



Hors D'oeuvres





Hors D'oeuvres

BEEF

BEEF SATAYS | \$7.95 per person

Mango chili dip

BEEF TARTARE | \$8.95 per person

On crostini

MINI MEATBALLS | \$3.50 per person

Blackberry glazed

CHEESEBURGER SLIDERS | \$5.95 per person

Thousand Island sauce

MEXICAN MEATBALLS | \$4.50 per person

Chipotle tomato sauce

MINI REUBEN SANDWICH | \$5.95 per person

Sauerkraut and spicy mustard

BITE-SIZED BEEF WELLINGTON | \$6.95 per person

Gorgonzola dipping sauce

BRAISED SHORT RIB | \$8.95 per person

Over polenta cake

PETITE SLOPPY JOE | \$4.95 per person

Roast beef, Swiss and coleslaw

BLUE CHEESE SLIDER | \$5.95 per person

Caramelized onions and BBQ sauce

ITALIAN MEATBALL | \$4.95 per person

On top of spaghetti

FRANKS EN CROUTE | \$3.95 per person

Honey dijon dipping sauce

PEPPERED BEEF TENDERLOIN | \$9.95 per person

Blue cheese fondue

STEAKHOUSE POTATO PANCAKE | \$8.95 per person

Seared filet, creamed spinach and frizzled onions

MINI PHILLY CHEESESTEAK | \$4.95 per person

Peppers and onions

SLICED FILET MIGNON ON CROSTINI | \$9.95 per person

Horseradish crème and fresh chive

PORK

KIELBASA IN A DOWN QUILT | \$4.95 per person

Blueberry mustard

MINI CUBAN SANDWICH | \$4.95 per person

Chipotle mayo

MINI KOREAN PORK TACO | \$5.95 per person

Crunchy napa slaw

LOADED POTATO SKIN | \$4.95 per person

Sour cream, bacon and cheddar

ANDOUILLE SAUSAGE EN CROUTE | \$4.95 per person

Whole grain mustard

PEAR, PROSCIUTTO & GOAT CHEESE | \$4.95 per person

On crostini

BACON WRAPPED SCALLOPS | \$9.95 per person

Tomato butter sauce

PROSCIUTTO MELON WRAPS | \$7.95 per person

Violet balsamic drizzle



Hors D'oeuvres

POULTRY

CHICKEN SATAYS | \$4.50 per person

Indonesian peanut sauce

ASIAN CHICKEN LETTUCE WRAPS | \$4.95 per person

Korean teriyaki sauce

CHICKEN AND WAFFLES | \$6.95 per person

Bourbon maple syrup

DUCK QUESADILLA | \$8.95 per person

Duck confit, caramelized onion and goat cheese

TURKEY POT STICKERS | \$3.95 per person

Soy vinegar sauce

CHICKEN BLT | \$5.95 per person

Sriracha ranch

MEDITERRANEAN CHICKEN TACO | \$4.95 per person

Tzatziki sauce

BANG-BANG CHICKEN | \$4.95 per person

Phyllo tartlet

PETITE CHICKEN POT PIES | \$6.50 per person

Fresh parsley

BUFFALO CHICKEN LOLLIPOP | \$5.95 per person

Carrot, celery and blue cheese dressing

CRISPY COCONUT CHICKEN BITES | \$4.95 per person

Pineapple ketchup

DOUBLE CRISPY CHICKEN WINGS | \$4.95 per person

Szechuan marinated

LIME MARINATED CHICKEN SKEWERS | \$4.50 per person

Avocado crème dip

PANKO CRUSTED CHICKEN FINGERS | \$3.95 per person

Sweet honey dijon

SMOKED CHICKEN IN PHYLLO TARTLET | \$4.95 per person

Black olives and parsley pesto

SHREDDED CHICKEN QUESADILLAS | \$4.95 per person

Sour cream and scallions

ORANGE MUFFINS WITH ROASTED TURKEY | \$6.95 per person

Cranberry chutney

PISTACHIO CRUSTED CHICKEN LOLLIPOP | \$5.95 per person

Spicy ranch

BRAISED CHICKEN MEATBALL POP | \$5.95 per person

Sheep's milk ricotta and mushroom truffle crème

PEKING DUCK OVER WONTON CRISP | \$9.95 per person

Hoisin ginger sauce

MINI CHICKEN SALAD SANDWICH | \$4.95 per person

Multigrain baguette

ROASTED DUCK ON A SCALLION PANCAKE | \$8.95 per person

Hoisin ginger sauce

SEARED DUCK WITH CRISPY WONTON | \$8.95 per person

