



HORS D' OEUVRES

COLD

- Deviled Eggs en crouete-\$50
- Crab Salad Stuffed Tomatoes-\$70
- Belgium Endive with Shrimp Salad-\$60
- Smoked Salmon with Dill Sauce-\$60
- Assorted Finger Sandwiches-\$50
- Chicken or Crab Salad in Bouche-\$60
- Sun-Dried Tomato Pesto on Baguette with Fresh Mozzarella-\$60
- Jumbo Iced Shrimp with Cocktail and Remoulade Sauce – Market Price
- Tortilla Chips with Pico De Gallo and Black Bean and Roasted Corn Salsa-\$50
- House made Chips and French Onion Dip -\$50

HOT

- Scallops wrapped in smoked bacon-\$70
- Homemade Meatballs – Served with your choice of BBQ, Sicilian, Or Marinara Sauce-\$60
- Mushroom Caps Stuffed with Italian Sausage-\$70
- Mini-Rueben Sandwiches-\$60
- Franks in a puff pastry-\$60
- Chicken satay with Thai peanut sauce-\$50
- Chicken tenders with ranch and buffalo dipping Sauces-\$50
- Chicken Wings-Plain or your choice of heat-served with an Herb Ranch Dressing-\$50
- Spinach and feta in phyllo-\$50
- Grilled Bruschetta-\$50
- Coconut shrimp
- Petite quiche
- Grilled Honey-Citrus Shrimp Wrapped with Pancetta Bacon-\$70

*Hors d'oeuvre Selections can be displayed on a station or passed by attendants.
Tray-Passed Receptions require one server per 50 guests at a fee of \$45.00 per server.*