

HORS D'OEUVRES - 2009

(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>Carmelized Onion Turnover</u> – Carmelized 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
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

Cocktail Shrimp & Pork Egg Roll – Cocktail-size Chinese style treats featuring \$ 50.75
 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 suace and wrapped in a golden egg roll wrapper.
Cocktail Vegetable Egg Rolls – Delicious egg roll wrapper filled with diced \$ 45.50
 cabbage, celery, mushrooms, carrots & water chestnuts with a dash of soy sauce.

Southwest:

Smoked Chicken Quesadillas – A combination of chunks and shredded chicken, \$ 67.75
 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.
Vegetable Quesadillas – Individual four tortillas filled with spicy jalapeno \$ 64.75
 peppers, tomatoes, red, yellow & green bell peppers, onions and poblano peppers,
 mild Cheddar and Monterey Jack cheese.

Skewers:

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

Deluxe Cold Canapés – each tasty canapé is served atop light rye bread rounds including: \$ 91.50
 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.

Assorted Stuffed Vegetables \$ 38.00
 Celery and cucumbers stuffed with an herbed cream cheese and cherry tomatoes
 stuffed with feta cheese or pesto

Assorted Petite Quiche – including the classic Quiche Lorraine, Spinach, Herbed Cheese and \$ 58.25
 zesty Cajun Shrimp.

Sweet Tooth:

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

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