



HORS D'OEUVRES MENU

6% sales tax and 20% service charge will be added to all menu items

*YOU ARE NOT LIMITED TO THE BELOW SELECTIONS, A VARIETY OF OTHER ITEMS ARE AVAILABLE.
REGIONAL/THEMED MENUS CAN BE CREATED (MEXICAN, ASIAN, FRENCH, ETC.).

PASSED HORS D'OEUVRES

Option 1- Six passed hors d'oeuvres for 1 hour.....

Option 2- Ten passed hors d'oeuvres for 2 hours.....

Seafood

Shrimp Cocktail, Horseradish Cocktail Sauce, Lemon

Coconut Shrimp, Sweet Chili Coconut Sauce

Asian Ahi Tuna Tartar, Avocado, Black Sesame Basket, Spicy Siracha Aioli

Crisp Panko Breaded Mini Crab Cake, Chipotle Aioli

Scallops Wrapped in Bacon, Sweet Chili Sauce

Meat

"Pigs in Blanket", Ketchup, Spicy Mustard

Barbeque Pork Spring Roll, Smokey Barbeque sauce

Mini Kobe Cheese Beef Slider

Mini Beef Wellingtons w/ Horseradish Cream Sauce

BLT Bites, Bacon, Lettuce and Tomato, Basil Mayonnaise

Philly Cheese Steak Spring Roll, Horseradish Cream Sauce

Crispy or Steamed Lemongrass and Chicken Pot Stickers with Soy Dipping Sauce

Chicken Parm Bites, w/ Marinara Dipping Sauce

Arthur Ave Pork Meat Balls, Broccoli Rabe, Red Peppers and Provolone with Tomato Sauce

Grilled Chicken Satay with Teriyaki Glaze

Vegetable

Belgian Endive Stuffed with Boursin Cheese and Toasted Walnuts

Parmesan Cheese Puffs

Tomato, Basil and Parmesan Bruschetta

Asparagus Risotto Bites w/ Lemon Aioli

White Truffle Potato Croquette

Penne al la Vodka Bites w/ Marinara Sauce

Spanakopita w/ Tzatziki Yogurt Sauce

STATIONED HORS D'OEUVRES

Crudités...

Local assortment of seasonal sliced vegetables and baby vegetables with Ranch and Blue Cheese Dressing

Artisan Cheese Display...

Buttermilk Blue Cheese, Cooper's Hill Cheddar Cheese, Bucheron Goat Cheese, with Crackers, Honey, Nuts, Fresh Grapes

Antipasto Display...

Prosciutto, Salami, assorted Cheese, Mixed Pitted Olives, Vegetables, and Crackers

Butter Board...

Assorted Dinner Rolls and Sliced Bread, Whipped Salted Butter Topped with, Fresh Herbs, Sea Salt, Honey, Bacon Jam, Crispy Prosciutto

Seafood Bar

Seafood items are charged per piece and accompanied by lemon wedges and cocktail sauce

Clams on the half shell.....Market Price Jumbo shrimp cocktail..... Snow crab claws..... Market Price

Blue Point Oysters on the half shell..... Poached 4oz lobster tail.....Market Price