

HORS D'OEUVRES

The following hors d'oeuvres are available at an additional charge.

Pricing is per 100 pieces and subject to state sales tax and service charge.

COLD

Bruschetta with Roma Tomatoes Goat Cheese and Sundried Tartines Prosciutto Wrapped Melon Fresh Asparagus Wrapped in Prosciutto Belgian Endive Stuffed with Herb Cheese New Potatoes with Caviar and Sour Cream Smoked Fish Display* Antipasto Display* Fresh Vegetable Platter with Dip* International Cheese Platter with Crackers* Assorted Fruits of the Season* Whole Poached Salmon* (Serves 40 Guests) Marinated Grilled Vegetables served with Balsamic Glaze* Iced Gulf Shrimp Oysters on the Half Shell* Clams on the Half Shell* Smoked Salmon Tortilla Pinwheel Sandwiches Cucumber Slices Stuffed with Crabmeat Lobster Medallions Smoked Salmon Rosette with Herb Cheese

HOT

Swedish Meatballs* Beef Kabobs Beef, Chicken, or Pork Sate with Teriyaki Sauce Chinese Egg Rolls Spicy Chicken Drummettes Chicken Tempura with Oriental Red Dipping Sauce Shrimp Tempura with Sweet and Sour Sauce Smoked Chicken or Vegetable Quesadillas Cashew Nut Chicken Bacon Wrapped Scallops with Herb Butter Coconut Shrimp with Mango Chutney Mini Crab Balls with Remoulade Sauce Spinach Brie Wonton Cashew Nut Shrimp Cheese Puffs Quiche Lorraine Spinach Quiche Chicken Empanada Vegetable Tempura with Oriental Dipping Sauce Wheel of Brie En Croute with Almonds and Lingonberry Sauce* (Serves 40 Guests)