

Hors D'oeuvres

Selections should represent a minimum of one and one-half pieces per person, per selection, up to eight pieces for the first hour. Twelve to fifteen pieces per person are recommended for two consecutive hours and an additional station for three consecutive hours.

Hors D'oeuvres Package

Five Selections are included in Package

*Sesame Chicken Tenderloins with Sweet and Sour Sauce
Beef Kabob with Pepper and Onion, Roasted and Garlic Glazed
Frankfurter Sausages in Puff Pastry with Dijon Mustard
Vegetable Eggrolls with Soy Sauce
Chicken Sate with Mango Dip
Smoked Chicken Quesadillas
Spanikopita- Feta and Spinach in Phyllo
Potato Latkes with Sour Cream and Apple Sauce
Chicken Sonoran with Salsa and Southwestern Spices in a Phyllo Beggar's Purse
Boursin Cheese and Baby Spinach in a Phyllo Triangle
Asparagus Roll Up with Asiago and Bleu Cheese Wrapped in Phyllo
Lump Crab and Brie with Wild Mushrooms and Truffle Oil in a Phyllo Star
Philadelphia Cheese Steak Spinach Roll
Buffalo Chicken Spring Roll
Fresh Maine Lobster and Shrimp Spring Roll
Traditional Quiche Assortment
Mushroom Caps Stuffed with Lump Crab Meat and Fresh Herbs
Sun Dried Tomato and Sharp Provolone Tart
Petite Beef Wellington
Chicken Cordon Bleu Puff with Smoked Ham and Swiss
Reuben Puff with Corned Beef, Russian Dressing, Sauerkraut and Swiss Cheese
Coney Island Franks – Stuffed with Sauerkraut and Mustard
Sweet Potato Puff Finished with a Dusting of Cinnamon and Sugar
Atlantic Caught Wild Salmon and Baby Spinach Puff
Mini Stuffed Potato Skins with Yukon Gold Potatoes and Truffle Oil
Chicken and Cheese Quesadilla Cones
Macaroni & Cheese Popper with Ham
Chicken Marsala Pot Pie*

Hors D'oeuvres Package #2

Five Selections are included in the package

Maui Shrimp Spring Roll with Chili Paste, Coconut Milk and Cilantro
Asian Short Rib Pot Pie
Seafood Kabob with Scallops, Shrimp and Peppers
Shrimp Wrapped with Applewood Smoked Bacon with a Hint of Horseradish
Clams Casino
Shoestring Potato Wrapped Shrimp
Salmon and Asparagus Tip en Croute
Green Asparagus wrapped in Prosciutto Ham
Chicken Liver Mousse on French Bread
Hearts of Palm wrapped in Italian Prosciutto
Smoked Salmon on Pumpernickel
California Rolls (Japanese Style)
Peking Roasted Duck Spring Roll
Beef Tenderloin with Gorgonzola and Wrapped in Applewood Smoked Bacon
Hibachi Style Chicken with Peppers, Pepper Jack Cheese and Spring Onions on a Skewer
Moroccan Lamb Kabob with Fig, Apricot and Peppers
Pistachio Encrusted Chicken Breast Wrapped around an Asparagus Spear
Scallop Wrapped in Applewood Smoked Bacon – Premium
Shrimp Casino – Whole Shrimp Wrapped with Applewood Smoked Bacon
Maine Lobster Empanada with Black Beans, Tex Mex Spices, Cheddar and Pepper Jack
Maryland Elite Lump Crab Cakes
Malibu Coconut Shrimp with Shredded Coconut and Rum Butter
Shrimp Chopstick
Scallop and Ginger Filo Star
Maine Lobster with Sherry Laces Newburg Sauce in a Phyllo Triangle
Beef Wellington

****Additional Hors D'Oeuvres Selection available upon request***

Hors D'oeuvres Selection

Cold Reception Stations

Traditional Crudités

*A Variety of Raw Vegetables including Carrots, Celery, Broccoli, Cauliflower, Cherry Tomatoes and Olives
with Pesto Dip and N.Y. Flatbread*

A Market of Vegetables

*Large Selection of Vegetables- Some Blanched, Grilled and Natural
With Roasted Onion, Avocado Mango and Bloody Mary Dips
With Flatbreads*

