

Banquet Hors d'oeuvres Offerings

PLATTERS PRICED PER 100 GUESTS OR
230 PIECES PER PLATTER

Chilled Hors d'oeuvres Selections

Poultry

- CHICKEN SALAD STUFFED CHERRY TOMATO
\$200.00

Seafood

- SHRIMP BLOODY MARY SHOOTER
\$250.00
- JUMBO SHRIMP COCKTAIL
\$375.00

Meat

- ANTIPASTO KABOB
\$250.00
- PROSCIUTTO WRAPPED MELON LOLLIPOP
\$200.00

Vegetarian

- DOMESTIC CHEESE & CRACKERS
\$200.00
- CRÈME FRAICHE FILLED NEW POTATOES
topped with Caviar
\$250.00
- COLD CANAPÉ ASSORTMENT
\$300.00
- FRESH FRUIT KABOB
\$225.00
- GOURMET DEVEILED EGG
\$200.00

Chilled Displays

Seafood

- SMOKED SALMON PLATTER
*Smoked Salmon Accompanied by Red Onion, Diced Egg
White, Diced Egg Yolk, Capers &
Pumpernickel Bread*
\$350.00

Meat

- ANTIPASTO PLATTER
*Mortadella, Capicola, Salami, Provolone Cheese, Green
Olives, Black Olives, Pepprocini, &
Red Pepper Strips served with Focaccia Breads*
\$400.00

Vegetarian

- INTERNATIONAL CHEESE BOARD
*European & Domestic Cheese served with Grapes
& Mixed Berries, Sliced Baguette & Assorted Crackers*
\$500.00
- CRUDITÉS
*Assortment of Fresh Vegetables served
with choice of Dressing*
\$200.00
- ROASTED VEGETABLE PLATTER
*Assortment of Roasted Asparagus, Bell Peppers,
Mushroom, Squash, & Zucchini*
\$225.00

Banquet Hors d'oeuvres Offerings
 PRICED PER 100 PIECES

Hot Hors d'oeuvres Selections

Poultry

- COCKTAIL SWEET & SOUR CHICKEN KABOBS
\$200.00
- CHICKEN & CHEESE QUESADILLA CORNUCOPIA
\$250.00
- CHICKEN DRUMMETS
\$225.00
- DUCK FILLED PHYLLO BEGGAR'S PURSE
with APRICOT PRESERVES and AGED BRANDY
\$275.00
- CHICKEN SATAY **GF**
\$275.00
- CHICKEN TANDOORI
with a NORTH INDIAN SPICE MARINADE **GF**
\$275.00
- THAI PEANUT MARINATED CHICKEN SATAY **GF**
\$275.00
- CHICKEN EMPANADA *with FIRE ROASTED VEGETABLES*
\$200.00
- HOLIDAY TURKEY BISCUIT *with STUFFING and CRANBERRY*
\$200.00
- PULLED JERK CHICKEN SANDWICH
on a SWEET POTATO BISCUIT
\$250.00
- CHICKEN CORDON BLEU PUFF PASTRY *with*
SMOKED HAM and SWISS
\$250.00
- CHICKEN *and* WAFFLE STACK *with* CHIPOTLE AIOLI
\$200.00
- CHICKEN TERIYAKI POTSTICKER
\$200.00

Seafood

- CRAB RANGOON
\$215.00
- MINI CRAB CAKES
\$250.00
- BUTTERFLIED JUMBO COCONUT SHRIMP
\$300.00
- BACON WRAPPED SCALLOPS
\$250.00
- CLAM CASINO *served in SHELL*
\$250.00
- CRAB DIP
\$250.00
- MAINE LOBSTER *with* SHERRY LACED NEWBURG SAUCE
in a PHYLLO TRIANGLE
\$375.00
- MAUI SHRIMP ROLL *with* CHILI PASTE, COCONUT MILK
and WHOLE FRESH CILANTRO
\$300.00
- ATLANTIC CAUGHT WILD SALMON SATAY
with a LIME and CILANTRO MARINADE **GF**
\$350.00
- MAINE LOBSTER PUFF PASTRY *with*
SHERRY NEWBURG SAUCE
\$300.00
- CLAMS CASINO *on the HALF SHELL*
\$300.00
- COCONUT SHRIMP
\$250.00
- LOBSTER BISQUE BOULE
\$250.00

