



# Appetizer Menu



## Warm Dips

*Small serves approximately 25 guests. Large serves approximately 50 guests*

Warm Spinach Artichoke Cheese Dip served with sliced toast points and tortilla chips.

Sm. \$48.95, Lg. \$94.00

Cajun crawfish and shrimp cheese dip served with sliced French baguette toast.

Sm. \$50.95, Lg. \$97.95

Wild forest mushroom and port wine dip served with sliced bagel toast.

Sm. \$49.95, Lg. \$94.95

Torero Mexican Chorizo and cilantro cheese dip served with tri-color tortilla chips.

Sm. \$47.95, Lg. \$92.95

## Chilled Dips

*Small serves approximately 25 guests. Large serves approximately 50 guests*

Traditional Middle Eastern hummus chickpea dip served with Turkish flat bread.

Sm. \$34.95, Lg. \$66.95

Abuela seven layer dip served with tri-color crispy tortilla chips.

Sm. \$30.95, Lg. \$56.95

Trio of guacamole, Pico de Gallo and red salsa fresca served with tri-color tortilla chips.

Sm. \$28.95, Lg. \$52.95

"The Classic" Assortment of dips: cool ranch, ancho-chili cilantro, sweet onion and fresh herb cream with potato chips.

Sm. \$34.95, Lg. 54.95

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Rev. 10/16/07

## Hors d'oeuvres, Dip Display Trays

*Small tray serves 10-12 guests. Large tray serves 16-20 guests*

**Domestic Cheese** with fruit garnish including Colby, cheddar, Swiss, pepper jack and havarti accompanied by grapes, strawberries and crackers. **Sm. \$35.95, Lg. \$60.95**

**Taste of the Old World:** a perfect variety of European and Domestic cheeses including French Brie, Smoked Gouda, Saint Andre, and Doux de Montagne Gourmandise in concert with dried fruit, wine grapes and crackers. **Sm. \$42.95, Lg. \$70.95**

**Vegetable Crudités:** a colorful display of crisp vegetables served with an assortment of dips.

**Sm. \$30.00 Lg. \$50.00**

**Sliced Fresh Fruit Collage:** assorted melons, pineapple, grapes, and strawberries with Chantilly yogurt.

**Sm. \$36.00, Lg. \$56.00**

**Original Wrap Roulades** (assorted flavor wrap finger sandwiches): roast beef and boursin cheese, grilled chicken breast with avocado and ham with ancho-chili cream cheese. Two pieces per guest.

**Sm. \$44.00, Lg. \$70.00**

**Assorted Finger Sandwiches:** Pecan chicken salad, tuna salad, roast beef with Swiss and ham with pimento cheese. **Sm. \$40.00 Lg. \$64.00**

**Italian Antipasto Display:** Genoa salami, prosciutto ham, pepperoni, assorted cheeses, relishes and olives. Accompanied by breads and olive oil. **Lg. \$86.00**

**Ole Taste of the Border:** fried chicken taquitos and jalapeno cheese poppers, tri-color crispy tortilla chips and appropriate condiments. **Sm. \$32.95, Lg. \$57.95**

