



Cocktail Receptions

Cold Hors d'Oeuvres

Prices are "per piece"

Shrimp Cocktail

Succulent Jumbo Shrimp chilled and beautifully arranged with sliced lemon and parsley served with our own tangy horseradish cocktail sauce. **\$2.00**



Sushi and Sashimi

A delectable Combination of Traditional Japanese Fare served with Sesame Scallion Soy Sauce, Wasabi and Fresh Ginger. **\$2.25**

Tenderloin Crostini

Thinly Sliced Beef Tenderloin with Slivers of Red Roasted Peppers and Horseradish Sauce served on Lightly Toasted Sliced French Bread. **\$2.25**

Bella Bruschetta

Freshly baked Italian bread topped with fresh basil, tomato, onion and olive oil. **\$1.25**

Pesto Chicken and Tortellini Skewers

Flavorful Bite Size Skewers of Pesto Chicken Tenders with Tri-Color Cheese Tortellini served with a Garlic Pesto Dipping Sauce. **\$1.95**

Filled Filo Cups

Light Crisp Filo Cups filled with Client's choice of Curried Chicken and Raisin Salad, Tangy Seafood Salad or Tropical Mango Chutney. **\$1.75**

Porkloin Crostini

Thinly Sliced Pork Tenderloin with Caramelized Onion and Poached Apple Chutney served on lightly Toasted Sliced French Bread. **\$2.25**

Chicken Mango Crisp

Grilled Chicken Tender with Mango Salsa served on Tostada **\$1.95**

Prosciutto Wrapped Melon

Fresh Honey Dew and Cantaloupe Melon Wrapped with the Finest Aged Prosciutto **\$1.25**

Jamaican Jerk Chicken

Authentic Jamaican Jerk Chicken served on Fried Plantain Chip with Pineapple Chutney **\$1.75**

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Tuna Tartar RoundLemon Zest Tuna Tartar served on Cucumber Round **\$1.50****Japanese Cured Salmon**Miso Saki and Ginger Cured Salmon served on Sesame Rice Crisp **\$2.25****Tequila Lime Scallops**Sea Scallops Sautéed in a Tequila Lime Sauce served on Tortilla Crisp **\$2.25****Greek Chicken Tartlet**Chicken Tender in a Greek Marinade with Feta and Black Olives served on Toasted Pita Wedges. **\$1.95****Greek Stuffed Grape Leaves**Authentic Greek Rice Stuffed Grape Leaves with Lemon Sauce. **\$1.25****Maine Lobster and Crab Salad**Maine Lobster and Crab Salad served with Lettuce on Sliced Lightly Toasted Buttered French Bread. **\$2.25****Peanut Sesame Chicken**Sesame Chicken Tender served with Mild or Spicy Peanut Sauce. **\$1.25****New offerings****Italian Shooter**Individual Serving of Fresh Vegetable Gazpacho Soup with a Dollop of Sour Cream **\$1.50****Fruity Shooter**Individual Serving of Fresh Melon and Berry Soup Blended with Whipped Cream Cheese **\$1.50****Thai Shooter**Individual Serving of Asian Vegetable and Peanut Soup with a Dollop of Sweet and Sour Sauce **\$1.50****Smoked Salmon Mousse Spoon**Smoked Salmon and Dill Mousse Topped with Cucumber and Served in Individual Spoons (lined with a thin slice of Rye bread) **\$1.95****Chicken Liver Pâté Spoon**Chef's Own Pate Whipped and Topped with Bermuda Onion, Sweet Baby Gherkins and Capers served in Individual Spoons (lined with baby spinach) **\$1.95****Vegetable Pâté Spoon**Fresh Vegetable Pâté Whipped and Topped with Creamy Poppy Seed Sauce and Scallion Served in Individual Spoons. (lined with endive) **\$1.95***continued on next page ▶*

Additional Information

- All Cold Hors d'Oeuvres prices based on a 50 piece minimum.
- Service help required at an additional cost.
- Orders include all necessary condiments and Disposable Dinnerware.
- China, Silver and Glassware available and will be quoted upon request



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