



## Hors D'oeuvres Menu

### *Appetizer Special*

*Choose one chicken, one beef, two vegetable, and one seafood appetizer for just \$20 per person (some items not available for drop off)*

### **~ CHICKEN ~**

ROASTED GARLIC AND BASIL CHICKEN MEATBALLS  
*(Served in a Chafing dish)*  
\$2.75 pp

CHICKEN AND VEGETABLE SPRING ROLLS  
*Crispy and delicious with a lightly fried wrapper  
Filled with vegetables and chicken*  
\$2.95 pp

CHICKEN AND VEGETABLE POTSTICKER  
*Served with Dipping Sauce*  
\$2.95pp

JERK CHICKEN BITES  
*Bites of Chicken served grilled, with jerk seasoning  
Garnished with Pineapple*  
\$3.25 pp

BOURBON CHICKEN SKEWERS  
*Served with Sweet and Spicy Bourbon Sauce*  
\$3.50 pp

GINGER CHICKEN BACON BITES  
*Chicken Breast Marinated in Fresh Ginger and Garlic  
Wrapped in Applewood Smoked Bacon*  
\$3.75 pp

CHICKEN PARMESAN BITES  
*Mini Chicken Cutlets topped with homemade  
Marinara, Mozzarella & Fresh Basil garnish*  
\$3.95 pp



## Hors D'oeuvres Menu

### ~ BEEF ~

SAVORY BEEF MEATBALLS  
*(Served in a chafing dish)*  
\$2.95 pp

BEEF TENDERLOIN CROSTINI  
*Tender Marinated Roast Beef*  
*Paired with Crostini and a Hint of Wasabi*  
\$3.25 pp

BEEF CURRY TARTS  
*Ground beef and Curry spices served in a miniature phyllo shell,*  
*with a yogurt garnish*  
\$3.75 pp

MINI PASTA AND MEATBALL CUPS  
*Individual serving of pasta topped with homemade marinara sauce,*  
*meatball and parmesan cheese*  
*Substitute Ground Chicken or Turkey*  
\$3.95 pp

SAUSAGE & PEPPER SKEWERS  
*Sweet or Spicy Italian Sausage, grilled with Roasted Green Peppers*  
*and Vidalia onions served on a wooden skewer*  
*Served with dipping sauce*  
\$4.25 pp

ROAST BEEF SLIDERS  
*Served on a mini bun*  
\$4.50 pp



## Hors D'oeuvres Menu

### ~ VEGETABLE ~

#### SWEET POTATO CUPS

*Whipped Sweet Potatoes in a phyllo shell sprinkled with cinnamon*

\$2.50 pp

#### FRESH TOMATO AND KALAMATA OLIVE CUP

*with Fresh Herbs and Feta Cheese*

\$2.50 pp

#### CAPRESE SKEWERS

*Fresh Mozzarella & Roma Tomatoes Drizzled with Olive Oil*

\$2.75 pp

#### SPINACH & ARTICHOKE DIP

*Artichoke Hearts and Spinach Dip Served with French Baguettes  
Or*

*Baked in Mini Phyllo Dough cups Served Warm*

\$2.95 pp

#### SPANIKOPITA

*A Blend of Spinach and Feta Cheese wrapped in a light Phyllo Dough*

\$2.95 pp

#### MINI SPINACH AND CHEESE QUICHE

\$2.95 pp

#### TUSCAN SKEWER

*Grape Tomato, Fresh Mozzarella, Kalamata Olive, Artichoke and Garlic  
Drizzled with Balsamic Vinaigrette*

\$3.00 pp

#### MINI MACARONI AND CHEESE BITES

*Creamy Macaroni and Cheese served in a phyllo dough shell  
with or without Applewood Smoked Bacon*

\$3.75 pp



## Hors D'oeuvres Menu

~ SEAFOOD ~

### DEVILED EGGS

*Hand-crafted deviled eggs topped with fresh parsley*

\$2.95 pp

*Garnished with Shrimp*

\$4.25 pp

*Garnished with lump crab meat*

\$4.50 pp

### SHRIMP BRUSCHETTA

*French Baguettes topped with Shrimp, Tomato, and Cream Cheese*

\$3.50 pp

### MINI SHRIMP COCKTAIL SHOTS

*Fresh Shrimp Served with Cocktail Sauce*

\$3.75 pp

### CRAB STUFFED MUSHROOM CAPS

*Mushrooms stuffed with lump crab meat*

*Substitute Spinach or Sausage*

\$3.75 pp

### ENGLISH CUCUMBER CUP

*English Cucumbers topped with Smoked Salmon and Sour Cream*

\$3.75 pp

### MINI MARYLAND CRAB BITES

*Served with Cocktail Sauce*

\$4.00 pp

### SEA SCALLOPS

*Wrapped in Applewood Smoked Bacon*

\$4.75 pp



## Hors D'oeuvres Menu

### ~ PLATTERS ~

#### Appetizer Platter

*Vegetable Crudité,  
Seasonal Fruit & Domestic Cheeses*  
\$85 / Platter (Serves 16 – 20 Guests)