Display of Domestic Cheeses

*Cubed Cheese Display Piled High with Grapes and Berries
Served with Assorted Specialty Crackers*

Imported and Domestic Cheeses

*An Artful Array of Cheese
French Brie, American Cheddar, Goat, Boursin, Swiss Emmentaler, and Italian Blue
Decorated with Grapes and Berries
Served with French Breads, Crackers and Mustard*

French Brie

*Served Room Temperature with Lingonberry and Apple Ragout
Or
Baked Golden Brown in a Flaky Pastry with Almonds
Presented with Apricot Chutney
Or
Baked in Herb Focaccia Bread Crust
With Sweet Tomato Marmalade and Pine Nuts*

Fresh Sliced Seasonal Fruits and Berries

Cantaloupe, Honeydew, Pineapple and More presented with assorted Berries and Grapes

Fresh Bountiful Fruit and Berry Smoothies

*Presented with Poppyseed- Honey Dip
Attendant will blend your choice of Frappe in front of you
(Mango, Strawberry, Banana, Pineapple, Passion-fruit)*

Antipasto Presentation

*Chef's Presentation of Seasoned, Roasted and Marinated Vegetables served with an Assortment of Italian
Meats and Cheeses, Olives and Focaccia Breads*

Hors D'oeuvres Selection

Cold Reception Stations

Smoked Salmon Display

Sliced Norwegian Salmon with Classical Garniture and Mini Sliced Cocktail Breads

Smoked Seafood Station

Salmon, Mackerel, Trout and Whitefish

Served with all the Toppings

With Ciabatta Breads and Crackers

Chilled Jumbo Shrimp

On Cracked Ice in Silver Punch Bowl Presentation

Three Jumbo Shrimp per Person

Served with Cocktail and Lamace Sauce

Shellfish Harvest on Ice

(2)Jumbo Shrimp, (1)Blue point Oysters, (1)Littleneck Clams, and (1) Green Lip Mussels

Presented with Fresh Lemon Wedges, Cocktail and Lamace Sauce

Sushi Presentation

Chef's artful presentation of Sushi Rolls

Three Pieces per Person

Accompanied by Soy Sauce, Pickled Ginger and Wasabi

Chopsticks and Asian Decorations

Ahi Tuna Delight

Sashimi Grade Ahi Tuna Seared Rare in Sesame Crust

Accompanied by Soy Sauce, Pickled Ginger, Wasabi and Chopsticks

Tapas Bar Ala Chef

A Trendy Assortment of Five Gourmet Samplers of Poultry, Seafood and Vegetables

Presented in Spoons, Glasses and Platters to fit your Theme and Taste

Imported Caviar and Blinis with Vodka

A Carved Ice Chest filled with Vodka and your choice of Caviar- Russian, Beluga, Sevruga or

American Sturgeon surrounded by glasses filled with all the toppings

and Mini Buckwheat Pancakes to make this Russian Tradition complete

Hors D'oeuvres Selection

Hot Reception Stations

Chef's Lobster Flambé

With Attendant

*One and a half Baby Lobster Tail per Person
Sautéed in Virgin Olive Oil with Garlic, Shallots, and
Fresh Herbs with Brandy Flambé
Display includes Giant Lobster, Lobster Crab Salad
Toasted Baguettes, Whipped Citrus Butter and Wasabi
Caviar*

Tour of Asia

Authentic Wok Presentation with Attendant (Select Two)

*Sweet and Sour Chicken , Black Bean Beef, Teriyaki Pork
or Orange Ginger Shrimp with
Asian Vegetables and Rice*

Viva Italia with Rice

*Rissoto with your choice of flavor
Shrimp, Shellfish, Wild Mushroom, Three Cheese,
Spinach and Tomato, or Classic Saffron
Complimented with Italian Breads*

Spanish Paella

*A Traditional Saffron Rice Dish simmered with
Chicken, Vegetables, Shellfish and Seafood, served
with Olive- Garlic Tapanade and Savory Breads*

Mid-Eastern Station

Hot off the Cast Iron

*Cardamom marinated Chicken Sate, Teriyaki-Brushed
Beef Sate, and Mustard Garlic Scented Lamb Chops
complemented with Hummus, Babaganoush, Cumin
Cous-Cous, Spiced Pita Points and Mint Cucumber
Yogurt*

