

HORS D' OEUVRES

(\$2.50 Per Piece)

COLD

*Salami Coronets with Horseradish
Cream Cheese*

*Prosciutto wrapped marinated and
grilled asparagus*

*Buffalo Mozzarella on Baguette
Crisp with Tomato Basil Salsa*

Assorted Sushi Rolls

*Bruschetta with Herbed Goat Cheese
Oven Dried Tomatoes with Pesto*

HOT

Spanakopita

*Chicken Fingers with Honey Barbecue
Sauce*

*Steamed Dumplings Filled with Oriental
Vegetables and Roasted Peanuts with
Ponzu Dipping Sauce*

*Tempura Battered Chicken Sate with
Indonesian Peanut Sauce*

*Vegetable and Shrimp Spring Rolls with
Spicy Mustard*

Crab Stuffed Mushrooms

(\$2.75 Per Piece)

COLD

*Brie Cheese with Raspberry Compote in
a Pastry Puff*

*Boursin Cheese Stuffed Cherry
Tomatoes*

*Deviled Eggs with Applewood Smoked
Bacon*

*Roasted Sirloin of Beef and Horseradish
Cream*

Tapenade Crostini with Roasted Peppers

HOT

Reuben Puff

Beef Saté with Roasted Garlic Aoile

Smoked Chicken Quesadillas

*Teryaki Steak Kabob with Grilled
Peppers and Onions*

*Sesame Crusted Chicken Tenders with
Sweet Chili Sauce*

Grilled Salmon Sate

HORS D' OEUVRES

(\$3.75 Per Piece)

COLD

*Blackened Scallop with Chive Crème
Fraiche*

*Lobster and Crab Salad served on
Belgian Endive*

HOT

Coconut Shrimp with Ponzu Sauce

*Mini Lump Crab Cakes served with Red
Pepper Remoulade*

*Honey Citrus Glazed Spicy Shrimp
Brochette*

*Sirloin and Gorgonzola wrapped in
Bacon*

*Miniature Beef Wellington and a
Portwine Sauce*

*Escargot in Phyllo with Sundried
Tomato and Basil*

DISPLAYS

Fresh Crudités Display

*Fresh Seasonal Vegetables, Broccoli, Zucchini, Squash,
Celery, Carrots, Sweet Bell Pepper, Mushrooms and Cauliflower,
Buttermilk Ranch and Roquefort Dips*

\$275.00 Serves 100 Guests

International and Domestic Cheese Display

*Assorted Domestic & Imported Cheeses,
Garnished with Fresh Seasonal Fruit and Berries, Sliced Baguettes, Gourmet Crackers*

\$325.00 Serves 100 Guests

Fresh Fruit Display

*Cantaloupe, Honeydew, Pineapples, Strawberries and
Selection of Seasonal Fruit and Berries, Honey Lime Yogurt*

\$300.00 Serves 100 Guests

Antipasto Display

*Buffalo Mozzarella, Provolone, Salami, Mortadella Capicola, Prosciutto,
Pepperoni, Marinated Black and Green Olives,
Marinated Grilled Vegetables and Peppers, Mushrooms, Artichoke Hearts,
Sundried Tomatoes and Bermuda Onions,
Aged Balsamic Vinegar and Flavored Olive Oils*

\$425.00 Serves 100 Guests

Shrimp Display

*Chilled "peeled & deveined" shrimp
Served with lemon wedges and cocktail sauce*

\$225.00 Serves 50 Guests

Marinated Grilled Vegetable Display

*Peppers, Zucchini, Yellow Squash, Tomatoes, Egg Plant with Balsamic Vinaigrette,
Focaccia Bread and Sun Dried Tomato Aioli and Basil Aioli*

\$375.00 Serves 100 Guests

Florida Sushi

Chef's Choice of Assorted Sushi with Wasabi, Soy Sauce and Pickled Ginger

\$450.00 Serves 100 Guests

Seafood Display

*Jumbo Shrimp, Crab Claws and Farm Raised Oyster or Clams on the Half Shell
With Specialty Dipping Sauces*

\$400.00 Serves 50 Guests