



Hors D'Oeuvres

*Minimum Order of 30 people
Each selection serves 2 per person*

Chicken Burrito Stuffed Tomatoes

Paprika Braised Chicken tossed with Saffron Rice, Char-Grilled Corn, Black Beans, Scallions, Red Onions and Peppers stuffed in a Juicy Plum Tomato.
Topped with Melted Cheese and Guacamole

Buffalo Chicken Sliders

Brioche Bun, Melted Mozzarella Cheese
Creamy Cole Slaw

Chicken Satay Skewers

Lemongrass Coconut Herb Marinated Chicken Skewers; Sweet Chili Sauce, Peanut Crumbles

Petite Chicken Quesadilla

Juicy Blackened Chicken Breast, Sautéed Onions and Bell Peppers, Melted Cheddar & Mozzarella Cheese

Chicken Wings

Served with Celery Sticks, Blue Cheese Dip
(Choose your Flavor)
Sweet Chili Spiced
Buffalo
Lemon Pepper Spiced
Original Crispy
Wings

Cajun Chicken Carbonara Purse

Grilled Chicken, Diced Smoked Bacon, & Sweet Peas tossed in a thick Cajun Thyme Cream Sauce
Stuffed in Miniature Puff Pastry Bags

Teriyaki Chicken Meatballs

Ground Chicken with herbs and lemongrass.
Tossed in Teriyaki Sauce

Buttermilk Chicken & Sweet Basil Biscuits

Crispy Chicken Breast nestled between a Basil infused Biscuit;
Topped with Black Pepper Peach Jam



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Crab & Crawfish Dip

Lump Crab and Crawfish Meat tossed in a Citrus Cheese Blend; Served with Naan Bread

Petite Crab Cake

Super Lump Crab Cakes
Cilantro Citrus Old Bay Aioli

Petite Salmon Cakes

Tender Salmon lightly tossed with Peppers, Onions, Fresh Herbs, and Herb Aioli
Topped with an Avocado Crème Fraiche

Shrimp Cocktail Cup

Chilled Shrimp Served in mini Martini Glass
House Made Cocktail Sauce
Garnished with a Lemon Peel, Parsley & Cocktail Olive

Smoked Salmon & Cucumber Cornets

Creamy Citrus Smoked Salmon Mousse
Pipped in a Savory Cornet
Cucumber & Dill Garnish

Crab Bruschetta

Buttery Baguettes served with Diced Tomatoes, Basil, Minced Garlic and Lump Crab Meat

Corn Crawfish Fritters

Sweet Corn and Tender Crawfish Fried in a Savory Herb Batter;
Served with Cilantro Old Bay Aioli

Bacon Wrapped Scallops

Honey Mustard glazed Smoked Bacon wrapped Scallops

Crispy Catfish Fingers

Cornmeal Crusted Catfish Strips
With Cajun Tartar Sauce and Green Hot Sauce

Caviar Deviled Eggs

Chive Deviled Eggs topped with Ossetra Caviar

Crab Stuffed Shrimp

Jumbo Shrimp Topped with Jumbo Lump Crab Cake
Drizzled with Citrus Herb Butter



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Mozzarella Margherita Skewers

Marinated Mozzarella Rounds, Fresh Basil Leaves and Juicy Plum Tomatoes, Drizzled with a Balsamic Reduction

Soup Shooters

~available for Full Service Events only~
(Choose One)

Butternut Squash Bisque

– Basil Crème Friache

Spicy Corn Chowder

– Rosemary Oil

Celery Bisque

– Butter Chive Drizzle

Gazpacho

– Crouton Crumble

Mexican Loaded Potato Skins

Crispy Potato Skins topped with Corn Salsa, Cilantro, Black Beans, and Mozzarella Cheese. Topped with Avocado Sour Cream



Spinach Dip

Sautéed Spinach tossed in a herb cheese blend; served with toasted Naan Bread

Mediterranean Risotto Rounds

Creamy Italian Risotto tossed with Olives, Roasted Red Peppers, Red Onions and Cucumbers Rolled into perfect rounds
Drizzled with a Basil Balsamic Reduction