GF = Gluten Free V = Vegan

Banquet Hors d'oeuvres Offerings
 PRICED PER 100 PIECES

Hot Hors d'oeuvres Selection *continued*

Meat

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| <ul style="list-style-type: none"> · COCKTAIL BEEF & MUSHROOM KABOBS
\$250.00 · LAMB CHOP LOLLIPOPS
\$300.00 · MEATBALLS
<i>Choice of Polynesian, Marinara or Swedish</i>
\$250.00 · MINIATURE REUBEN OPEN SANDWICHES
\$200.00 · PASTRAMI & WHOLE GRAIN MUSTARD SPRING ROLL
\$200.00 · QUICHE LORRAINE <i>with</i> APPLEWOOD SMOKED BACON
\$200.00 · SHEPARD'S PIE <i>with</i> BEEF, VEGETABLES
TOPPED WITH MASHED POTATOES
\$225.00 · BEEF SIRLOIN SATAY GF
\$275.00 · CUMIN LAMB LOLLIPOPS
\$350.00 · GOAT CHEESE STUFFED DATES WRAPPED
<i>in</i> APPLEWOOD SMOKED BACON
\$275.00 · BEEF EMPANADA <i>with</i> FIRE ROASTED VEGETABLES
\$200.00 · PORK CARNITA <i>with</i> CHIPOTLE PEPPERS EMPANADA
\$200.00 | <ul style="list-style-type: none"> · CROQUE MONSIEUR <i>with</i> HAM, TURKEY
<i>and</i> SWISS CHEESE
\$200.00 · LAMB GYRO <i>on a</i> MINIATURE PITA
\$225.00 · MINI BALL PARK FRANKS <i>on a</i> PETTITE BUN
\$200.00 · MINI CUBAN SANDWICH <i>with</i> PORK, HAM,
SWISS AND PICKLES
\$250.00 · PHILADELPHIA CHEESE STEAK SPRING ROLL
\$200.00 · MINI PHILADELPHIA STYLE CHEESE STEAK HOAGIE
\$250.00 · BEEF WELLINGTON PUFF PASTRY
\$275.00 · SHORT RIB <i>and</i> ROQUEFORT HAND PIE
\$275.00 · CONEY ISLAND FRANKS STUFFED <i>with</i>
SAUERKRAUT <i>and</i> MUSTARD
\$150.00 · MINI FRANKS <i>in a</i> BLANKET
\$150.00 · BULGOGI BEEF DUMPLINGS
\$200.00 · PORK DUMPLINGS GF
\$200.00 |
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Hot Hors d'oeuvres Selection continued

Vegetarian

- SPANAKOPITA *with* SPINACH AND GRECIAN FETA
in a PHYLLO TRIANGLE
\$250.00
- VEGETABLE SPRING ROLLS *with* DIPPING SAUCE
\$200.00
- BRIE FILLO *with* RASPBERRY & ALMONDS
\$200.00
- TOMATO BRUSCHETTA
\$150.00
- SPINACH & ARTICHOKE DIP
\$200.00
- ASPARAGUS ROLL UP *with* ASIAGO
AND BLEU CHEESE WRAPPED *in* PHYLLO
\$0.00
- RASPBERRY TOASTED ALMONDS *and* BRIE
in a PHYLLO ROLL
\$0.00
- PEAR *and* BRIE *with* TOASTED ALMONDS
in a PHYLLO BEGGAR'S PURSE
\$275.00
- VEGAN CAPONATA PHYLLO STAR **V**
\$200.00
- VEGETABLE SPRING ROLL (*cocktail size*)
\$0.00
- AGED GRUYERE *and* SUMMER LEEK TART
\$200.00
- FIRE ROASTED RED PEPPER *and*
FRESH GOAT CHEESE QUICHE
\$200.00
- MASCARPONE, BLEU CHEESE,
and CARAMELIZED RED ONION TART
\$250.00
- MEDITERRANEAN RATATOUILLE TART
\$250.00
- MINIATURE VEGETABLE LASAGNA
\$250.00
- ROASTED ROOT VEGETABLE KABOB
with SWEET POTATO, RED BEET, CARROT *and* PARSNIP **V**
\$250.00
- GLUTEN FRIENDLY VEGETABLE EMPANADA **GF**
\$200.00
- GRILLED AMERICAN CHEESE SANDWICH
\$200.00
- CHERRY BLOSSOM TART
\$250.00
- SWEET POTATO PUFF PASTRY FINISHED *with a*
DUSTING OF CINNAMON SUGAR
\$250.00
- QUINOA *and* ZUCCHINI FRITTER **GF**
\$250.00
- MINI STUFFED POTATO SKINS *with* VERMONT CHEDDAR
and APPLEWOOD SMOKED BACON **GF**
\$200.00
- GORGONZOLA, MEDITERRANEAN FIG, *and*
CARAMELIZED ONION *in a* PROFITEROLE
\$275.00
- HUMMUS PASTRY STAR
\$250.00
- POTATO PANCAKES **GF**
\$150.00
- FRENCH ONION SOUP BOULE
\$225.00
- EDAMAME DUMPLING **V**
\$0.00

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