**Chili con Queso** with tortilla chips, jalapenos, tomatoes, scallions and sour cream.

**Sm. \$26.00, Lg. \$42.00**

**Buffalo Wings** with Carrot and Celery Sticks served with bleu cheese dressing.

**Sm. \$26.95, Lg. \$50.95**

**Jumbo Pretzels** with Mustard

**Sm. \$20.95, Lg. \$34.95**

**Roasted Mixed Nuts**

**Sm. \$23.50, Lg. 36.00**

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## Warm Hors d'oeuvres

*Minimum of 30 pieces per selection*

### **Seafood**

Panang shrimp (chili marinated shrimp wrapped in wonton skin) **\$1.85 each**

Shrimp and andouille kabob **\$2.70 each**

Crab cakes **\$1.85 each**

Lobster empanada **\$2.50 each**

**Lobster shooters \$2.60 each**

Mini Cajun crawfish tart **\$2.20 each**

Shrimp egg roll with sweet and sour sauce **\$2.10 each**

Thai shrimp and crab pot sticker with plum sauce **\$2.20 each**

Griddle cake of crab, shrimp, scallop and chayote squash **\$2.15 each**

Jumbo stuffed mushroom with seafood and Mornay sauce **\$2.10 each**

Bacon wrapped boursin cheese stuffed shrimp **\$2.75 each**

Scallop wrapped with crisp bacon **\$2.10 each**

Risotto crab cakes **\$2.20 each**

### **Beef and Pork**

Malaysian Beef Satay **\$2.50 each**

Beef Brochette **\$1.85 each**

Beef Burrito **\$1.75 each**

Stuffed New Potatoes with Bacon **\$1.80 each**

Miniature beef Wellington **\$2.25 each**

Andouille sausage wrapped in puff pastry **\$2.20 each**

Petite bouchee filled with beef tenderloin **\$2.20 each**

Italian, Swedish, sweet and sour or barbeque meatballs **\$1.90 each**

Italian sausage, spinach and cheddar stuffed mushroom cap **\$1.95 each**

Hibachi beef skewer with red and yellow peppers and Monterey jalapeno cheese **\$2.25 each**

Fiery beef tenderloin quesadilla with mango cilantro sauce **\$2.50 each**

Beef satay with Indonesian sweet soy and ginger **\$2.25 each**

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## Warm Hors d'oeuvres , continued

### Poultry

Chicken Calzone **\$1.85 each**

Cashew Chicken Spring Roll **\$1.70 each**

Thai Peanut Chicken Satay **\$1.85 each**

Sesame Chicken Strip **\$1.25 each**

Tandoori chicken satay with curry cream sauce **\$2.20 each**

Roasted duck breast roulade with honey plum sauce **\$2.25 each**

Achiote grilled chicken and black bean quesadilla with corn and pepper jack cheese **\$2.00 each**

Honey almond or spicy sesame seed crusted chicken fingers with dipping sauce **\$1.95 each**

Beggar's pouch filled with chicken and spicy tomato ragout **\$2.20 each**

Grilled chicken kabob with lemon demi-glace **\$2.20 each**

Chicken and ham cheese fritter **\$2.20 each**

Petite chicken Cordon Bleu **\$2.20 each**

Chicken empanada **\$2.20 each**

### Vegetarian

Roasted Vegetable Tart **\$1.60 each**

Caramelized Onion Flatbread **\$1.10 each**

Golden fried risotto cake **\$2.20 each**

Spinach and cheese mini calzone **\$2.10 each**

Fried artichoke with three cheeses **\$2.10 each**

Wild forest mushroom and Swiss tartlet **\$2.10 each**

Feta and sun-dried tomato phyllo triangle with basil, garlic & olive oil **\$2.10 each**

### Mini cheese calzone \$1.85

Quiche Loraine or spinach and mushroom quiche **\$1.85 each**

Assorted "Chicago style" mini pizza **\$1.90 each**

Asparagus and brie puff pastry diamond **\$2.20 each**

Vegetable empanada **\$2.20 each**



## Cold Hors d'oeuvres

*Minimum of 30 pieces per selection*

### Seafood

Guacamole and Rock Shrimp Phyllo Cup **\$1.90**

Lobster Salad in Cucumber cup **\$2.95**

Cocktail Shrimp **\$1.95**

Jumbo shrimp and European cocktail sauce **\$3.10 each** (Recommended three pieces per guest)

