

Hors d'Oeuvres

SoHo Crostini

Grilled peasant bread topped with fresh mozzarella, tomato salsa and mushroom duxelle

Chicken Saté

Eastern Indian style chicken, skewered with peanut sauce

Stuffed Cherry Peppers

Your choice of either hot or sweet cherry peppers stuffed with prosciutto and provolone

Parmesan Artichoke Hearts

The heart of the artichoke stuffed with creamy goat cheese, zesty Parmesan cheese, seasoned with a hint of garlic

Brie En Croute

French puffed pastry filled with domestic Brie and slivered almonds with raspberry sauce

Phyllo Puffs

Assorted phyllo puffs stuffed with mushrooms, leeks, spinach and Fontina cheese

Vegetable Duck Rolls

A julienne of vegetables and thinly sliced breast of duck served in a crispy spring roll with Asian dipping sauce

Bruschetta

Garlic toast rounds with fresh tomato salsa

Teriyaki Beef Skewers

Thai seasoned beef served teriyaki style

Parmesan Chicken

Breaded chicken dredged in fresh Parmesan cheese, deep-fried and served with tomato basil sauce

Pecan Chicken

Breaded chicken dredged in finely chopped pecans, deep-fried and served with a Creole mustard sauce

Southwestern Pesto Chicken Saté

Pesto marinated chicken seasoned with Southwestern spices, skewered and served with pesto sauce

Stuffed Mushrooms

Your choice of either Italian breadcrumb sausage or lump crabmeat* served in baby mushroom caps

Coconut Shrimp* or Chicken

Breaded shrimp or chicken dredged in fresh coconut, deep-fried and served with sweet and sour sauce

Apple and Walnut Brie Purse*

French puff pastry purse stuffed with Brie cheese, apples & walnuts

Salmon Cake*

Smoked Salmon on a potato pancake garnished with dill crème sauce

Shrimp Cocktail*

White gulf shrimp on a bed of lettuce with a horseradish cocktail sauce

Petit Beef Wellington*

Filet of beef drizzled with duxelles.
Wrapped in a pastry crust and delicately baked.

Filet Mignon*

Filet mignon and caramelized onions on black bread

Brown Sugar Bacon Wrapped Scallops*

Bite size scallops lightly rolled and wrapped in lean, dry cured bacon textured with brown sugar

Beef Carpaccio*

Served on toast with tarragon mustard

Stuffed Clams*

Your choice of either clams casino or clams oreganata

Shrimp Phyllo*

Poached garlic shrimp with tomato and basil in phyllo

Mini Crab Cakes*

Lump crabmeat with finely diced sweet red peppers, served with a Creole mustard sauce

*Market Price

Up to 75 Guests — Choice of Six

Up to 150 Guests — Choice of Eight

150 or More — Choice of Ten

Appetizer Portions of Hors d'Oeuvres are Available for Sit Down Receptions