Potato Parfait Station

*Attendant to Serve Yukon Gold & Sweet Potato Puree in
Martini Glass Presentation offered with Caviar, Truffle
Oil, Chopped Scallions, Sauteed Mushrooms & Crème
Fraiche Toppings*

Slider Station

*Create your Own Mini Burgers prepared by one of our
Chef's and served with a side of French Fry Cones.
Complete display of fixings and toppings!*

Taste of Italy

Choice of Two Pastas and Two Sauces

*Trio Penne, Fusili, Tri-Color Tortellini, or Farfalle Pasta
served with your choice of two sauces:
Marinara, Fresh Pesto with Pine Nuts and Olive Oil,
Alfredo with Black Pepper, Wild Mushroom Cream with
Chives, or Ala Rosa with Vodka
Presented with Parmesan Cheese, Crushed Red Pepper
and Garlic Bread*

Fruit du mare

*Shrimp, Scallops, Clams and Mussels finish with Wine and
Fresh Herbs*

Jamaican Jerk Station

*Bone-In Chicken, Marinated, Jerked, and Roasted
Jerked Pork with Thyme and All Spice
Served with Plantain Chips and Citrus Curry Rice Salad*

France "Provençal"

*Shrimp Scampi marinated in Wine, Garlic, Shallots
and Herbs. Attendant to Sauté in Olive Oil, Top
with Fresh Herbs and Breadcrumbs. Finished with
a Tomato Olive and Onion Slaw
Complemented with Toasted Baguette*

French "Connection"

*Coquilles St. Jacques (Sea Scallops)
Seared in Olive Oil served over Wild Mushrooms
scented with Onion, Garlic and Herbs, finished
with Drops of Truffle Oil and Brandy Fennel
Butter Sauce*

South Philly Station

*Mini Cheesesteaks served with Fried Onions, Hot Roast
Pork Sandwiches, French Fries with Cheese & Don't
forget the Pretzels with a Variety of Mustards!*

French Fry Station

*Freshly Fried Gold & Sweet Potato Wedges served with
a variety of Dipping Sauces.
Sweet/Hot BBQ Sauce, Spicy Horseradish Sauce, Whole
Grain Mustard Aioli, Blue Cheese, Brown Gravy and
Ketchup*

Mexico "South of the Border"

*Baskets of Fried Tortilla Chips, Warm Flour Tortillas and Crispy Taco Shells
With all the Toppings including Diced Tomatoes, Black Olives, Guacamole, Shredded Lettuce,
Jalapeños, Cheese Sauce, Sour Cream and Salsa*

Add: Roasted Chicken Strips, Grilled Flank Steak, Refried Beans or Chili Con Carne

Hors D'oeuvres Selection **Carving Stations**

New York Corned Beef

*Baked with Brown Sugar
With specialty Mustards & Miniature Rolls*

Pastrami

*Cured with Herbs and Spices
Served with Spicy Mustards and Mini Rye Breads*

Roast Whole TomTurkey

*With Cranberry Sauce, Orange and Mango
Chutneys
& Miniature Sliced Rolls*

Turkey Breast

All White Meat

Bone-In Virginia Ham

*Anise and Pineapple Glaze
With a Selection of Mustards*

Boneless Loin of Pork

*Marinated with Herbs and Garlic
Miniature Rolls*

Rack of Lamb

*Herb Crusted and served with a Tarragon Demi-
Glace
(2 chops per person)*

Roasted Steamship of Beef

*With Creamed Horseradish, Meaux Mustard
& Miniature Rolls*

New York Strip Loin

*Angus Beef in Pepper-crust
Mustard Brandy Sauce & Miniature Rolls*

Tenderloin of Beef

With Bordelaise Sauce and French Baguette

Prime Rib of Beef

Slow Roasted and Well seasoned

Whole Poached Salmon

In Vegetable Broth and Wine

Whole Wild King Salmon

*Baked in Salt Crust
With a Mango Avocado Corn Salsa*

Bone-In Leg of Lamb"Provencal"

Served with Mint Jus Lie and Sliced French Breads