

CHILLED HORS D'OEUVRES

All prices are quoted for 100 pieces and are sold in increments of 50 pieces

- ICED JUMBO PRAWNS *Lemon Wedges, and Cocktail Sauce*
- ICED STONE CRAB CLAWS *Lemon Wedges, and Cocktail Sauce*
- CUCUMBER CUPS *With Crab Salad
With Sushi Grade Ahi Tuna and Wasabi Crème Fraiche*
- HOUSE ROLLED MAKI SUSHI *Vegetable with Cucumber, Avocado & Cream Cheese
Spicy Tuna with Furikake
California Roll with Crab, Avocado and Cucumber*
- TEA SANDWICHES *Prosciutto Ham with Apricot Cream Cheese
Smoked Chicken and Pecan Salad
Crab and Peppered Bacon with Rosemary Aioli
Curried Egg Salad with Arugula
Shrimp Salad with Fresh Dill
Smoked Salmon with Chive Cream Cheese*

SPECIALTY CANAPÉS

- PEPPERED SHRIMP ON CUCUMBER ROUNDS *Herb Cream Cheese and Italian Salsa*
- SHAVED BEEF TENDERLOIN CROSTINI *Caper Aioli, Roasted Pepper Salsa*
- BRUSCHETTA WITH GOAT CHEESE *Dried Fruit Compote*
- SMOKED SALMON ON BAGEL CHIPS *Dill Cream Cheese and Black Olive Tapenade*
- BELGIAN ENDIVE SPEARS *English Stilton Cheese and Candied Pecans*
- ARTICHOKE PETALS WITH SHRIMP SALAD *Red Pepper Hummus and Feta Cheese*
- SPOON CANAPES *Truffled Potato Brunoise with Domestic Caviar
Sake Cured Salmon Gravlox with Lemon/Ginger Crème Fraiche
Tuna Tartar with Wasabi, Tobiko and Wonton Crisp
Pecan Smoked Salmon with Bacon Praline and Tomato Confit*

For additional hors d'oeuvre selections please inquire with your catering sales representative

*Receptions are based upon 2 hours of service and may be extended for an additional charge.
For groups less than fifty guests a service charge will apply.*

HOT HORS D'OEUVRES

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INDONESIAN STYLE CHICKEN SATAY	<i>Peanut Sauce and Toasted Coconut</i>
CLASSIC CRAB CAKES	<i>House-made and Lightly Breaded, accompanied by Remoulade Sauce</i>
CREOLE STYLE MEATBALLS	<i>Caramelized Onions and Peppers with Sweet Tomato Jam</i>
FRIED CHICKEN TENDERS	<i>BBQ and Honey Mustard Sauces</i>
SAUSAGE STUFFED MUSHROOMS	<i>Stone Ground Mustard Dijonaise Sauce</i>
GRILLED SAUSAGE SAMPLER	<i>Polish, Italian, Andouille and Bratwurst with Stone Ground Mustard</i>
VEGETABLE EGG ROLLS	<i>Spicy Asian Mustard and Sweet & Sour Sauce</i>
TRIO OF STUFFED POTATO SKINS	<i>Cheese & Scallion, Cheese & Bay Shrimp, Cheese & Bacon</i>
MUSHROOM/CHEVRE AND LEEK TARTLETS	<i>Roasted Shiitake Mushrooms, Goat Cheese and Caramelized Leeks</i>
POT STICKERS	<i>Dumplings with Assorted Fillings and a Soy/Mirin Dipping Sauce</i>
SMOKED SALMON TARTLETS	<i>House-smoked Salmon and Fresh Dill in a Flaky Pie Crust</i>
CHICKEN DRUMETTES	<i>Garlic/Hoisin Glazed or Buffalo Style</i>
FRIED MOZZARELLA STICKS	<i>Marinara Sauce</i>
ASIAN GRATINÉE OF GREEN LIP MUSSELS	<i>Roasted New Zealand Mussels with an Asian Rémoulade</i>
SALMON HASH POTATO LATKES	<i>Chopped Gravlox Salmon, Bacon & Herbs atop Potato Pancakes</i>
SWEET POTATO PUFFS	<i>Sweet Potato Puree in Puff Pastry</i>
BEEF EMPANADAS	<i>Flaky Turnovers filled with Seasoned Beef, served with Pico De Gallo</i>
SPANAKOPITA	<i>Greek Phyllo Pastry filled with Spinach and Feta Cheese</i>
SPINACH & ARTICHOKE DIP	<i>Fresh Sliced Baguette</i>
CRAB DIP	<i>Fresh Sliced Baguette</i>
WARM PIMENTO CHEESE DIP	<i>A Southern Favorite – served with fresh baguette</i>
BEEF BOURGUIGNON PASTRY	<i>Red Wine Braised Beef in Puff Pastry</i>
DIM SUM ASSORTMENT	<i>A variety of Steamed and Fried Asian Appetizers with Dipping Sauces</i>
FRESH TAMALES CHILE VERDE	<i>Fresh Steamed Masa Filled with Tender Braised Mexican Style Pork topped with an Avocado Corn and Pine Nut Relish</i>