Greek Spanakopita

Spinach & Cheese filled Puff Pastry Bites

Mac Attack Rounds

Crispy 5 Cheese Mac and Cheese Rounds
Drizzled with a French Onion Cream Sauce

Black Bean & Sweet Potato Empanada

Savory Southern Blend with Mozzarella Cheese & a Chipotle Cream Sauce

Each selection serves 2 per person



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Meat Sliders

Each Slider Tray Comes with Red Leaf Lettuce and Sliced Tomatoes

All Prices Set to Serve 20 People

Beef Burgers – American Cheese

BLT Sliders – Siracha Aioli

Lamb Sliders – Mint Chutney, Goat Cheese

Beef Meatballs

Choose Your Flavor:

Sweet Pineapple Sauce

Herb Marinara

Tangy Barbeque Sauce

Spanish Empanadas

Flaky Crust filled with Ground Beef, Raisins, Sofrito Sauce and Eggs; Served with Chimichurri Sauce

Braised Short Rib Purse

Tender Braised Short Rib, Onion Jam, and Blue Cheese baked in flaky puff pastry dough

Loaded Potato Skins

Idaho potato skins topped with Melted Cheddar Cheese, Scallions, Bacon Bits, and Sour Cream

Bacon Wrapped Dates

Plump Sweet Dates, filled with goat cheese, wrapped in crispy bacon
The perfect blend of sweet and smoky!

Pecan Candied Bacon Rounds

Delicious Goat Cheese rolled in Sweet Candied Apple Wood Bacon bits, Toasted Pecans, and Herbs

Caribbean Pork Skewers

8 Hour jerk spice marinated Pork Shoulder, grilled with Bell Peppers & Onions

Minimum Order Stated with Price
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Butlered Small Plates



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Ricotta Gnocchi Plates

Soft Gnocchi Pillows, Grilled Radicchio, Tarragon
Saffron Cream Sauce

Seared Lamb Chops

Med Rare New Zealand Lamb Chops
Caramelized Leeks, Turmeric Cous Cous,
Tamarind Glaze

Spaghetti & Meat Ball Forks

Petite Forks twirled with Tender Herb Buttered
Spaghetti Pasta
Stabbed into Petite Meatballs & Marinara Sauce

Prosciutto Risotto Cups

Authentic Italian Creamy Risotto tossed
with Tender Asparagus and Shaved
Prosciutto
Finished with Shave Parmesan Cheese

Tequila Shrimp & Arroz Con Gandules

Tequila Spiced Plump Shrimp served atop of Sofrito
Spiced Rice with Bacon and Pigeon Peas

Spicy Mussels

Prince Edward Island Mussels steamed in a
Crushed Red Pepper Garlic White Wine Butter
Sauce

Greek Chicken Gyros

Braised Chicken stuffed in Naan Bread, w/
Cucumber Salsa & Yogurt Dill Sauce

Crab Stuffed Shrimp

Lump Crab Meat Stuffed in Jumbo Shrimp
Rested atop of Cilantro Corn Puree
Garnished with Frizzled Leeks

Braised Short Rib

Braised Short Rib in a Rosemary Demi Glaze
Served atop of Creamy Garlic Potato Puree

Crawfish Etouffee

New Orleans Cajun Creole Crawfish and
Tomato Stew; Served atop of Rice Pilaf



Fresh Fruit & Yogurt Tray

Sliced Melons, Pineapples, Grapes, Strawberries and Blueberries assembled on decorative trays with honey yogurt

Elaborate Chilled Dip Display

An assortment of Parsley Hummus, Tomato Salsa, Buttermilk Ranch (or) Homemade French Onion Dip displayed with sliced Celery, Carrots, Cherry Tomatoes, Cucumbers, Tortilla Chips, Naan Bread, and Crackers

Deluxe Anti Pasto Buffet Display

A Over Flowing Blend of Spanish & Black Olives, Marinated Artichokes, Prosciutto, Pepperoni, Italian Sausage, Roasted Red Peppers, Asiago Cheese, and Mini Mozzarella Rounds.
Accompanied by Grilled Rustic Bread and Rosemary Olive Oil

Grande Chilled Salad Display

Let your guest enjoy a Wonderful Display of (4) Four Large Mixed Salads;
Served with Assorted Crackers & Marble Toast Crostini's!
Crispy Asian Shrimp Salad - Country Potato Salad - Crispy Buffalo Chicken Salad
Asparagus & Roasted Red Pepper Salad
Walnut, Beet & Goat Cheese Salad w/ Mandarin Oranges
Deluxe Cobb Salad - Citrus Marinated Asparagus Tray
Tomato Cucumber Salad with Avocado - Citrus Craisin Chopped Kale Salad
Waldorf Chicken Salad (Contains Nuts)
Country Tuna Salad





