

Buttered Hors d'oeuvres

(Priced by the piece)

HOT HORS D'OEUVRES

Shrimp Spring Roll
Baked Brie with Raspberry in Puff Pastry
Chicken Saltimbocca Skewers
Individual Mushroom Tartlet
Marinated Tenderloin of Beef-Kabob
Miniature Cocktail Frankfurter
Coconut Chicken Tenderloin with Mango Coulis
Shrimp Satay with Caribbean Coulis
Polenta and Mushroom Diamond
Miniature Beef Wellington

Shrimp and Ginger Puffed Pouch
Spicy Black Bean Cornucopia
Maryland Style Crab Ball with Cocktail Sauce
Wild Mushroom and Risotto Bites
Shrimp and Vegetable Dim Sum with Hoisin Sauce
Scallop Wrapped in Bacon
Spinach and Goat Cheese Crostini
Spinach and Cheese Spanakopita
Chicken Quesadilla Spiral
Quiche Lorraine Square

COLD HORS D'OEUVRES

Baby Shrimp Salad in Cucumber Cup
Large Shrimp with Cocktail Sauce
Jumbo Shrimp with Cocktail Sauce
Belgian Endive with Crab Salad
Smoked Salmon in an Artichoke Heart Cup
Cucumber Cup with Cilantro Crab Salad
Blini with Caviar and Crème Fraiche
Smoked Salmon Mousse with Red Onion Confit Tartlet
Bouchée with Sun-dried Tomato Boursin
Goat Cheese and Fig with Burgundy Syrup Crouton

Goat Cheese with Toasted Sesame Seeds
Smoked Salmon Pinwheel on Pumpernickel
Bruschetta with Shrimp, Tomato and Basil
Bruschetta with Tomato and Basil
Smoked Salmon on Toast Point
Seared Ahi Tuna with Wasabi Cream on Crouton
California Roll with Avocado and Crabmeat
Asparagus Roll with Peppered Ham
Shrimp on Plantain with Citrus Aioli

All Prices are subject to a 20% Service Charge and 7% Sales Tax