Hoisin pineapple salsa

MEXICAN PULLED CHICKEN | \$4.95 per person

Over polenta cake



Hors D'oeuvres

VEGETARIAN

TOFU SKEWERS | \$3.95 per person

BBQ glaze

MINI GRILLED CHEESE | \$4.50 per person

Tomato soup dip

BITE-SIZED RICE BALLS | \$4.95 per person

Creamy marinara

CORN FRITTERS | \$3.95 per person

Honey dipping sauce

DEVILED EGGS | \$2.95 per person

Fresh tarragon

EGGPLANT PARMESAN LOLLIPOP | \$6.95 per person

Marinara, mozzarella and micro basil

MACARONI AND CHEESE BITES | \$3.50 per person

Tangy mustard sauce

NOODLE KUGEL CROQUETTES | \$5.95 per person

Vanilla sauce pipette

BEET AND GOAT CHEESE STACKS | \$4.95 per person

On crostini

BALSAMIC TOMATO TARTARE | \$3.95 per person

Shaved Parmesan, chives and parmesan crostini

VEGETABLE SPRING ROLLS | \$3.50 per person

Sweet plum chutney

FETA, WATERMELON & MINT | \$4.25 per person

Sea salt, balsamic vinegar and olive oil

SUN-DRIED TOMATO CROSTINI | \$3.50 per person

With smoked mozzarella

RED PEPPERS & MOZZARELLA SKEWERS | \$3.25 per person

Fresh basil

CHERRY TOMATO TOWERS | \$3.25 per person

On focaccia with fresh mozzarella and a balsamic drizzle

POTATO PANCAKES | \$3.95 per person

Served with applesauce

SPINACH AND FETA CHEESE | \$3.50 per person

Wrapped with phyllo pastry

GRILLED ZUCCHINI & GOAT CHEESE | \$4.95 per person

Served with a marinara dipping sauce

BRIE AND RASPBERRY | \$4.50 per person

In mini phyllo cups

MINI CHICAGO STYLE PIZZAS | \$3.25 per person

With assorted toppings

WILD MUSHROOM | \$3.75 per person

Wrapped in puff pastry

GOAT CHEESE & APPLE EN CROUTE | \$4.95 per person

Cranberry chutney



Hors D'oeuvres

SEAFOOD

MINI LUMP CRAB CAKES | \$8.95 per person

Spicy remoulade

SEARED PETIT SALMON CAKE | \$6.95 per person

Tartar sauce

PAN-FRIED SHRIMP SHUMAI | \$6.95 per person

Soy ginger dipping sauce

MINI POACHED SALMON | \$6.95 per person

Cucumber dill sauce

SEARED AHI TUNA SLIDER | \$10.95 per person

Asian slaw and spicy avocado

SHRIMP LOLLIPOPS | \$9.95 per person

Spicy almond sauce

MINI SPICY TUNA TARTARE TACO | \$10.95 per person

Wasabi aioli and cilantro

CHILI PRAWNS | \$10.95 per person

Lime garnish

CRAB BLT | \$6.95 per person

Mini brioche rolls

TEQUILA LIME SHRIMP IN PHYLLO CUP | \$9.95 per person

Fresh guacamole

TUNA TARTARE IN SESAME CONES | \$11.95 per person

Avocado mousse

SMOKED SALMON ON BLACK BREAD | \$4.95 per person

Crème fraîche

COCONUT SHRIMP | \$8.95 per person

Red chili chutney

JUMBO SHRIMP COCKTAIL | \$11.95 per person

Spicy cocktail sauce

MAINE LOBSTER ROLLS | \$14.95 per person

Fresh dill

SPICY SHRIMP AND MANGO TACO | \$11.95 per person

Basil salsa

SPICY TUNA ON CRISPY RICE | \$11.95 per person

Sliced jalapeño

LAMB

MINI LAMB GYROS | \$11.95 per person

Tzatziki sauce

LAMB KABOBS | \$12.95 per person

Cucumber yogurt sauce

BABY NEW ZEALAND LAMB CHOPS | \$11.95 per person

Dijon horseradish

AUSTRALIAN LAMB SLIDERS | \$12.95 per person

Chipotle aioli and baby greens

SOUP SHOTS

LOBSTER BISQUE | \$10.95 per person

CHILLED AVOCADO | \$3.95 per person

CREAM OF WILD MUSHROOM | \$3.95 per person

FRESH SUMMER GARDEN GAZPACHO | \$3.95 per person

NEW ENGLAND CLAM CHOWDER | \$8.95 per person

ROASTED BUTTERNUT SQUASH | \$3.95 per person