

# HORS D'OEUVRES

## Passed or Stationary

based on 50 pieces

Scallops Wrapped in Bacon | 190

Shrimp Cocktail | 160

Herb Garlic Glazed Shrimp | 160

Coconut Crusted Shrimp | 160

Petite Crab Cakes | 160

*served with a remoulade sauce*

Salmon Satay with Lime | 160

Beef Wellington | 150

Beef Teriyaki Skewers | 150

Beef Bourguignon Puff Pastry | 150

Beef Satay | 150

Meatballs | 150

*choice of italian or swedish*

Cheese Steak Spring Roll | 150

Coconut Crusted Chicken | 150

*served with orange horseradish marmalade*

Sesame Chicken Skewers | 150

Ginger Chicken Meatballs | 150

Southwest Chicken Wrapped with Bacon | 150

Chicken Satay | 150

Chicken Wellington | 140

Black Pepper Bacon Wrapped Brussel Sprout | 140

Caramelized Onion & Goat Cheese Crostini | 140

*finished with balsamic glaze & blueberries*

Bruschetta | 140

*tomato, basil & balsamic glaze on a crostini*

Antipasto Skewers | 160

Stuffed Mushrooms | 140

*choice of seafood or duxelles*

Raspberry Brie en Croute | 140

Goat Cheese Stuffed Date | 140

## Stationary

Crudit  with Dip | 5 per person

Fresh Fruit Tray | 5.50 per person

Imported Cheese Tray with Crackers | 5.75 per person

*served with an assortment of artisanal crackers*

*gluten free crackers | 2*

Spinach & Artichoke Dip (serves 15) | 50

*served with fresh made tortilla chips or warm pita chips*

Warm Crab Dip (serves 15) | 80

*served with fresh made tortilla chips or warm pita chips*

Lobster Seafood Stew | 100 per gallon

Clam Chowder | 80 per gallon

Fish Chowder | 90 per gallon

Soup du Jour | 65 per gallon

*inquire about the chef's specialties*