#### Gourmet Cheese Platter

*Cheddar, Gouda, Jack, Swiss and Provolone Cheeses,  
accompanied with Water Crackers*  
\$76 / Platter (Serves 18 – 20 Guests)

#### Mediterranean Medley Platter

*Roasted Red Pepper Hummus, Mixed Olive Salad, Green Olives,  
Kalamata Olives, and Roasted Tomatoes Served with Pita Bread Triangles*  
\$65 / Platter (Serves 15 Guests)

#### Grilled Vegetable Platter

*Seasonal Grilled Vegetables served with Roasted Pepper Hummus*  
\$90 / Platter (Serves 20 – 22 Guests)

#### Sliced Fruit Platter

*Fresh Sliced Seasonal Fruits*  
\$90 / Platter (Serves 25 – 30 Guests)  
\$120 / Platter (Serves 35 – 45 Guests)

#### Sushi Platter

*Featuring Spicy Tuna Rolls, California Rolls, Shrimp Tempura Rolls with Salmon,  
Shrimp Tempura Rolls with Tuna Nigiri. Served with Wasabi and Pickled Ginger*  
\$75 / 56 Pieces

#### Shrimp Platter

*Fresh Bay Shrimp Served with Zesty Lemon Wedges and Cocktail Sauce*  
Small (40 Pieces) \$75  
Medium (60 Pieces) \$125  
Large (100 pieces) \$250

#### LOLLIPOP LAMB CHOPS

*Petite Lamb chops with fresh rosemary*  
\$45/Dozen



## Hors D'oeuvres Menu

### ~ PLATTERS ~

#### Chicken Wing Platter

*Assortment of Jerk, BBQ and Herb Chicken Wings  
Served with Celery and Blue Cheese Dressing*

\$65 / Platter (Serves 8 – 10 Guests)

#### Diplomatic Platter

*Brown Sugar Ham, Oven Roasted Turkey Breast, Seasoned Roast Beef,  
Genoa Salami, Swiss, Classic Provolone, and Cheddar Cheeses*

*Served with Assorted Breads and Garnishes*

\$85 / Platter (Serves 12 – 19 Guests)

\$100 / Platter (Serves 22 – 26 Guests)

#### Italian Antipasto Platter

*Prosciutto, Italian Salami, Burrata Cheese, Provolone Wedge, Roasted Tomatoes, Roasted  
Red Peppers, Italian Green Olives, Artichoke Hearts, Black Olive Tapenade*

\$95 / Platter (Serves 12 – 19 Guests)

\$110 / Platter (Serves 22 – 26 Guests)

#### Mini Cookie and Brownie Platter

*Assortment of cookies and brownies*

\$65/ Platter (Serves 20-25)

#### Sweet Endings

*Mini Cannoli, Delicate Pastries, and Cookie Bars*

\$85 / Platter (Serves 18 – 20 Guests)



## Hors D'oeuvres Menu

— Fun Ideas —

### BRUSCHETTA BAR

*Various Grilled Breads served with your choice of Hummus, Olive Tapenade, Classic Tomato Basil, Pesto, Chives, Baby Mushrooms, Applewood Smoked Bacon Crumbles*

\$8.50 pp

### Candy Bar

*Swedish Fish, Licorice, Gummi Bears, Starburst, Bubble Gum  
Reeces Peanut Butter Cups, Sugar Daddies*

*Served with mini paper bags  
(other options available)*

\$5.50 pp

### Popcorn Bar

*Flavored Gourmet Popcorn served in mini popcorn boxes*

\$5.75 pp

### Ice Cream Bar

*Vanilla, Chocolate and Strawberry Ice Cream*

*Homemade brownie bites, chocolate and rainbow sprinkles, hot fudge, caramel, strawberries, chopped walnuts, chocolate chips, peanut butter chips, waffle cones, whipped cream and cherries*

\$6.95 pp

(Minimum 20 guests)