Chilled poached shrimp \$1.95 each

Maine lobster medallion encroûte **\$3.20 each**

Shrimp summer roll with Thai sweet and sour dipping sauce **\$2.50 each**

Belgium endive leaf with baby bay shrimp and boursin cheese **\$2.20 each**

Smoked salmon and cucumber rosette **\$2.20 each**

California roll with avocado, crab and cucumber **\$2.15 each**

### Beef and Pork

Spicy beef salad on wonton spoon **\$2.20 each**

Hawaiian papaya finger wrapped with Prosciutto **\$2.10 each**

Beef tenderloin wrapped gherkin pickle with brandy demi-glace **\$2.20 each**

Boursin cheese filled salami cornucopia on toast **\$2.20 each**

### Poultry

Thai chicken salad on wonton cup **\$2.20 each**

Marinated duck breast and charred mango with Grand Marnier-cilantro sauce on crouton **\$2.95 each**

Ginger chicken salpicon served in pickled carrot rosette **\$2.20 each**

Marinated oven-dried plum tomato filled with grilled lime chicken **\$2.20 each**

### Vegetarian

Vegetable Ratatouille on a Patty Pan Squash **\$1.50**

Ripe cherry tomato filled with avocado **\$1.50 each**

Grilled vegetable and fresh mozzarella rosemary-skewer with cilantro-lime drizzle **\$2.20 each**

Vegetable sushi triangle with glazed shiitake mushrooms and garlic spinach **\$2.15 each**

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## Cold Hors d'oeuvres, continued

### Vegetarian, continued

Artichoke heart with marinated goat cheese, olive oil and fresh herbs **\$2.20 each**

Petite tomato and dilled cheese sandwich **\$1.90 each**

Savory Bloody Mary aspic shooter **\$2.20 each**

Fresh Mozzarella and Sun Dried Tomato Tapenade on a Crouton **\$1.60**

### Sandwiches & Wraps

Assorted finger sandwiches - tuna salad, pecan chicken salad, roast beef with Swiss, ham and pimento cheese **\$2.20 each**

Petite wrapped slices - roast beef and boursin cheese, California style chicken breast with avocado, bacon and cheese, shaved ham with ancho chili cheese and cilantro **\$1.50 each**

### Active Stations

(50 guest minimum - Chef required - add \$75)

#### Mediterranean Fusion

Herbed risotto topped with pan seared snapper, basil infused oil and micro greens

**\$7.75 per guest**

#### Asian Rim

Chow fun rice noodles with oriental vegetables and Szechuan sauce, sautéed with baby shrimp and served with steamed rice and spicy Asian sauce

**\$6.50 per guest**

#### Pasta "Pasto"

(choice of 2 pastas and 2 sauces)

Pastas: Farfalle, Tortellini, Fussily, Penne

Sauces: Creamy Alfredo, Tomato Basil, Creamy Tomato, Tarragon Butter

Served with grilled chicken, julienne zucchini, squash, broccoli, pine nuts, prosciutto, diced tomatoes, scallions, carrots, mushrooms, fresh herbs and minced garlic

**\$6.25 per guest**

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## Active Stations, continued

### Avocado Bar

Fresh avocado halves topped with black bean relish, ceviche, habanero cream, cilantro dip and chipotle

**\$6.25 per guest**

### Carving Station

Chef carved meats with fresh baked rolls and condiments

Tenderloin: **\$7.25 per guest**

Honey Cured Ham: **\$5.25 per guest**

Roasted Turkey Breast: **\$5.50 per guest**

Pork Loin: **\$5.50 per guest**

## Trays and Displays Specialties

Domestic and tropical sliced fruit display - mango, kiwi, seasonal berries, melons, jack fruit, coconut crusted bananas and Chantilly yogurt. **\$3.75 per guest**

Sliced fresh fruit of honeydew, cantaloupe, pineapple, watermelon and strawberries **\$2.95 per guest**

European and Domestic cheeses with dried fruits- a variety of six cheeses to include, brie, doux de montagne, gourmandaise and pepper jack with crackers. **\$3.95 per guest**

