

# Hors d'Oeuvres

## Butlered

- Grilled Scallop with Prosciutto and Melted Provolone on a Pesto Crostini
- Sesame Chicken Medallions Rolled in a Plum Dipping Sauce
- Lollipop Lamb Chops Rubbed with Dijon and Rosemary and Grilled to Medium Rare
- Rye Triangles Topped with Bacon, Swiss, and Chives
- Tuna Satay – Marinated Flash Fried Tuna Cubes Skewered with Roasted Pineapple and Served with a Garlic Aioli Dipping Sauce
- Crab Bouchees – Crab Imperial Piped into a Crispy Phyllo Cup
- Curried Chicken Canapés - Curried Chicken Mousse Piped onto a Carr's Cracker, Garnished with Red Grape
- Asparagus and Swiss Phyllo Cups
- Cherry Tomatoes and Snow Peas Piped with Herbed Boursin Cheese
- Brie and Brown Sugar Tartlettes
- Marinated Chicken Skewers with Red and Yellow Peppers, Served with Crushed Peanuts and a Thai Peanut Dipping Sauce
- Creamy Artichoke Puffs
- Fresh Fruit Kebabs with Raspberry Whipped Raspberry Yogurt Dip
- Vegetable Springrolls with a Sweet Hot Chili Sauce
- Tex Mex Phyllo Cups with Green Chilis and Refried Beans
- Flatbread with Herbed Goat Cheese, Caramelized Onion, and Fig
- Grape Tomatoes Skewered with Bocconcini Mozzarella, Served with a Pesto Dipping Sauce
- Cucumber Slice Topped with Tuna Nicoise or Smoked Salmon Mousse
- Mini Red Bliss Potatoes Filled with an Asiago Cheese Blend
- Miniature Crabcake Bites with a Classic Tartar Remoulade
- Smoked Salmon Canapés, Piped Herbed Cream Cheese with Fresh Dill Garnish
- Tenderloin of Beef on Flatbread with a Horseradish and Bleu Cheese Crème
- Sea Scallops Wrapped in Crispy Bacon with a Ginger Hibachi Dipping Sauce
- Shrimp Sushi Roll – Julienne Carrot, Cucumber, and Seasoned Shrimp Served with a Soy and Wasabi Drizzle
- Tomato Bruschetta with Fresh Basil
- Marinated Antipasto Skewer – Genoa Salami Skewered with Bocconcini Mozzarella, Grape Tomato, and Kalamata Olive

## Displayed Hors d' Oeuvres

- Chicken Medallions in a Sweet and Sour Sauce with Pineapple and Green Pepper
- Creamy Crab Dip, Served Hot with Assorted Crackers
- Peeled and Deveined Shrimp Served with Classic Cocktail Sauce and Lemon Wedges
- Petite Meatballs in a Cranberry Barbecue
- Olive Tapenade and Hummus Served with Toasted Pita Chips
- Chicken Medallions in a Marsala Wine Sauce with Wild Mushrooms
- Baked Artichoke Dip, Served Hot with Toasted Baguettes
- Clams Casino Dip with Crackers, Traditional Casino – Everything but the Shell
- Antipasto Display – Salami, Pepperoni, and Provolone with Marinated Vegetables
- Baked Brie with Raspberry Glaze, Toasted Almonds and Fresh Raspberries
- Displayed Smoked Salmon Served with Traditional Accompaniments
- Steamed Mussels in a White Wine Garlic Broth
- Domestic and/or International Cheese Board, Garnished with Red Grapes
- Basket of Fresh Vegetables with our House Creamy Peppercorn Dip
- Seasonal Fresh Fruit Display with a Whipped Raspberry Yogurt Dip

*\*\*In addition, all of the butlered hors d'oeuvres listed above can be served as displayed hors d'oeuvres with the exception of the first five items listed. Please ask one of our catering consultants for their recommendations on number of items to best suit your needs. 25 Guest Minimums Apply\*\**

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