



## Hors d'Oeuvres

*The following appetizers can be passed or set up as stationary buffet items*

Mushroom Caps with a Seafood stuffing  
Phyllo wrapped Spinach and Feta Cheese  
Assorted Crostinis  
Barbequed Pork Tartlets  
Lobster & Crab Rangoon with Sweet Chili Dipping sauce  
Miniature Crabcakes with Remoulade sauce  
Vegetarian Potstickers with Sweet Chili Dipping sauce  
Cod Fritters with an Herbed Aioli  
Grilled marinated Chicken skewers with a Ginger Soy dipping sauce

**\$1.50 per piece**

Shrimp Cocktail  
Coconut crusted Shrimp with Sweet Chili Dipping sauce  
Clams Casino  
Marinated sliced Beef on grilled Bruschetta with Tomato compote  
Prosciutto wrapped Scallops with a Balsamic Reduction  
Petit Beef Wellington with a Horseradish Cream  
Pecan Crusted Chicken Tenderloins with Kiwi Pineapple Salsa  
Grilled marinated Shrimp skewers with a Ginger Soy dipping sauce  
Grilled marinated Beef skewers with a Teriyaki glaze

**\$2.00 per piece**

## Stationary Hors d'Oeuvres

*The following appetizers need to be set up as stationary buffet items*

Cheese Display \$3.00 / pp  
*Assorted domestic and imported cheeses with sliced French bread and crackers*

Vegetable Crudite \$2.50 / pp  
*Crisp seasonal vegetables with a creamy peppercorn sauce*

Raw Bar \$ market price  
*Fresh oysters, littlenecks and shrimp cocktail with lemons and cocktail sauce*

Fried Calamari \$1.50 / pp  
*Served with a spicy fra diavolo sauce*

Chicken Tenders \$2.00 / pp  
*Homemade breaded chicken tenders served with bbq and honey mustard sauces*

Quesadillas \$2.50 / pp  
*Chicken quesadillas served with sour cream and salsa*

Spinach & Artichoke Dip \$3.00 / pp  
*Served with toasted garlic tortilla chips*