

# Hors d'oeuvres Menu

## **SHRIMP**

Classic Shrimp with Cocktail Sauce  
Greek Shrimp Skewers w/Feta & Kalamata Olives & Lemony Sauce  
Cajun Shrimp with Roasted Red Pepper Sauce  
Shrimp Trio, Cocktail, Greek & Cajun  
Fried Shrimp Cozy Spring Rolls with Soy Wasabi Sweet Sauce  
Cheesy Seafood Dip with Shrimp &/or Crab  
Cajun Red Pepper, White Bean & Shrimp Crostini  
Shrimp Cucumber Dill Spread  
Shrimp and Avocado Salad Wonton with Scallions  
Creamy Shrimp Salad Tartlets  
Classic Shrimp and Grits (other varieties available)

## **LUMP CRAB**

Twisted Thai Lump Crab Cakes with Apricot or Plum Chili Sauce  
Classic Deviled Lump Crab Cakes with Tomato Remoulade  
Lump Crab Mango Stacks w/Wasabi Mayonnaise or Remoulade on Crostini  
Lump Crab atop Corn Cakes with Spicy Chipotle Remoulade  
Lump Crab Tarragon Salad stuffed into Cherry Tomatoes  
Fried Lump Crab Rangoon Spring Rolls with Apricot Chili Sauce

## **SALMON**

Herb Grilled Salmon with vine ripe Tomato & Orange Chutney  
Ginger Garlic Grilled Salmon with Creamy Dill Sauce  
Smoked Salmon Quesadillas with Mango Salsa  
Dill Scones w/Smoked Salmon or Trout w/ Horseradish Mayo Sauce  
Teriyaki Salmon Platter with Ginger Dipping Sauce  
Fresh or Smoked Salmon Mousse Layered Terrine Spread

## **TUNA**

Seared Ahi Tuna Wonton with Soy Wasabi Sweet Sauce & Sesame Seeds  
Seared Ahi Tuna Martini w/Balsamic Glazed Scallions & Wasabi Sauce  
Seared Ahi Tuna Nicoise Croute or served on a platter as a salad  
Moroccan Spiced Seared Ahi Tuna or Swordfish with cool Cucumber Dip

## **OTHER SEAFOOD**

Pan Seared Scallops with Roasted Tomatoes & Pesto

Pan Seared Scallop Skewers with Bacon Vinaigrette  
Smoked Trout Dip with Pita Crisps & Crackers

**BEEF**

Filet of Beef & Horsy-Cream w/Basil Pesto Crostini (favorite!)  
Filet of Beef Kebobs grilled on site with Dipping Sauce  
Filet of Beef & Pepper Rolls great for a summer event w/ Dip  
Roasted Filet of Beef or Eye of Round with Breads, Spreads & Relishes  
Prime Rib & Cherry Tomato Skewers with Horsy-Cream  
Prime Rib Carving Station with all the fixings  
Rib Eye Tacito topped with Onion Jam & Horseradish Crème Fraiche

**PORK**

Sweet & Spicy Barbecue Meatballs ... house made of course!  
Marinara Italian Meatballs with fresh grated Parmesan  
Marinated Pork Tenderloin Slices with Breads, Spreads & Relishes  
Filet of Pork Kebobs grilled on site with Dipping Sauce  
Filet of Pork Satay Skewer with Spicy Peanut Sauce  
Ham & Cheese Hot Rolls with House Honey Mustard  
Rumaki, Bacon wrapped Chicken Livers w/Water Chestnuts & Teriyaki  
Braised Barbeque Pork Sliders smoked in house and pulled by hand  
Deli-Style Honey Ham or Spiral Ham with Breads, Spreads & Relishes  
Crostini Ala Romano with Prosciutto, Tomato, Fresh Mozzarella, toasted  
Ham and Cheese Finger Sandwiches with House Honey Mustard

**LAMB, DUCK & ASSUNDRIES**

Pan Seared Rosemary & Garlic Lamb Chops ~ no accompaniment necessary  
Rillete of Duck Crostini with Berry Sauce  
Antipasto Display w/Assorted Cheeses, Pepperoni's, Rolled Meats, Olives  
Marinated Veggies and Dip, Marinated Artichoke Hearts & Red Peppers  
Seared Duck Breast Slices with balsamic jus  
House Cured Salami Tray, call for current selection & availability

**CHICKEN & TURKEY**

Chicken Roll-ups w/Sun Dried Tomato & Herb Cheese or Spinach & Feta w/  
Provolone  
Cajun or Greek Chicken Sauté with Dipping Sauce  
Chicken Tender Skewers with House Honey Mustard, Barbeque or Ranch  
Curried Coconut Chicken Sticks with Papaya Cream Dip  
Chicken Satay Skewer w/Spicy Peanut Sauce  
Our Famous Chicken Salad, Mini Puffs, Croissants or Spread w/Crackers

Chicken Caesar Croustades topped with Fresh Parmesan  
Bang-Bang Chicken Wonton's Spicy Peanut Sauce, Scallions & Sesame Seeds  
Barbeque Chicken Pizza

### **CHEESE & VEGGIE'S**

Assorted Imported and Domestic Cheese Display with Crackers  
Baked Brie en Croute with Fruit Filling and Crackers  
Baked Brie Crostini w/Praline Sauce & Fresh Strawberry Slice  
Spinach & Artichoke Cheesy Bake with Crackers & Tortilla Chips  
Sun Dried Tomato & Basil Pesto Terrine (favorite) with Crackers  
Potato & Veggie Pancakes with Barbeque Sauce (or other)  
Corn Cakes topped with Guacamole & Salsa  
Marinated Veggies & Dip  
Grilled Veggies w/Red Pepper Coulis  
Zucchini Crisps topped with Fresh Mozzarella, Tomato & Oregano  
Stuffed Mushrooms, Veggie, Bacon or Crab  
Stuffed Portobello Bites with cheese, spinach, red pepper & pine nuts  
Fresh mozzarella & Grape Tomato Skewers with Basil Pesto Drizzle  
Italian Caponata a great veggie dip served with Crackers & Pita Crisps  
Vegetarian Antipasto Display with Cheeses, Relishes, Marinated Veggies and Dip, Marinated Artichoke Hearts & Red Peppers  
Buttery Polenta Bites with Mushroom & Pancetta filling  
Mashed Potato Bar!  
Baby Baked Potatoes stuffed with Sour Cream, Cheddar & Chives  
Fried Spinach or Cheese Ravioli with Sherry Cream or Marinara Sauce  
Roma Stuffed Rice Balls fried with creamy Cheese centers & Marinara Sauce  
Caprese Crostini, Fresh Mozzarella, Roasted Tomato & Fresh Basil  
Greek Pizza – house made cut into small squares  
Humus, Middle Eastern Chickpea & Garlic Dip with Pita Crisps  
Olive Tapenade with Pita Crisps  
Traditional Tomato Bruschetta w/ Crostini  
Or try the “Bruschetta Trio” as listed above  
Fresh Fruit Display (we have dip options)  
House Made Chocolate Truffles  
Chocolate Dipped Strawberries

### **MISCELLANEOUS**

- ☐ We would love to customize a menu for you, give us a call or shoot us an email
- ☐ Do you want clear plastic plates, cups and stainless forks or all glass & stainless forks

- ☐ We can provide a bartender, fee's run from \$75.00 to \$125.00 per server
- ☐ Rental items you may need ~ We can help you with this if needed, ask about fees
  - o Tables
  - o Chairs
  - o Linens
  - o Tent
  - o Dance floor, etc.

Thank you for your time and consideration!