

# Hors D'Oeuvres

## Bite Size Sandwiches

**\$1.75**

Roast Beef on Home Made Mini Ricotta Rolls  
Liver Pate with Dijon Mustard on Toasted French Baguette  
Grilled Chicken with Pesto: Sun Dried Tomato / Basil  
Roast Pepper, Fresh Mozzarella on Focaccia Bread  
Quesadillas: Chicken, Mushroom, or Cheese w/Chipotle Sour Cream  
(Guacamole+\$.50)

**\$1.50**

Roast Beef & Gruyere Panini  
Seared Chicken Panini  
Turkey & Grilled Pepper Panini  
Portabella Mushroom with Fresh Mozzarella & Goat Cheese Panini

## Meat Selection \$2.25

Seared Beef Tenderloin Profiterole filled w/Arugula Crème & Roasted Red Pepper  
Seared Beef Tenderloin Profiterole filled with Asparagus and Spicy Peanut Sauce  
Steak or Chicken Empanadas with Chipotle Dipping Sauce  
Grilled Pork Satay with Hoisin Dipping Sauce  
Grilled Chicken Satay with Blue Cheese Dipping Sauce  
Coconut Crusted Chicken Skewers with Pineapple Salsa  
Mediterranean Chicken Salad in Crisp Wonton Cups  
Tamales: Chicken, Beef, Veggie w/Chipotle Sour Cream (Guacamole +\$0.50)  
Grilled Chicken Brest Portabella Roulade with Boursin Cream

**\$3.00**

Flank Steak with Chimichurri Sauce

## Seafood Selection

**\$4.25**

Grilled Scallops with Butternut Squash Curry Topping

**\$3.00**

Crab and Mango Salad served on Plantain Plank

**\$3.25**

Grilled Jumbo Shrimp and Avocado-Corn Relish on Corn Tortilla Chip

**\$2.00**

Shrimp Pot Stickers with Ginger / Chili Dipping Sauce  
Smoked Salmon with Crème Fraiche on Pumpernickel Rounds  
Artichoke & Dill Gougère filled with Smoked Salmon & Crème Fraîche  
Smoked Salmon Crepe Roulade with Crème Fraîche and Chive

**\$2.25**

Medium Cocktail Shrimp

## Vegetarian Selection

**\$1.75**

Caprese Skewers  
Brie Cheese on Toasted Crostini with Grape Salad  
Wild Mushroom Crescent

**\$1.50**

Belgian Endive Boats with Celery Root Salad  
Belgian Endive with Shaved Fennel, Walnut Oil & Orange Zest  
Veggie Empanadas with Chipotle Dipping Sauce  
Grilled Eggplant Roulade with French Goat Cheese and Sundried Tomato

**\$1.50**

Wild Mushroom Risotto Cake with Caramelized Onion  
Spinach Risotto Cake with Tomato Capers Relish

**\$2.00**

Flaky Pastry Tartlet filled with: Apple, Leek & Gruyere Cheese or Asparagus,  
Shallots & Chèvre

## Tea Sandwiches \$1.75

Boursin & Cucumber on Brioche  
Curried Chicken Salad on Pumpernickel  
Artichoke Gougere with Smoked Salmon & Crème Fraiche  
Hard-Cooked Egg, Fresh Herbs and Radish Salad on Wheat  
Raisin-Nut Bread with Creamed Chevre and Black Forest Ham

## Platters/Displays

Artisan Cheese, Cracker, & Fresh Fruit Display \$3.50/pp  
Fresh Vegetable and Buttermilk Dill Dipping Sauce \$3.00/pp  
Deli Meats with Cornichons, Kalamata Olives, and Dijon Mustard; served with  
French Baguette Slices, Bread Sticks, and Crackers \$4.00/pp

*Minimum order of items per selection - 25*

*Recommended Quantities: 1<sup>st</sup> hour of reception – 10 pcs per person;  
second hour add 5*

***Prices charged are for food only and do not include Sales Tax  
(10.5%), other service charges, and Server Gratuity***

***Other Service Charges will depend on number of guest, event set  
up, and duration***