HORS d’OEUVRES

For ½ hour Reception Prior to Dinner: $12.00 per person
(Choice of 3-4 Selections)
For 1 hour of Service: $17.00 per person
(Choice of 5-7 Selections)
For 2 hours of Service: $25.00 per person
(Choice of 5-7 Selections)

COLD SELECTIONS:

Sun Dried Tomato Chili Bruschetta
Ciliegine Mozzarella, Pear Tomato and Basil Skewer with Pesto Dipping Sauce
Pear Tomato Cups Stuffed with Bocconcini Mozzarella
Asparagus Tip Wrapped in Prosciutto
Red Pepper Hummus Served On Toasted Pita Rounds
Portobello Mushroom Duxelle and Boursin Cheese Tartlet
Blin topped with Caviar and Crème Fraiche
Tomatillo and Mango Salsa over Potato Cup
Maryland Crabmeat Salad in a Cucumber Cup
Chicken Waldorf On Herb Tartlet
Gravlax Rosettes On Black Bread with Citrus Crème Fraiche and American Caviar
Assorted Sushi
Curried Chicken Salad and Sliced Pear On Crispy Naan Bread
Curried Chicken Salad and Mango Salsa on Tartlet
Teriyaki Style Beef Tenderloin over Croutons with Horseradish Crème Fraiche
Filet Mignon on a Garlic Crouton with Horseradish Cream

HOT SELECTIONS:

Jumbo Lump Crab Cake with Spicy Japanese Mayonnaise
Shrimp Coconut Marquis
Bacon Wrapped Casino Shrimp
Shrimp Tempura
Pan Fried Roast Pork, Vegetable or Shrimp Dumplings
Shrimp or Vegetable Spring Rolls with a Sweet Scallion Chili Dipping Sauce
Chicken, Beef, or Shrimp Sate with Thai Peanut Sauce
Sesame Breaded Chicken with a Pommery Mustard and Honey Dipping Sauce
Boneless Buffalo Chicken with Blue Cheese Dressing
Beef Empanadas
Beef Lumpia served with Sweet Chili Dipping Sauce
Cuban Cristo
Miniature Beef Negamaki with Scallions and Teriyaki Sauce
    Miniature Franks en Croûte
    Mini Jamaican Beef Patties
    Miniature Beef Wellington
Creamy Polenta Cake with Onions & Sun-Dried Tomatoes
    Spinach and Artichoke Crisp
    Mini Asparagus Quiche
    Quiche Florentine
Apple Chutney and Brie Bundle
    Brie Raspberry Filo Star
    Spanikopita
    Vegetable Samosa
Truffled Mushroom Risotto in Phyllo Cup
    Mini Deep Dish Pizza
UPGRADED HORS D’OEUVRES

These Items Would Replace Items on the Standard Hors d’oeuvres List At An Additional $3.00 per person per item

HOT SELECTIONS:

Lump Crab & Citrus Tartlet
Coconut Langostino
Oysters Rockefeller Served In Ceramic Spoon
Foie Gras and a Fresh Raspberry on Brioche
Baby Lamb Chops with Mignonette Sauce
Barbequed Duck Confit Served on Crispy Potato Pancake with Crème Fraiche
Crab Cake or Beef Slider with Caramelized Vidalia Onions
Cauliflower and Tomato Bisque Shooter with Grilled Spicy Shrimp
BBQ Duck Leg Confit over a Potato Pan Cake
BBQ Pulled Pork served on a Taro Chip

COLD SELECTIONS:

Chardonnay Poached Shrimp Cocktail with Bloody Mary Dipping Sauce
Ahi Tuna Over Cucumber and Atsara (Filipino Papaya Pickles)
Sesame Seared Tuna on Bed of Green Papaya Salad Served In Ceramic Spoon
Seared Tuna Tartar on Sesame Seed Cornets with Citrus Crème Fraiche
Foie Gras Mousse on Toasted Brioche Round with Roasted Pear Relish
Foie Gras and a Fresh Raspberry on Brioche
Lobster and Tarragon Vegetable Roll
Barbequed Duck Leg Confit over a Potato Pancake
Barbequed Pulled Pork served on a Taro Chip
Yuzu Dressed Hot Smoked Scallop with Fennel and Mandarin Orange Slaw
Watermelon Gazpacho with Bay Scallop and Fried Plantain Chip
Spicy Crab Roll with Saffron Rice