

HORS D'OEUVRES ~ A LA CARTE

Imported Cheese & Fresh Fruit Crudités

Smoked Gouda, Havarti, Swiss, Boursin and Brie
Cheeses

Kiwi, Hawaiian Gold Pineapple, Strawberries,
Cantaloupe, Red & White Grapes

\$6.95 per Person

Domestic Fresh Fruit, Cheese & Vegetable Crudités

Chef's Seasonal Selection

\$4.95 per Person

Vegetable Crudités

Fresh Seasonal Vegetables and Dipping Sauces

\$2.95 per Person

Stationed Cold Hors D'oeuvres

Chilled Poached Shrimp \$100 -50 piece bowl

Calamari Seafood Salad \$ 80 -15-20 person bowl

Smoked Salmon Canapés \$75 -50 piece tray

Passed Hot Hors D'oeuvres

50 Piece Order

Chicken Teriyaki Brochettes \$75

Sesame Beef Brochettes \$85

Chicken Satay \$85

Passed Hot Hors D'oeuvres

(continued)

Spanikopita (spinach & cheese wrapped in Phyllo
Dough) \$65

Puff Pastry Franks \$65
Cocktail Meatballs \$65
Vegetable Spring Rolls \$75
Portobello Mushroom Tarts \$85
Tomato-Basil Bruschetta \$65
Brie and Raspberry in Phyllo Dough \$75
Scallops Wrapped in Bacon \$95
Coconut Shrimp \$95
Maryland Crab Cakes \$95
Chicken Tender \$75
Seafood Stuffed Mushrooms \$75
Norwegian Salmon Tarts \$80
Stuffed Littleneck Clams \$75
Clams Casino \$80

Stationed Hot Hors D'oeuvres

50 Piece Order

Mushroom Ravioli, Garlic & Olive Oil \$70
Stuffed Rigatoni, Marinara \$60
Swedish Meatballs \$65
Penne Broccoli Alfredo \$60
Sausage & Peppers \$65
Classic Italian Antipasti \$85
Assorted Bruschetta (artisan breads & spreads) \$65

All prices are subject to 18% Service Charge and 6%
Tax