

APPETIZER MENU

Seafood (\$2.00 per piece)

- *Smoked salmon-potato bites*
- *Sesame-Crusted Salmon with Orange-Miso Sauce*
- *Sweet and Sour Salmon with Horseradish Sauce*
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- *Lobster Salad on Endive*
- *Lobster Salad in Miniature Choux Puffs*
- *Lobster Pieces in a Bisque Sauce served on an Asian Spoon*
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- *Seared Scallops with Asian Lime-Chile Sauce*
- *Pan-Seared Scallops with Beurre Blanc Sauce*
- *Grilled Scallops with Vegetables and Hoisin-Orange Sauce*
- *Marinated Shrimp with Champagne Beurre Blanc*
- *Saffron Risotto Cakes with Shrimp, Chile Oil, and Chive Oil*
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- *Mango-Curry Shrimp Salad in Wonton Cups*
- *Shrimp with Ginger-Herb Butter*
- *Spicy Grilled Shrimp*
- *Crispy Shrimp Wontons with Sweet and Sour Dipping Sauce*
- *Shrimp and Sun-Dried Tomatoes in a Scampi Butter Sauce over Crostini Bread*
- *Shrimp Cocktail-Can be served in Martini Glasses*
- *Coconut Shrimp*
- *Crab Cakes with Dried Cranberries and Citrus Brown Butter*
- *Crispy Crab Ragoon*
- *Crab Meat Salad on a Belgian Endive*
- *Peppered Tuna Skewers with Wasabi Mayonnaise*
- *Seared Tuna Wrapped in Rice Paper with Ponzu Sauce*

Chicken (\$2.00 per piece)

- *Chicken Tenderloin Satay with a Peanut Sauce*
- *Herbed Chicken-Chutney on Lettuce Leaves*
- *Candied Walnut Chicken Skewers with Assorted Dipping Sauces*
- *Buffalo Chicken Skewers with a Creamy Blue Cheese Dressing*
- *Lemon Rosemary Chicken on Skewers*
- *Coconut Chicken Tenderloin with Assorted Dipping Sauces*
- *Chicken Skewers with Shallots and Garlic*
- *Sesame Chicken Served with Sweet and Sour Dipping Sauces*
- *Martini Chicken-Marinaded in Vermouth, Green Olives, Shallots and Garlic*
- *Chicken Fingers Served with Assorted Dipping Sauces*

Beef (\$2.00 per piece)

- *Roast Beef and Arugula Crostini with Olive-Red Pepper Relish*
- *Beef Tenderloin on a Toasted Baguette with Horseradish Sauce and Fresh Parmesan Cheese*
- *Beef Satay with a Peanut Sauce*
- *Beef Teriyaki Skewers*
- *Fresh Figs with Sausage*
- *Lamb Phyllo Triangles with Malt Vinegar_Molasses Glaze*
- *Roasted Herbed Lamb Chops with Orange Marmalade Sauce*
- *Lamb Kabob*
- *Pan Seared Pork Dumplings with a Ginger Soy Dipping Sauce*
- *Baby Riblets with a Ginger Glaze*
- *Swedish Meatballs*

Vegetable/Fruit (\$1.75 per piece)

- *Goat Cheese-Stuffed Figs Wrapped in Bacon*
- *Prosciutto-Wrapped Figs with Gorgonzola and Walnuts*
- *Phyllo Wrapped Figs with Prosciutto and Stilton Cheese*
- *Roasted Mushrooms Stuffed with Feta, Spinach and Bacon*
- *Brie and Apricot Purses*
- *Goat Cheese and Pear Tartines*
- *Crostini Topped with Fresh Tomato, Basil and Mozzarella*
- *Vegetable Summer Rolls*
- *Asparagus Spears and Cheese Wra[[ed with Prosciutto*
- *Spinach and Feta Filo Triangles*
- *Empanadas*
- *Eggplant Caviar on Crostini*

Dipping Sauces

- *Southeast Asian Peanut Dipping Sauce*
- *Creamy Blue Cheese Dressing*
- *Pesto Sauce*
- *Mango Salsa*
- *Honey-Mustard Dipping Sauce*
- *Roasted Red Pepper Sauce*
- *Sweet and Sour Sauce*

Stationary Hors D'Oeuvres Displays

- *Imported and Domestic Cheeses with Seasonal Fruit Garnish*
 - *Served with Assorted Crackers*
- *Cruditee Seasonal Fruits and Vegetables with Dipping Sauces*
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Small Plate Station

- *Herb-Rubbed Tenderloin of Beef*
- *Boneless Breast of Chicken with a Wild Mushroom Sauce*
- *Honey Glazed Pork Tenderloin with an Apple Cranberry Sauce*
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- **Starch**
 - *Garlic Roasted Red Bliss Potatoes*
 - *Orzo with Tomatoes and Olives*
 - *Rice Pilaf*
 - *Penn, Ravioli or Tortellini served with:*
 - *Brie Cream Sauce*
 - *Fresh Tomato Sauce*
 - *Olive Oil, Sundried Tomatoes, Prosciutto, Basil and Artichoke Hearts*
- **Salad**
 - *Mixed Wild Greens, Feta Cheese, Craisins and Candied Walnuts*
 - *Baby Spinach, Prosciutto and Mushroom*
 - *Tomato, Mozzarella Cheese and Basil with Extra Virgin Olive Oil*

Desserts

- *Assorted Miniature Pastries (\$2.00 per piece)*
- *White and Dark Chocolate-Dipped Strawberries (\$2.00 per piece)*
- *Assorted Cookies*
 - *Chocolate Chip, Macadamia Nut and White Chocolate, Peanut Butter, Oatmeal Raisin (\$1.00 per piece)*
- *Chocolate Brownies, Blond Brownies, Lemon Squares (\$1.00 per piece)*
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- *Cakes (\$30.00 per Cake: Serves 8-10)*
 - *Chocolate Fudge*
 - *Chocolate Mousse*
 - *White Chocolate with Raspberry Filling*
 - *Carrot Walnut with Lemon Cream Cheese Icing*
 - *Pear Spice with Pecan Praline Topping*
 - *Banana Layer with White Chocolate-Cream Cheese Frosting and Walnuts*
 - *Banana-Pineapple Layer with Cream Cheese Frosting*
 - *Blueberry and Orange layer with Cream Cheese Frosting*
 - *Strawberries and Cream*
 - *Mixed-Berry and White Chocolate Butter cream*
 - *Gingerbread Layer with Cream Cheese Frosting*
 - *Sour Cream Maple with Lemon Glaze*
 - *Apple*

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- *Cheese Cakes (\$30.00 per Cake: Serves 8-10)*
 - *Lemon with Strawberries and Port Glaze*
 - *Strawberry*
 - *Blueberry*
 - *Pumpkin with Cranberry-Caramel Sauce*
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- *Tarts (\$25.00 per Cake: Serves 8-10)*
 - *Cinnamon Apple*
 - *Pear and Dried Cranberry*
 - *Chocolate Mint*
 - *Strawberry-Lemon Curd*
 - *Caramel-Walnut with Chocolate*
 - *Chocolate-Pecan*
 - *Cranberry-Lime*