Domestic cheeses to include Swiss, Colby, Pepper Jack, Provolone and Havarti with seasonal fruit and crackers. **\$3.20 per guest**

Saint André cheese with grappa marinated grapes. **\$4.75 per guest**

Baked Brie en croute with herbed sun dried tomato pesto and tropical fruit. **\$4.50 per guest**

World breadboard of semolina, ciabatta, roasted garlic Italian, sourdough, boule, and French baguette. **\$2.20 per guest**

Grilled and crispy vegetable crudités to include asparagus, baby sunburst squash, mushrooms, baby carrots, sweet peppers, and jicama and baby corn served with seasonal sauces. **\$3.20 per guest**

Old world breadboard with assorted dips and spreads: spicy smoke ham spread, artichoke leek dip, bacon horseradish cheese terrine and flavored butters. **\$3.20 per guest**

Display of Maine lobster medallions, European and American cocktail sauces. **\$9.75 per guest** (3 medallions per guest)

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## Trays and Displays Specialties, continued

American sturgeon caviar station with toast points, polenta cakes, minced egg, onion and sour cream. **\$5.50 per guest**

Smoke North Atlantic salmon with traditional condiments and sesame baguette croutons. **\$5.95 per guest**

Pretzels, goldfish, snack mix, potato chips and dips **\$2.20 per guest**

Roasted Vegetable with herb dip **\$3.20 per person**

Vegetable Crudités **\$2.50 per person**

Antipasto Platter **\$4.00 per guest**

Smoked Salmon Display **\$4.00 per guest**

Citrus Poached Salmon **\$4.00 per guest**

Chef Choice Assorted Sushi **\$3.25 per piece**

## Sweets

Chocolate Covered Strawberries **\$1.60**

Fruit Cobbler ala Mode **\$4.00**

Triple Chocolate Truffle Cheesecake **\$5.25**

Chocolate Thunder Cake **\$4.25**

Tiramisu **\$4.25**

Flan **\$3.50**

Classic Cheesecake **\$5.25**

Smoothie Shooters (Minimum of 50) **\$.95**

### **Pastries** (*Minimum of 30 pieces per selection*)

Layered chocolate diamonds flavored with Irish cream, cappuccino and peanut butter **\$2.25 each**

Chocolate dipped strawberries **\$2.20 each**

Assorted cookies **\$1.50 each**

Fried cinnamon and sugar cheese cake with fruit sauce **\$2.20 each**

Assorted truffles **\$2.50 each**

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## Sweets, continued

### Traditional Miniature Pastries

Amaretto cheesecake, cream puff swans, fruit tartlets, French pastries, Pecan diamonds, miniature brownies and lemon squares. **\$1.95 each** (Minimum of 30 guests)

### Ice Cream Sundae Bar

Chocolate and vanilla ice cream with Hershey's chocolate syrup, fresh strawberries, crumbled Oreos, pecan pieces and whipped cream. **\$3.75 per guest**. Add M&Ms and colorful sprinkles. **\$4.25 per guest** (Minimum of 50 guests).

### Smoothie Bar

Choice of two flavors \$2.25

### Creative Cheesecake Buffet

Classic cheesecake with choice of three exotic toppings: Black Currant, Blood Orange, Bosc Pear, Mission Fig, Passion Fruit or Pink Guava. **\$5.50 per guest** (Minimum of 50 guests).

### Chocolate Fountain Temptation

Fountain of warm chocolate with whole strawberries, assorted seasonal fruits, marshmallows, and miniature cookies. **\$6.25 per guest** (Minimum of 50 guests).

### Dessert Extravaganza

Assorted chocolate truffles

Chocolate covered strawberries

Fried cinnamon cheesecake

Fresh berries with Godiva liquor in martini glass

Dark and white chocolate mousse cake

Crème brûlée cheesecake

Petite assorted pastries

**\$11.25 per guest**

(Minimum of 50 guests)