

UNCLE SAM BOAT TOURS

HORS D'OEUVRES - 2010

(priced per tray - 50 items except where noted)

Assorted Crudités (raw vegetables) w/dip	 \$ 50.00
Puffed Pastries:	
<u>Spanikopitas</u> – spinach, cream cheese and real Greek feta delicately laced with a hint of garlic, onions & spices; wrapped in delicious, flaky phyllo dough and baked.	 \$ 65.50
<u>Raspberry & Brie in Phyllo</u> – Moist, tasty raspberry preserve & a bit of soft Cheese with overtones of almond all wrapped in flaky phyllo dough and baked.	 \$ 97.25
<u>Chicken & Duxelle En Croute</u> – Tender chicken breast & wild mushroom cream duxelle made from a blend of shitake, oyster and domestic mushrooms lightly seasoned with shallots, thyme, garlic and a hint of sherry wine; gently wrapped in puff pastry & baked.	 \$ 97.95
<u>Dill Cheese Puff en Croute</u> – Rich smooth cream cheese delicately seasoned with savory dill and a touch of garlic; baked in a delicate pastry crust.	 \$ 43.25
<u>Beef & Duxelle En Croute</u> – Beef tenderloin medallions complemented by a shitake, oyster and domestic mushroom cream duxelle and seasoned with shallots, thyme and garlic; all wrapped in a puff pastry and baked.	 \$104.50
<u>Franks in Puff Pastry</u> – cocktail size, all-beef franks wrapped in puff pastry and baked.	 \$ 37.50
<u>Crispy Asparagus w/Asiago</u> – Asparagus tips combined with a seasoned blend of sharp Asiago cheese and a hint of creamy Fontina cheese, delicately wrapped in a flaky phyllo dough wrapper and baked.	 \$ 65.75
<u>Caramelized Onion Turnover</u> – Caramelized onion blended with Asiago, Romano, and Parmesan cheeses along with a sun-dried tomato pesto and selected spices; baked in a turnover.	 \$ 69.75
<u>Parmesan Artichoke Heart</u> – A unique combination of tender artichoke hearts stuffed with creamy goat cheese and zesty Parmesan cheese, seasoned with a hint of garlic, lightly breaded and baked.	 \$ 94.75
Seafood:	
<u>Scallops wrapped in bacon</u> - tender bite-sized scallops dusted in bread crumbs, wrapped in lean, dry-cured bacon and baked.	 \$102.50
<u>Crabmeat stuffed Mushrooms</u> – topped with sharp cheese & wine sauce	 \$ 96.00
<u>Peeled medium cocktail shrimp</u>	 Market
Italian or Swedish Meatballs	 \$ 55.00
Salami Cornets w/cheese	 \$ 40.00
Deviled Eggs	 \$ 35.00
Cheese & Fruit Board with assorted crackers and mustard dip (serves up to 80 pp)	 \$102.00
Mini Chicago Style Pizzas (deep-dish style with mozzarella cheese, Italian Sausage and pizza sauce)	 \$ 56.95
Stuffed Mushrooms – mushroom caps stuffed with spicy Italian sausage seasoned with fennel and garlic, a zesty pizza sauce and delicate, mild mozzarella cheese all seasoned with the perfect combination of oregano and spices & garnished with toasted bread crumbs and paprika.	 \$ 86.00
Finger Sandwiches – Your choice of 3 of the following: ham, turkey or tuna salad & sliced cold ham, roast beef or turkey on your choice of rye, whole wheat and/or white bread.	 \$ 85.00

OVER

Mini Egg Rolls:

<u>Thai Chicken & Cashew Spring Roll</u> - Shredded chicken breast mixed with generous slices of cashews, combined with a selection of garden fresh vegetables and complemented by sesame oil, soy sauce, fresh garlic and select seasonings.	 \$ 67.75
<u>Cocktail Shrimp & Pork Egg Roll</u> – Cocktail-size Chinese style treats featuring a savory filling of whole shrimp and real pork combined with a flavorful melange of fresh vegetables: cabbage, celery, mushrooms and carrots; finished with a dash of soy sauce and wrapped in a golden egg roll wrapper.	 \$ 50.75
<u>Cocktail Vegetable Egg Rolls</u> – Delicious egg roll wrapper filled with diced cabbage, celery, mushrooms, carrots & water chestnuts with a dash of soy sauce.	 \$ 45.50

Southwest:

<u>Smoked Chicken Quesadillas</u> – A combination of chunks and shredded chicken, mild cheddar, Monterey Jack cheese and spicy jalapeno peppers with tomatoes, red & green bell peppers, cilantro, poblano peppers, onions & a touch of garlic; rolled in a flour tortilla.	 \$ 67.75
<u>Vegetable Quesadillas</u> – Individual four tortillas filled with spicy jalapeno peppers, tomatoes, red, yellow & green bell peppers, onions and poblano peppers, mild Cheddar and Monterey Jack cheese.	 \$ 64.75

Skewers:

<u>Antipasto Skewers:</u> Mild Mozzarella cheese threaded on a skewer along with chunks of sun-dried tomatoes, a wedge of tender artichoke heart and Kalamata olives; brushed with olive oil and accented with salt & basil.	 \$ 92.95
<u>Beef Teriaki Brochettes:</u> Tender morsels of beef tenderloin skewered with garden-fresh mushrooms and crisp bell peppers; finished with a tantalizing teriaki sauce.	 \$113.75
<u>Chicken & Pineapple Brochettes:</u> Moist, skinless, boneless chicken breast, & juicy chunks of pineapple accented with a delectable sweet & sour sauce & threaded on a 4” skewer.	 \$ 91.00

Deluxe Cold Canapés – each tasty canapé is served atop light rye bread rounds including: Shrimp with cocktail sauce, Chicken Salad, Artichoke with red pepper, Cheddar Cheese & Smoked Almond, Salami Cornet with Cream Cheese & Spanish Olive, and Ham Horn with ham mousse.	 \$ 91.50
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Assorted Stuffed Vegetables Celery and cucumbers stuffed with an herbed cream cheese and cherry tomatoes stuffed with feta cheese or pesto	 \$ 38.00
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Assorted Petite Quiche – including the classic Quiche Lorraine, Spinach, Herbed Cheese and zesty Cajun Shrimp.	 \$ 58.25
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Sweet Tooth:

<u>Assorted Miniature Desserts</u> – Including Hazelnut Genoise, Raspberry Truffle, Key Lime Tartlet, Chocolate Rum Ball, Apple Pecan Bouchee, Chocolate Decadence and Lemon Mousse Tartlet.	 \$118.50
<u>Royal Mini Cheesecakes</u> - Including Chocolate Cappuccino, Silk Tuxedo, New York Vanilla, Chocolate Chip, Lemon, Raspberry & Amaretto Almond.	 \$ 43.75
<u>Dessert Bar Assortment (IV)</u> – Including Pecan Bourbon Bar, Lemon Bar & Caramel Apple Bar.	 \$ 54.00
<u>Chocolate Fountain</u> – continuously flowing melted milk chocolate (10 lbs)	 \$150.00
Plus any three of the following dipping temptations: marshmallows, pineapples, strawberries, angel food cake, vanilla biscotti or pound cake.	 \$3pp

Carving Station (accompanied by silver dollar rolls & condiments)

Carver	\$ 50.00
Top Round of Beef (serves 50-75)	 Market
Boneless, skinless Turkey Breast (serves 50-75)	 Market
Pit Ham (serves 50-75)	 Market

Prices are subject to the 7.75% NYS sales tax and an 18% service charge.