

Cold Hors d' Oeuvres

- **Vegetable Crudités:** A garden display of the freshest vegetables served with dip.
- **International Cheese Sampler:** A sampling of imported and domestic cheeses along a variety of bite-size cubed cheese.
- **Brie Platter:** Double-crème brie with raspberry preserve on toasted brioche.
- **Fruit Cascade:** Fresh Seasonal fruit Presented on a wrought-iron cascade.
- **Strawberry Fondue Station:** Fresh strawberries, Marshmallows, Pretzels, Rice Krispies Treats, and Assorted cookies.
- **Crostini:** Herb-baked crostini topped with goat cheese and tomato-basil tapenade.
- **Spinach Pesto Flatbread:** Fire roasted vegetables; fresh asparagus, spinach pesto and a rosette of goat cheese.
- **Boursin Endive Spoons:** Boursin cheese topped with diced green mango.
Salmon Endive Spoons: Smoked Salmon with cracked pepper, lemon crème & capers.
- **Tandoori Chicken Endive Spoons:** Roasted garlic, ginger, cayenne pepper, cumin & lime juice rubed tandoori chicken.
- **Croissants:** Choice of chicken, crab salad, or your choice of deli style sandwiches. Always made fresh for your event.
- **Shrimp Platter:** Streamed, peeled, and deveined large shrimp are served with a zesty cocktail sauce.
- **Wrapped Asparagus:** Asparagus spears wrapped in puff pastry served with dill crème fraiche.
- **Humus:** Middle Eastern dish made from cooked pureed chickpeas, tahini, & spices served with pita bread triangles.

Hot hors d' oeuvres

- **Carving Station:** Beef or Turkey will be served with a variety of dinner rolls and condiments.
- **Grilled Beef Tenderloin:** Grilled Beef Tenderloin served with assorted rolls, Horseradish cream and Garlic and Basil Aioli
- **Swedish Meatballs:** A must have for any gathering.
- **Phyllo Triangles:** A puffy pastry filled with your choice of feta and spinach, sun dried tomato/basil or curried walnut chicken.
- **Chicken and Beef Kabob:** Tender chunks of sirloin or chicken breast with red and green peppers and a pineapple chunks on a skewer.
- **Bacon Wrapped Scallops:** Scallop is wrapped with a lean slice of bacon and skewered with a toothpick.
- **Crab stuffed Mushrooms:** A large mushroom cap is filled with a delicious blend of crabmeat stuffing.
- **Florentine Stuffed Mushrooms:** A large whole mushroom cap overflowing with a delicate blend of spinach, brie cheese and spices.
- **Mini Beef Wellington:** A savory piece of beef tenderloin is accented with a mushroom duxelle encased in a French-style puff pastry.
- **Crab Rangoon:** A wonderful blend of crab meat, cream cheese and oriental spices are wrapped in a Chinese-style wonton wrapper
- **Cashew Chicken Spring rolls:** Chicken, cashews, and julienne vegetables wrapped in a delicate spring roll wrapper.
- **Chicken Quesadilla:** Smoked chicken, Monterey jack cheese, peppers and fresh cilantro is rolled in a flour tortilla.
- **Santa Fe Chicken:** smoked chicken, tangy salsa and crushed chili peppers create a unique Tex-Mex beggars purse.
- **Jamaican Beef Patties:** Caribbean Jerk ground beef, peppers, onions and curry wrapped in a corn pastry.
- **Breaded Parmesan Artichoke Hearts:** Artichoke hearts topped with goat cheese, battered and rolled in a parmesan breading

- **Roasted Tomato Bruschetta: Kalamata olive tapenade, roasted red tomatoes, basil & Monterey jack cheese.**

Cocktail Rolls and Sandwiches

- **Beef Tenderloin on Homemade Yeast Rolls with Horseradish Sauce**
- **Roast Beef on Homemade Roll with Horseradish**
- **Honey Maple Ham on White Cheddar Biscuits and Orange Butter**
- **B.B.Q. Rubbed Pork Loin with Jalapeno Orange Marmalade on Orange Cornmeal Muffins**
- **Mini Pitas with Smoked Turkey and Raspberry Honey Mustard**
- **Mini Pita with Grilled Vegetables and Feta Cheese**
- **Smoked Turkey on Assorted Cocktail Rolls with Raspberry Honey Mustard Sauce**
- **Grilled Boneless Pork Loin on Buttermilk Sage Corn Muffins with Green Onion Mayo**
- **Sweet Potato Biscuit with Honey Pit Ham and Peach Chutney**
- **Smoked Turkey on Orange Corn Muffins with Orange Marmalade**
- **Portobello Mushroom Panini Sandwiches on Focaccia with Provolone**
- **Italian Panini with Genoa Salami & Shaved Honey Ham with Provolone and a Zesty Olive Salad on Focaccia**
- **Smoked Turkey Panini with Candied Apple Smoked Bacon, Provolone, & Cranberry Aioli on Focaccia**

