

RECEPTION HORS D' OEUVRES

Minimum 50 pieces per item

Classic:

Hot

Beef Teriyaki Kabobs
Chinese Egg Rolls
Mini Pizzas
Sesame Chicken Satay
Spinach and Feta Triangles
Mushrooms with
Italian Sausage
Buffalo Chicken Wings
Crab Filled Wontons
Mini Baked Brie in
a Puff Pastry
Breaded Artichoke Hearts
Cheese Quesadillas
BBQ Meatballs

\$123.95 per 50 pieces

Cold Canapés

Smoked Salmon Rose
on a Cucumber
Belgian Endive with
Bay Shrimp
Mushrooms with
Boursin cheese
Smoked Ham Canapé
Fresh Basil Bruschetta
Assorted Cold Canapés
Salami Cornets
Brie and Strawberry Canapés
Prosciutto and Melon
Antipasto Kabobs
Assorted Finger Sandwiches

\$140.95 per 50 pieces

Deluxe:

Hot

Mini Beef or
Chicken Wellington
Oyster Rockefeller
Shrimp and
Red Pepper Kabob
Tenderloin Brochettes
Baby Lamb Chops
Shrimp Tempura
Bay Crab Cakes
Coconut Shrimp
Scallops wrapped in Bacon

\$175.95 per 50 pieces

Cold

Asparagus Wrapped
in Prosciutto
Fresh Oysters
Iced Jumbo Shrimp
Lobster Medallions on
Toast Points

\$176.95 per 50 pieces

Specialty Hors D'oeuvres:

Hot

Wheel of Baked Brie
Baked in a Puff Pastry
Served with
Frangelico Cream Sauce

Serves 30 people

\$87.95

Cold

Whole Poached Decorated
Salmon presented with
Capers, Bermuda Onions,
Horseradish Cream Sauce,
Dill Mustard, Lemon and
Pumpkin Rye Bread

Serves 30 people

\$195.00