

Hors D'Oeuvres Displays

Fresh Vegetable Crudites

Served w/ Tangy Ranch Dip

Handcrafted Domestic & Imported Cheese Display

Served w/ Fresh Strawberries & Grapes and Cracker Assortment

Fresh Fruit Display

w/ Cantaloupe, Honeydew, Pineapple, Strawberries & Grapes

Antipasto Platter

Imported Genoa Salami and Prosciutto, Auricco Provolone

Cheese, Roasted Red Peppers, Artichoke Hearts, Olives, Pepperoncinis, Cherry Peppers and Pita Bread

Smoked Salmon

Served w/Toast Points, Horseradish Sauce, Capers, Red Onions and Boiled Egg

Raw Bar

Littlenecks on the Half Shell, Oysters on the Half Shell, Johah

Crab Claws, & Jumbo Shrimp Cocktail w/ Tangy Cocktail Sauce,

Horseradish, Tabasco & Honey Mustard Dipping Sauce

Hors D'Oeuvres Receptions

Option A

***Includes Imported and Domestic Cheese Display, Fresh Vegetable Crudites,
Fresh Fruit Display and Five Hot Choices for up to 4 Hours***

Add Carving Station for an Additional Cost

Option B

***Includes Imported and Domestic cheese Display, Fresh Vegetable Crudites,
Fresh Fruit Display and Three Hot Choices for 1 Hour (excludes Shrimp)***

Passed or Stationary Hors D'Oeuvres

Chilled Super Jumbo Shrimp Platter with Tangy Cocktail Sauce

Deviled Eggs

Fresh Melon Wrapped in Prosciutto

Hummus w/Tomato, Olives, Onion and Pita Bread

Fresh Buffalo Mozzarella Pinwheel

Spicy Buffalo Wings w/ Creamy Bleu Cheese Dipping Sauce

Fresh Chicken Tenders w/ Honey Mustard Dipping Sauce

Fresh Sea Scallops Wrapped in Bacon w/ Maple Syrup Drizzle

Seafood Mushroom Caps w/ Crabmeat & Cracker Crumb Stuffing

Fresh Fig & Marscarpone Cheese Phyllo Wraps

Sweedish or Italian Style Meatballs

Lobster Newburg Puffs

Fried Ravioli w/ Spicy Crema Rosa Dipping Sauce

Marinated Chicken or Beef Skewers w/ Teriyaki or Herb Seasoning

Vegetable Spring Rolls w/ an Asian Dipping Sauce

Baked Brie, Raspberry, and Almonds Baked in Phyllo

Broiled Maryland Crab Cakes w/ Honey Mustard Dipping Sauce

Smoked Keilbasa w/ a Homemade Apple Mustard Glaze

Spinach and Feta Cheese Wrapped in Phyllo Dough

Roasted Red Pepper and Feta Crusitini

Tomato & Onion Bruschetta served Hot or Cold w/ French Bread

Toast

Creamy Spinach & Artichoke Dip Served w/ Tortilla Chips

Miniature Beef Wellington

Grilled Baby Lamb Chops w/ a Dijon Glaze

Pan Seared Ahi Tuna Steak w/ Teriyaki and Wasabi