Roll Ups/Finger Sandwiches

- **Smoked Turkey Rollups with Cranberry Spread, Swiss Cheese & Lettuce**
- **Roasted Vegetable Rollups with Feta Cheese**

- **Southwest Rollups with Black Bean Spread, Matchstick Vegetables and Shredded Jack Cheese**
- **Grilled Chicken Rollups with Chipotle Mayo, Avocado & Smoked Gouda**
- **Finger Sandwiches of Chicken Salad, Pimento Cheese and/or Cream Cheese, Pecan & Olive**
- **Tea Sandwiches of Cucumber & Chive Cream Cheese, Smoked Salmon & Dill Cream, and Watercress with Herb Cream Cheese**

Crostini & Bruschetta

- **Shaved Flank Steak with Blue Cheese Crumbles and Watercress on Crostini**
- **Oven Roasted Boneless Pork Loin with Peach Chutney Aioli on Bruschetta**
- **Summer Tomato Confit with Basil on Crostini**
- **Oven Roasted Breast of Turkey with Orange Marmalade on Whole Wheat Bruschetta**
- **Duck Confit with Mango Chutney on Whole Wheat Sourdough**
- **Chicken Salad & Shaved Almonds in Phyllo Cup**
- **Crostinis with Mediterranean Toppings of Mission Fig and Goat Cheese, Tapenade, Roasted Red Pepper with Golden Raisins**
- **Shaved Hickory Roasted Pork Loin on Cornbread Crostini with Peach Aioli**
- **Parmesan Onion Crostini**
- **Roma Tomato, Fresh Mozzarella with Fresh Basil on Sliced Baguette**
- **Mini BLT with Roma Tomato, Apple Smoked Bacon, Arugula and Remoulade (open faced)**
- **Endive Leaves with Blue Cheese and Candied Walnuts**

SEAFOOD HORS D'OEUVRES

- **Spicy Boiled Shrimp & Cocktail Sauce**
- **Tequila-Lime Marinated ShrimpBBQ Shrimp**
- **Coconut Crusted Shrimp with Mango Salsa**
- **Smoked Salmon with Dill Crème Fraiche on Cocktail Rye**
- **Smoked Salmon with Pickled Ginger Slaw on Flatbread**
- **Crab Cakes with Lemon Aioli**
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Cheesecakes, Terrines and Dips

- **Artisan Cheese Tray**
- **Domestic Cheese Platter**
- **Imported Cheese Platter**
- **Blue Cheese Cheesecake with Pear Confit**
- **Mango Cheddar Cheesecake with Pecan Crust**
- **Goat Cheese Cheesecake with Cranberry Walnut Compote**
- **Basil Cheese Terrine with Sun Dried Tomatoes**
- **Artichoke Dip with Parmesan**
- **Hot Spinach & Gruyere Dip**
- **Large Brie en Croute with Cranberry and Almonds**
- **Savory Cheesecake with Tortilla Chips**
- **Traditional, Red Pepper, Black Bean or Green Onion Hummus Dip with Toasted Pita Chips**
- **Cold Spinach Dip with Fresh Herbs**
- **Pimento Cheese with Carrot & Celery Sticks and Crackers**
- **“Raw” Vertical Crudités Display with Chef’s Choice of Dips**

Asian Hors D'oeuvres

- **Edible Asian Spoons with Ahi Tuna and Seaweed Salad**
- **Spring Rolls with Soy Ginger Dipping Sauce**
- **Assorted Sushi with Condiments**
- **Teriyaki Chicken Satay with Sweet and Sour Sauce**
- **Lime & Cilantro Chicken Satay with Hoisin Dressing**
- **Phyllo Tarts with Thai Flank Steak, Wasabi Crème and Toasted Peanuts**