



Fish and Seafood

Coconut Breaded Jumbo Shrimp
with Pineapple Salsa

Grilled Shrimp wrapped with Bacon on Skewer

Lemon Ginger Grilled Jumbo Shrimp

Orange Chipotle Grilled Jumbo Shrimp

Grilled Garlic Shrimp with Cilantro Salsa

Tequila Glazed Shrimp on Mini Pancakes
with Avocado Cream

Egg Frittata with Shrimp, Crab and Finfish

Shrimp nestled in Snow Peas

New Potatoes with Red and Black Caviar

Scallop and Bacon Brochettes

New Potatoes with Smoked Salmon Slivers
and Fennel

Salmon and Corn Cakes

Smoked Salmon Mousse with Crisp Fried Leeks and
Horseradish Cream

Barbequed Salmon wrapped in Bacon
on Skewer

Egg Frittata with Smoked Salmon and Chive

Atlantic Salmon Skewers with Sesame Peanut
Glaze, Orange Honey Glaze, or Barbeque

Smoked Salmon and Cream Cheese
in a Crepe Cornucopia

Grilled Tuna on Tortilla

with Black Bean Salsa

Albacore Tuna Salad in Canapés

Herb Crusted Seared Tuna with Wasabi Mayo
And Ginger on Cucumber

Medallion of Lobster Canapé
with Saffron Sherry Mayo

Lobster and Mango Salad on Cucumber

Saffron Mussels Provencal

Marinated Mussels on the Half Shell

Crab

Jumbo Lump Petite Crab Cakes
Edible Spoon with Jumbo Lump Crab
mixed with lemon grass and ginger and a touch of cilantro mayo
Artichoke Pancake with Curried Crab
Crab Imperial in Pastry Cup
Mushroom Cap stuffed with Crab
Crab Claws with Cocktail Sauce
Jumbo Lump Crab, Avocado, Pico de Gallo on Tostada

Oysters

Oysters on the Half Shell, shucked to order and served with traditional garnish
Oysters Rockefeller
Oysters Casino

Beef

Bacon wrapped Beef Mignons with Demi Glaze
Beef Tenderloin Skewers, Mustard Dipping Sauce
Spiced Beef Tenderloin Skewers with Peanut Sauce
Sweet and Sour Meatballs
Tenderloin Teriyaki Brochette
Beef Crouton with Dijonaise
Flank Steak Pinwheel with Peppered Gorgonzola
Hoisin Beef and Scallion
Beef Tenderloin on Yorkshire atop a mini
Yorkshire pudding with creamy horseradish

Ancho Chili Seared Rib-eye served on grilled
cornbread with chipotle mayonnaise
Edible Spoon with Beef Tenderloin topped with
parsley, capers and truffle emulsion
Edible Spoon with Mandarin Orange Beef
Tenderloin with sesame oil and scallion
Savory Cone with Szechuan Orange Beef
celery, green onion and red bell peppers
Sliders: sirloin patty nestled in a miniature
bun with onion confit and blue cheese

Poultry

Apricot Chicken in Phyllo Triangles
Ancho Chili Seared Chicken served on grilled Cornbread with Chipotle Mayonnaise
Crêpe Purse with Basil Chicken Salad
Coconut Chicken Skewer marinated in fresh Ginger and Mild Curry Spices
Crêpe Purse with Chicken and Asparagus
Chicken Dijon in Puff Pastry
Chicken and Artichoke in Phyllo
Oriental Chicken Wontons with Orange Zest and Hoisin
Sate Chicken Sesame with Hoisin Sauce
Sate spiced Chicken with Peanut Sauce
Teriyaki Chicken and Pineapple Brochette
Black Olive Tapenade on Toast with Smoked Chicken
Blackened Chicken on Flatbread with grilled Mango Salsa
Jerk Chicken Fillets with Cucumber Salsa
Waldorf Chicken Tartlets
Cranberry and Smoked Turkey Tortilla Roll
with spiced cream cheese, celery and red peppers
Mexican Tortilla Pinwheel with Smoked Turkey, Cilantro, Jack Cheese
Turkey Waldorf Salad on Miniature Scone
smoked turkey, orange thyme scone and spiced cranberry
Crêpe Purse with Ginger Orange Duck
Edible Spoon with BBQ Duck
Duck Confit with Black Pepper in Pastry Cup
Duck Phyllo Strudel with Cranberry Chutney
Duck Quesadillas with Jack Cheese and fresh Pico

Pork

Asparagus and Prosciutto
Miniature Sausage and Leek Wellington
Mushroom Caps with Sweet Italian Sausage
Sausage and Mushroom Tartlets
Smoked Ham with Pineapple Skewers
Andouille Sausage and Sweet Peppers on Crostini
Bacon and Gruyere on Crostini
Egg Frittata with Bacon and Potato
Egg Frittata with Baked Ham and Spinach
Egg Frittata with Prosciutto and Shiitake Mushrooms
Pork Tenderloin Medallion with Brandied Peach
Prosciutto Roll with Fig, Arugula, and Chevre

Vegetarian

Goat Cheese in Sun- dried Tomato Tartlets
Brie and Pear Tartlets
Vine Ripened Tomato, Basil and Olive Tartlets
Wild Mushroom Phyllo Tartlets
Tartlets with Pear, Gorgonzola and Fig
Ricotta, Spinach and Parmesan Tartlets
Tartlet with Roasted Red Pepper and Onion
Miniature Artichoke Pancakes
with Whipped Goat's Cheese Mousse and Roasted Red Pepper
Mushroom Cap with Chevre and Roasted Red Pepper
New Potato with Chevre and Herbs
New Potato with Tapenade and Boursin Cheese
Spanikopita- Spinach and Feta
Tri- Color Tortellini with Parmesan Cream Sauce
Vegetable Spring Rolls with Plum Sauce
Bruschetta
Belgian Endive with Chevre and Sun-dried Tomato
Brie on Rye with Roasted Garlic and Sun-dried Tomato
Cheese Straws
Cherry Tomato with Herbed Feta
Deviled Eggs with Tomato Coriander Salsa
Egg Frittata with Wild Mushroom and Leek
Hummus and Matchstick Vegetables
Pinwheel, Tea, and Cocktail Sandwiches
Ratatouille in Zucchini Cup
Roasted Vegetable Skewers

Ordering Guide

Afternoon Cocktail Party

2-4 hours

Hors d'oeuvre per guest 7-14

Cost per guest \$14.00-\$35.00

Pre- dinner Hors d'oeuvre

1-2 hours

Hors d'oeuvre per guest 4-8

Cost per guest \$4.00-\$17.50

Heavy Hors d'oeuvre Reception

4-6 hours

Hors d'oeuvre per guest 15-20

Cost per guest \$25.00- \$60.00

Notes

Please consider this list as a guide, by no means is it an inclusive list of all the items we can offer you!

Minimum orders of 20 people please