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Elaborate Cheese, Fruit & Cracker Display

An elegant display of Boursin Cheese, Gruyere, Chef's Special Crusted Goat Cheese, Smoked Cheddar, Blue Cheese, Assorted Gourmet Crackers, Fresh Berries & Grapes, Candied Nuts

Tea Sandwiches & Canapes

Choose (3) Three Types of Delicious Sandwiches for your display

- Smoked Ham, Brie & Apple on Honey Wheat
- Smoked Salmon Mousse & Cucumber Canape
- Pesto Chicken Salad on Croissant
- Roast Beef & Horseradish Aioli Profiterole
- Mushroom & Caramelized Onion Pate Canape
- Boursin Cheese & Sweet Pickled Radishes Canape
- Muffuletta (Sliced Salami, Ham & Mortadella with Olive Tapenade) on Focaccia Bread (add \$20)
- B.L.T on Pumpernickel
- Shrimp Salad Canape
- Cucumber & Dill Cream
- Egg Salad on Marble Rye
- Open Face Cob Salad Canape
- Open Face Cob Salad Canape

Scallop Ceviche Bar

Fresh Scallops tossed in Citrus Juice, Cilantro, and Sweet Peppers
Served on Crushed Ice with Crisp Wonton Chips

Montreal Beef Tenderloin Platter

Med Rare Beef Tenderloin served with Roasted Garlic Aioli,
Whole Grain Mustard, and petite rolls

Oyster Bar Ice Sculpture

Large Clam Shell Ice Sculpture flowing with Atlantic Blue Point Oysters
Accompanied by Sliced Lemons, mignonette sauce, cocktail sauce, and Hot Sauce



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Whole Poached Salmon Display

A Bridal Party Favorite! An amazing Presentation of Citrus Poached Salmon topped with Cucumber wheels. Accompanied by Minced Red Onions, Capers, Minced Eggs, Olives, & Mint Crème Fraiche

Smoked Salmon Tray

A Sunday Brunch Favorite!

Thinly Sliced Smoked Salmon accompanied by Crisp Bagel Chips & Assorted Crackers, Capers, Minced Red Onions, Minced Eggs, Citrus Chive & Onion Cream Cheese

Brie En Croute

Creamy French Brie Cheese topped with Honey Glazed Almonds & Citrus Marinated Dried Cranberries; wrapped in a flaky puff pastry. Served with Butter Crackers

Petite Cocktail Sandwich Tray

Served with Potato Chips and Assorted Cookies

As Assortment of mini sandwiches:

~Roast Beef with Rosemary Blue Cheese Aioli

~Roasted Turkey Breast with Dijon Aioli

~Pinwheel Roasted Chicken with Pesto Aioli (contains nuts)





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Let your guest get creative get their creative juices flowing!

Smashed Potato Bar

Smashed Idaho Potatoes, Smashed Sweet Potatoes, Maple Butter, Mini Marshmallows, Candies Pecans, Chopped Bacon, Chives, Garlic Herb Butter, Cheddar Cheese, Sour Cream, Gravy, and Mushrooms

Mac & Cheese Bar

Creamy Mac and Cheese, Chopped Bacon, Caramelized Onions, Fried Onion Rings, Cheese Sauce and Jalapeno Salsa

