

Hors D'oeuvres



Our Hot and Cold Hors D'oeuvres are hand made from the highest quality ingredients. The buffets are elegantly displayed with a variety of fabrics, heights, colors and illuminations. A wonderful enhancement to your cocktail hour and a great first impression for your guests.

Cheese Display

\$ 80.00 *serves 40* **\$ 110** *serves 60* **\$ 140** *serves 80*

A Selection of Imported and Domestic Cheeses, Accompanied by French Baguettes, Gourmet Crackers and Assorted Mustards

Fresh Fruit Platter

\$ 80.00 *serves 40* **\$ 110** *serves 60* **\$ 140** *serves 80*

An Array of Hand Selected Seasonal Fruits and Berries, Artistically Displayed on Platters

Crudités Presentation

\$ 65.00 *serves 40* **\$ 95** *serves 60* **\$ 125** *serves 80*

A Colorful Array of the Freshest Seasonable Vegetables, Served with Dill, Bleu Cheese and Curry Dips

The Great Beginning

\$ 175.00 *Serves 50*

Assorted Cheese Garnished with a Bountiful Amount of Fresh Seasonal Fruits; Crisp Sliced Vegetable with Herbed Dips and a Variety of Crackers

Baked Brie Wheel

\$70.00 *Serves 40*

Warm Brie in a Flaky Golden Crust with Raspberry Puree and Toasted Almonds Engulfed with Assorted Seedless Grapes



Hot Hors D'oeuvres

(Per 100 Pieces)

Assorted Mini Quiche Squares	\$ 55.00
Swedish or Italian Style Meatballs	50.00
Italian Sausage Stuffed Mushrooms	60.00
Scallops Wrapped in Bacon	75.00
Mini Maryland Crab Cakes	75.00
Cocktail Franks in Puff Pastry	55.00
Mini Clams Casino	80.00
Phyllo Triangles w/ Feta & Spinach	60.00
Scampi Stuffed Mushrooms	65.00
Miniature Reuben Triangles	55.00
Chicken Tenderloins w/ Raspberry	55.00
Grilled Flank Steak w/ Horseradish	55.00
Escargot Pernod in a Pastry Cup	75.00
Spicy Egg rolls w/ Oriental Dip	55.00
Blackened Cajun Scallops	75.00
Mini Chicken or Beef Wellingtons	75.00
Shrimp Wrapped in Bacon	85.00
Oysters Rockefeller in Phyllo Cup	80.00

Cold Hors D'oeuvres

(Per 100 Pieces)

Marinated Tortellini Brochettes	\$ 50.00
Brie Canapés with Red Grapes	50.00
Caviar & Cream Cheese Canapés	70.00
Smoked Salmon Pinwheels	60.00
Fresh Fruit Skewers	55.00
Snow Peas Filled with Boursin	55.00
Corn Beef Pinwheels	50.00
Cream Cheese Olive Rounds	45.00
Fresh Melon and Prosciutto	55.00
Assorted Tea Sandwiches	75.00
Chicken Salad on Rye Toast	60.00
Beef Carpaccio on Garlic Toast	60.00
Salami Herbed Cheese Coronets	50.00
Seafood Filled Éclairs	55.00
Filet Mignon w/ Herbed Mustard	65.00
Antipasto Roll Ups	60.00
Steak Tartar on Garlic Crouton	60.00
Stuffed Mini Crepes	70.00

Specialty Items

Mirrored Cold Hors D'oeuvres Platter (6 Selections)	\$ 75.00
Garnished Seafood Mousse or Liver Pate with Condiments (25)	\$ 60.00
Whole Decorated Cold Salmon Display, 10-12 lbs.	\$ 120.00
Iced Jumbo Shrimp Cocktail Feast (100) w/ Sauce	\$ 225.00
Iced Oysters on the Halfshell (100) w/ Sauce	\$ 150.00
Iced Clams on the Half-shell (100) w/ Sauce	\$ 150.00
Assorted Caviar and Grey Goose Vodka on Ice	Market Price
Dessert Bar (Serves 50)	\$ 150.00

*Chocolate Dipped Strawberries ~ White Chocolate Raspberry Bars ~
Tiramisu ~ Chocolate Caramel Squares ~ Mini Cheese Cakes*