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RECEPTION DISPLAYS

WHOLE POACHED SALMON	<i>Red Pepper Remoulade, Herbed Cream Cheese, Bagel Chips, Crostini and Assorted Crackers (Serves approximately 60pp)</i>
BAKED BRIE EN CROUTE	<i>Cranberry-Apricot Compote, Candied Pecans, Fresh Strawberries and Grapes, Fresh Sliced Baguette and Assorted Crackers (Serves approximately 60pp)</i>
SEASONAL FRESH FRUIT DISPLAY	<i>Fresh Strawberries, Melons, Pineapple and Grapes, served with Orange Crème Fraiche (Serves approximately 100pp)</i>
BASKET OF FRESH VEGETABLE CRUDITÉS	<i>Fresh Asparagus, Baby Carrots, Yellow and Zucchini Squashes, Snow Peas, Red Bell Pepper, Baby Corn, Grape Tomatoes and Marinated Mushrooms served with Red Pepper Ranch Dressing (Serves approximately 100pp)</i>
INTERNATIONAL AND DOMESTIC CHEESE DISPLAY	<i>A selection of Imported and Domestic Cheeses to include Swiss, Aged Cheddar, Gouda, Havarti, Sage Derby, Chevre, Pepper Jack, Seasonal Fruit and Assorted Crackers (Serves approximately 100pp)</i>
TRI COLOR HUMMUS & GRILLED VEGETABLES	<i>A Mediterranean variety of Grilled and Marinated Vegetables with Red Pepper, Mint Parsley and Golden Hummus served with Greek Olives and Warm Pita Bread (Serves approximately 100pp)</i>
SIDE OF HOUSE SMOKED SALMON	<i>Pecan Smoked Salmon served with traditional condiments of Capers, Cream Cheese, Diced Red Onion and Bagel Chips (Serves approximately 30pp)</i>
HOUSE-CURED SALMON GRAVLOX	<i>A Swedish Specialty, Fresh Salmon cured with a delicate balance of Sugar and Salt, infused with Fresh Dill and sliced paper thin served with traditional condiments of Lemon Wedges, Chopped Fresh Dill, Fried Capers, Crème Fraiche, Cucumbers, Mustard and Dark Rye Bread (Serves approximately 40pp)</i>
ANTIPASTO PLATTER	<i>Italian Cured Salami, Prosciutto Ham, Mortadella Sausage, Provolone Cheese, Roasted Peppers, Eggplant, Pepperoncinis, Olives, Artichoke Hearts & Rustic Rolls with Dijon Mustard & Aioli (Serves approximately 100pp)</i>
FOUR CHEESE SWISS FONDUE	<i>Gruyere, Swiss, Emmentaler and Brie Cheeses, melted slowly with Roasted Garlic and White Wine served with Rustic Bread Cubes, Fresh Apple Wedges and Fresh Vegetables (Serves approximately 100pp)</i>
MARINATED, GRILLED AND ROASTED VEGETABLES	<i>A Variety of Seasonal Vegetables Served with Pesto Vinaigrette and Sun-Dried Tomato Aioli (Serves approximately 100pp)</i>