

HORS D'OEUVRES

HOT

Minimum 25 piece order

Parmesan Crusted Artichoke Hearts with Marinara Sauce

Spanikopita filled with Feta and Spinach

Brie Quesadilla with Pear Salsa

Grilled Chicken Skewers

Mini Baked Brie Bites

Mushroom Caps Stuffed with Feta, Cream Cheese & Spinach

Meatballs in Dill Sauce

Grilled Prawns

Baby Lamb Chops with Rosemary Sauce

Ahi Tuna with Wasabi Sauce

Grilled Polenta topped with Feta Cheese & Sautéed Wild Mushrooms

COLD

Minimum 25 piece order

Smoked Salmon on Crostini with Lemon Cream

Roma Tomato Salsa on Garlic Crostini topped with Parmesan Cheese

Grilled Asparagus Wrapped in Prosciutto (seasonal)

Chilled Prawns

Beef Tartlet on Crostini

Bay Shrimp on Cucumber Rounds

Continued...

DISPLAYED

Minimum 50 people

International & Domestic Cheese Display with Assorted Crackers

Vegetable Crudités with Warm Spinach Parmesan Dip

Fresh Fruit featuring Sliced the Season's Sweetest Selections

Warm Spinach Parmesan Dip Served with Sliced Baguette

Fried Calamari Served with Cocktail Sauce

Smoked Salmon & Baby Shrimp Display

Smoked Salmon Served with Sliced Baguette & Capered Red Onion Relish

Baked Brie in Puff Pastry Served with Sliced Baguette

(serves 30)

Antipasto Platter with Fresh & Grilled Marinated Vegetables, Olives, Peppers, Marinated Mushrooms, Artichoke Hearts & Imported Cheeses

Antipasto Platter with Fresh & Grilled Marinated Vegetables, Olives, Peppers, Marinated Mushrooms, Artichoke Hearts, Imported Cheeses & **Cold Cuts served with Sliced Baguettes**

Bruschetta Bar with Sliced Baguette Crostini's Chopped Roma Tomatoes with herbs & Parmesan Cheese Along with an assortment of Hummus Dips

Station Style Hors D'oeuvres

Pasta Station

Penne Fresco-Spinach, tomatoes, mushrooms & artichoke hearts in a creamy pesto sauce

Tri-Colors Tortellini-in marinara sauce with parmesan cheese

Carving Station

Roasted Sirloin Beef

Served with a variety of condiments

Accompanied by an assortment of petite rolls

Carver Fee Applied

Add roasted turkey breast

The Parisian Station

Warm baked brie with sliced baguette

A variety of cheeses and pates

With sliced apples, dried fruits and nuts

South of the Border Station

House made tortilla chips

Served with salsa and guacamole

Green chile chicken quesadillas

Classic cheese quesadillas

Served with salsa fresca, cheese, guacamole, sour cream, green onions & jalapenos

Seaside Station

Crab claws or clam chowder bread bowls

Walk-away shrimp cocktail

Served with lemon wedges and cocktail sauce

- Add smoked salmon display

Mashed Potato Station

Freshly made garlic mashed potatoes

Served with a variety of topping to include:

Chopped green onions, bacon bits, shredded cheddar and jack cheese, sour cream, caramelized onions, sautéed mushrooms and house made gravy

California Fresh Station

Salad of Mesclun greens

Baby organic greens with edible flowers served with a balsamic vinaigrette

A variety of toppings to include tomatoes, cucumbers, grated cheese, artichoke hearts, marinated green beans, bacon bits and seasonal vegetables

Dessert & Coffee Station

Assorted cakes, cheesecakes, petite pastries and cookies

Regular & Decaf coffee and a variety of hot teas

Sliders Station

Your Choice of Burger, Pulled Pork or Barbeque Chicken sliders

Chicken Wings Station

Fried Wings with Dipping Sauce: BBQ, Buffalo, Ranch & Blue Cheese