

Cold Hors D'oeuvre

Stuffed Snow Peas

The crispness of fresh snow peas married with smooth boursin cheese.

Stuffed Cherry Tomatoes

Filled with savory herb cheese or our famous tarragon chicken.

Fresh Crudités

Seasonal vegetables served with dill dip.

Asparagus Crepes

Asparagus spear and boursin wrapped in a delicate crepe.

Fruit & Cheese

A variety of imported cheese cubes presented with apple slices and grapes. Served with assorted crackers.

Artichoke Squares

Blend of artichoke hearts, cheddar cheese & onion.

Vegetable Tarts

A flaky pastry crust spread with boursin and topped with colorful finely chopped broccoli, tomato, scallions and cheddar.

Quiche Bites

Assortment of flavors.

Fresh Fruit

Melon, pineapple, strawberries and other seasonal fruits.

Caprese Skewers

Grape tomatoes, fresh mozzarella, and basil with Balsamic vinaigrette.

Caprese Canapé

Diced tomatoes, fresh mozzarella, and basil with Balsamic vinaigrette on baguette slice.

Beef Tenderloin, Turkey Breast, Ham, or Roast Pork

Thinly carved and served with mini croissants, French rolls and appropriate condiments.

Tenderloin Canapé

Slices of beef tenderloin on baguette with capered mayonnaise, topped with béarnaise.

Swiss Twists

Baked ham and imported Swiss rolled with wild rice and scallions.

Smoked Salmon

Sliced Nova served with crackers, capers and chopped onion.

Antipasto

Beautifully arranged variety of salami, pepperoni, and cheese with marinated artichoke hearts, olives, cherry peppers, and pickled okra

Gravlax

Delectable smoked salmon on cocktail bread with cream cheese and dilled mustard sauce.

Seared Tuna

Sushi-grade tuna lightly seared and served with wasabi.

Cocktail Shrimp

Delicious peeled and deveined jumbo shrimp served with our own cocktail sauce.

Shrimp Vinaigrette

Marinated in a dill-ginger sauce and wrapped in snow peas.

Deviled Eggs

Hot Hors D'oeuvre

Stuffed Mushrooms

Our signature...choice of bacon & cheese; spinach soufflé; wild rice with cheddar cheese.

Brie Bundles

Bite-sized pastry puffs encase brie topped with apricot preserves and chopped pecans.

Phyllo Pastelles

Triangles of rich phyllo pastry surround traditional spinach and feta filling.

Chicken Satay

Skewered strips of chicken breast served with a spicy peanut sauce.

Chicken Marmalade

Bite-size pieces of chicken breast marinated in a soy ginger sauce and orange marmalade, wrapped in bacon.

Jerk Chicken Skewers

Strips of chicken breast marinated in a spicy Jamaican Jerk sauce.

Meatballs in Sauce

Choice of sweet & sour; mushroom sherry; or tomato basil.

Tenderloin & Mushroom Brochettes

Marinated filet skewered with mushroom cap, in a port wine sauce.

Cocktail Frank Puffs

Bite-sized franks wrapped in puff pastry.

Cocktail Reuben

Corned beef, Swiss cheese, sauerkraut and 1000 Island dressing on cocktail rye.

Crab Puffs

Bite-sized crab cakes made with lump crab meat, served with Dijon marmalade sauce.

Cajun Shrimp

Cajun barbecue sauce - light and buttery. You select mild to hot.

Bacon Wrapped Scallops

Dips & Spreads

Baked Brie in Pastry

Apricot preserves and toasted chopped pecans wrapped in flaky puff pastry. Served with apple slices, grapes, and water crackers.

Southwestern Six Layer Dip

Tortilla chips are served with this fiesta for the eyes and palate - layers of guacamole, sour cream, salsa, black olives, chopped tomato and cheese.

Florentine Artichoke Dip

Spinach, artichoke hearts, & cheeses, served warm with tortilla chips.

Tapenade

Chopped fresh tomatoes, ripe olives, fresh basil, and garlic, drizzled with olive oil. Served with crostini.

Seafood Mousse

Elegantly garnished and presented molded in the shape of a fish. Your choice of shrimp or salmon, served with crackers.

Hot Crab Dip

Lump crabmeat in a rich sauce of selected cheeses and sherry. Served with home-made baguette chips.

Escargot Cheese Dip

Escargot chopped and sautéed with butter and garlic topped with Monterey Jack cheese and baked. Served with French bread.