with dipping sauce)
Beef Sate' with Dipping Sauce
Vegetarian Quesadillas & Sour Cream & Salsa
Caesar Salad Crustinis
Bruschetta
Falafel Bites (fried garbanzo-bean patties with dipping sauce)
Miniature Vegetable Cakes & dipping sauce
Caprese Bruschetta
Roasted Portobello & Artichoke Bruschetta
Tomato Soup & Grilled Cheese
Miniature Corndogs
with Honey Dijon Dipping Sauce
Spinach & Artichoke in Phyllo Cups
Cajun Beef Skewers
Boneless Buffalo Wings
Jerk Chicken Wings
Shanghai Hot & Spicy Chicken Wings
Teriyaki Chicken Wings
Apple Cranberry Chicken Wings
Cilantro Lime Chicken Wings
Vegetarian-Stuffed Mushrooms
Gorgonzola Meatballs
Autumn Meatballs & Roasted Red Pepper Jam
Chicken Salad Crustinis
Sweet Potato Quesadillas &
Cinnamon Sour Cream
Assorted Vegetable Miniature Quiches
Fresh Fruit Skewers with Dipping Sauce

Menu B

California Vegetarian Sushi Rolls with Soy
Sauce & Ginger
Italian Antipasto Skewers
Marinated Mozzarella on Rosemary Skewers
Lemon & Dill Tortellini Skewers
Curried Chicken on an Endive Leaf
Pear, Pecan & Brie Cups
Cranberry & Cinnamon Goat Cheese Cups
Asparagus Parmesan Straws
Brie in Puff Pastry with Pear Chutney
Mixed Vegetable & Goat Cheese Tartlet
Smoked Salmon Mousse on Cucumber Discs

Assorted Chicken Bites (e.g., Marsala,
parmesan, Florentine, Caprese, Mediterranean)
New Orleans Fried Catfish Fingers
(with Lemon Roumelade)
Spicy Salmon Cakes with Cucumber Dill Sauce
Homemade soups in miniature bread bowls
(large variety of soups available)
Sliders: your choice of beef, barbecue pork or
barbecue chicken sliders
Dates Wrapped in Bacon
Award Winning California Maki Dip served with
Tempura Nori Crisps
Award Winning Mediterranean Eggplant Dip
Fruit Salsa served with
Cinnamon Sugar Lavash Chips
Antipasto Bites

Menu C

Mediterranean Platter
Antipasto Platter
Ahi Tuna or Salmon Sushi Rolls with Soy Sauce
& Ginger
Beef Carpaccio Maki Roll
Bite-sized Lobster Corndogs,
served with Lemon Remoulade
Tenderloin Crustinis
with Horseradish Cream Sauce
Award-Winning Seven Cheese Tuscan Dip (with
Homemade Lavash Chips)
Miniature Crab Cakes
Lollipop Lambchops
Miniature Beef Wellingtons
Crab Cake Sliders
Pan-Seared Sea Scallops with Butternut Squash
Puree, Mango Salsa or a Vanilla Buerre Blanc
Crab-Stuffed Mushrooms
Coconut Shrimp with Dipping Sauce
Crab or Shrimp with Mango and Avocado
Buffalo or Cajun-style shrimp with dipping
sauces
Raw Bar (freshly shucked oysters, littleneck
clams, crab claws & shrimp cocktail)
Oyster Shooters
Jumbo Gulf Shrimp Cocktail
Scallops wrapped in Bacon
Shrimp & Crab Martinis
Ahi Tuna
(Lightly marinated sushi-grade tuna,
grilled, with a coconut risotto cake, served on a
Nori chip with green apple wasabi drizzle)