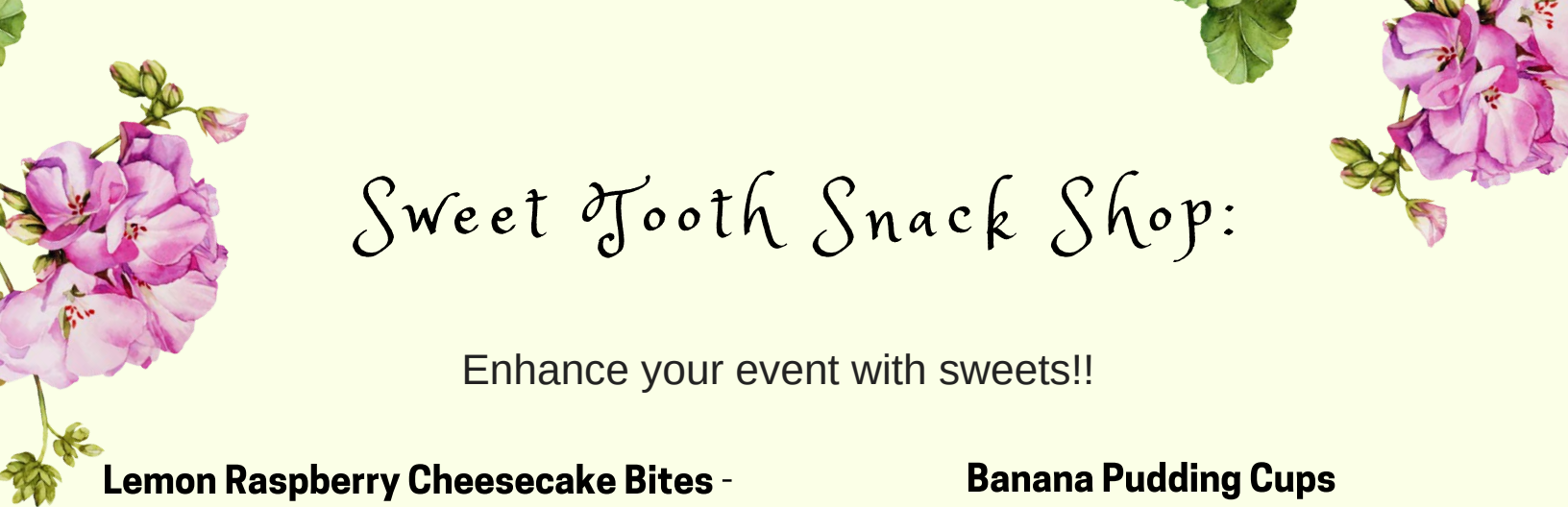
Taco Bar

~Shredded Cilantro Lime Chicken, Chipotle Spiced Shredded Beef, Caramelized Onions, Sliced Jalapenos, Salsa, Cumin Spiced Black Beans, Shredded Cheddar Cheese, Soft and Hard Shell Tacos, Chimichurri Sauce, Sour Cream, Lettuce, Spanish Rice, Guacamole

Ultimate Sliders Bar

~Beef Burgers, Turkey Burgers, Salmon Cakes, Crab Cakes, Crispy Chicken Bites, Petite Slider buns, Sliced Cheddar Cheese, Caramelized Onions, Chopped Bacon, Citrus Dill Crème Fraiche, Herb Aioli, BBQ Sauce, Herb Mustard Cheese, Red Leaf Lettuce, Sliced Tomatoes, Mushrooms and Old Bay Aioli





Sweet Tooth Snack Shop:

Enhance your event with sweets!!

Lemon Raspberry Cheesecake Bites -

the perfect blend of Sweet & Tart Cheese
Cake filling with a Buttery Cinnamon
Graham Cracker Crust

Profiteroles

~Lemon Cream, Vanilla Bean, or Chocolate
Hazelnut

Martini Chocolate Mousse Glasses

Rich Milk Chocolate Mousse folded in
Sweet Cream served with Strawberries in
a Martini Glass

Cake Pops

Vanilla Cake Pops or Cheesecake Pops
Decorated to your favorite Theme
Chocolate Covered Strawberries
Fresh Strawberries dipped in Caramel
Scented Milk Chocolate

Petite Fruit Tart

Sweet Flaky Tart filled with Pastry Cream
Topped with Seasonal Fruits

Berries Sabayon

Italian Custard Dessert Infused with
Marsala Wine
Served with Fresh Berries

Banana Pudding Cups

Strawberry Short Cake

Sweet Butter Biscuits Filled with Sweet
Vanilla Whipped Cream, Fresh
Strawberries, Strawberry Coulis

Mini Sweet Potato Pies -

Topped with Meringue

Apricot Apple Galette

Cinnamon Spiced Apples & Almond Cream
nestled in Flaky Pastry Crust; Topped with
Apricot Glaze

Caramel Apple Bread Pudding

Moist Cinnamon Brioche Bread, Raisins,
Diced Apples; Crème Anglaise Sauce

Mini Eclairs

Petite Pineapple Upside Down Cakes

Lavender Scented Peach Cobbler

Chai Spiced Cheesecake

Creamy Chai Seasoned Cheese Cake with
Almond Biscotti Crust & Caramel Sauce
Drizzle