

Hors D'oeuvres For Spring/Winter 2008/09

Hot

serves : 25/ 50/ 100

Mini Crab Cakes w/ Dijon Citrus Aioli & Cocktail	\$60 / 120 / 240
Scallops Wrapped In Bacon w/ BBQ or Cocktail Sauce	\$50 / 100 / 200
Chicken Satay w/ Chef's Choice of Sauce or Peanut	\$25/50/75
Vegetable Spring Rolls w/ Orange Ginger Soy	\$20 / 40 / 60
Beef Satay w/ Chef's Choice of Sauce or Port Demi	\$40/70/100
Meatballs w/ Marinara, BBQ or Swedish Style	\$20/40/60
Mini Chicken Cordon Blue w/ Alfredo Sauce	\$35/70/100
Shrimp Wrapped in Prosciutto w/ Balsamic Glaze	\$60/120/240
Baked Spinach in Phyllo	\$25/50/75
Crab Dip Fontina sold only by ½ or full pan	\$100/200

Cold

25/ 50/ 100

Asparagus Wrapped in Prosciutto	\$25/50/100
Tomato Basil Bruschetta	\$20/40/80
Smoked Salmon on Cucumber w/ Dill Cream Cheese	\$35/70/140
Oysters or Clams on the Half Shell	\$340/80/150
Jumbo Shrimp Cocktail	\$50 / 100 / 200
Artichoke Hearts Stuffed w/Shrimp Salad	\$40/80/160
Deviled Eggs	\$15/30/60
Melon Wrapped w/ Prosciutto	\$30 / 60 / 120
Chicken or Tuna Salad in Phyllo Cups	\$ 20/40/60



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