

Choose one of our Hors d'Oeuvre Collections below or request our a la carte hors d'oeuvres menu to create your own.

Collection I

(\$12.00 per person)

A Variety of International Cheeses and Crackers Garnished with Fresh Fruit
Crudit  of Seasonal Raw Vegetables with Bleu Cheese and Cracked Pepper Dips
(Choice of Two Hors d'Oeuvres)

Collection I Hors d'Oeuvre Choices

Spanakopita	Chicken Cornucopia
Artichoke Beignets	Sesame-Fried Chicken
Ladies Purse	Sweet and Sour Chicken Fingers
Stuffed Mushrooms	Chicken Satay with Thai Peanut Sauce
Portobello-Parmesan Tartlets	Crab Rangoons
*Tomato-Garlic Bruschetta with Shaved Asiago Cheese	Scallops Wrapped in Maple Bacon
*Prosciutto-Wrapped Cantaloupe Melon with Fresh Basil	*Herbed Mini Scones with Smoked Salmon, Cucumber and Dill Cream Fraiche

Collection II

(\$14.00 per person)

International Cheeses and Crackers Garnished with Fresh Fruit
Crudit  of Seasonal Raw Vegetables with
Bleu Cheese and Cracked Pepper Dips
(Choice of Three Hors d'Oeuvres)

Collection III

(\$17.50 per person)

International Cheeses and Crackers Garnished with Fresh Fruit
Crudit  of Seasonal Raw Vegetables with
Bleu Cheese and Cracked Pepper Dips
Seasonal Fresh Fruits Served with Yogurt Dip
(Choice of Five Hors d'Oeuvres)

Collection II and III Hors d'Oeuvre Choices

Beef Wellington	Spanakopita
Teriyaki Beef Satay	Artichoke Beignets
Chicken Cornucopia	Ladies Purse
Sesame-Fried Chicken	Stuffed Mushrooms
Sweet and Sour Chicken Fingers	*Tomato, Roasted Pepper and Goat Cheese Tarte
Chicken Satay with Thai Peanut Sauce	*Portobello-Parmesan Tartlets
Pork Satay with Spicy Curry Sauce	*Asparagus Rollups
Peking Duck Ravioli	Crab Rangoons
Garlic Crostini, Cambazola with Roasted Roma Tomatoes	Scallops Wrapped in Maple Bacon
*Tomato-Garlic Bruschetta with Shaved Asiago Cheese	Fried Oysters, Roasted Tomato Cocktail Sauce
*Prosciutto-Wrapped Cantaloupe Melon with Fresh Basil	Deep-Fried Coconut Shrimp with Cilantro Aioli
	Belgian Endive with Smoked Salmon and Chive Goat Cheese
	Herbed Mini Scones with Smoked Salmon, Cucumber and Dill Cream Fraiche