

Hors D'oeuvres

Stationary Hors D'oeuvres

Jumbo Shrimp Cocktail Display
\$300 per 100 pieces
Cocktail Sauce, Lemon Wedges

Crudite Display
\$8.00
Fresh Vegetables with
Hummus & Herb Ranch
Dips & Crackers

Mediterranean Spread
\$12.00
Kettle Chips, Pita Points, Crostinis,
Roasted Red Pepper &
Traditional Hummus,
Olive Tapenade & Tzatziki

Charcuterie Platter
\$14.00
Assorted Cured Meats
Imported & Domestic Cheeses
Crackers, Crostini Dijon Mustard,
Mostarda

**Imported & Domestic
Cheese Display**
\$12.00
Kettle Chips, Pita Points,
Crostinis, Roasted Red Pepper &
Traditional Hummus,
Olive Tapenade & Tzatziki

Tri-Color Cream Torte
\$10.00
Sun-Dried Tomato, Basil Pesto &
Herbed Cream Cheeses
Accompanied with Assorted
Crackers, Focaccia Bread
& Whole Grain Bread

Sliced Fruit Display
\$9.00
Sliced Melon, Pineapple,
Ruby Grapes

Hot Artichoke & Spinach Dip
\$9.00
Pita Points & Crostinis

Passed Hors D'oeuvres (All Pricing Per 100 Pieces)

Jumbo Shrimp Cocktail Display - \$300
Cocktail Sauce, Lemon Wedges

Coconut Battered Jumbo Shrimp - \$275
Sriracha Aioli

Chilled East Coast Oysters on the Half Shell - \$300
Lemon Wedges and Mignonette Sauce

Bacon Jam Tartlet - \$250
Blue Cheese Fondue

Vegetable Spring Rolls - \$200
Pineapple Chili Dipping Sauce

Smoked Salmon Crostini - \$225
Dill Creme Fraiche

Crispy Asparagus - \$200
Asiago Cheese and Hollandaise Sauce

Assorted Mini Quiche - \$225

Spanakopita - \$200

Pork Pot Stickers - \$200

Scallops Wrapped In Bacon - \$275

Apricot Chicken Salad on Crostini - \$200

Lump Crab Baguette - \$275
Roasted Peppers and Aioli

Certified Angus Beef Sliders - \$300
Caramelized Onions and Cheddar

Crab Cakes - \$275
Remoulade Sauce

Greek Marinated Beef Satay - \$275
Tzatziki Sauce