## Passed HORS D'OEUVRES (per 25 Pieces)

## \$43.75 **Tartlets** Smoked Salmon Mousse

Caprese with Fresh Mozzarella, Tomatoes and Basil Cream

Herbed Goat Cheese

Celery and Grilled Chicken with Honey Mustard

Bacon, Avocado and Feta

Bruschetta Crostini with Tomatoes, Basil and Balsamic Glaze

Curried Chicken Salad

Grilled Vegetable Crostini with Garlic Hummus

Mini Quiche Lorraine

Mini Quiche with Spinach and Cheddar

Cocktail Franks in Puff Pastry with Creole Ketchup

\$50 Spinach and Feta Phyllo Triangles

Vegetable Spring Rolls with Sweet Chili Dipping Sauce

Guacamole, Pico and Mozzarella Crostini

Chicken Kabob with Cucumber Yogurt Dip

Portobello Canape with Homestyle Boursin

\$62.50 Chicken Satay with Spicy Peanut Sauce

Shrimp and Avocado Salsa in a Tortilla Cup

Mini Crab Cakes with Remoulade

NY Steak Crostini with Chipotle Cream

Shrimp, Crab and Salmon Salad Crostini

Pork Tenderloin Crostini with Mango Salsa

Roasted Duck Tostada with Spicy Cabbage and Hoisin Bbq

## **Stationary Displays** (minimum 20)

- \$2.50ea Shrimp Cocktail with Remoulade and Cocktail Sauce
- \$2.50ea Crispy Shrimp with Sweet Chili dipping Sauce
- \$3pp Assorted Vegetable Crudité with Dill Ranch Dip
- \$3.50pp Garlic Hummus with Grilled Vegetables with Pita and Tortilla Chips
- \$3.50pp Fresh Fruit Salad
- \$4.00pp Crab and Artichoke Dip with Toasted Baguettes
- \$4.00pp Mediterranean Orzo Pasta Salad
- \$5.00pp Import and Domestic Cheese Display with Fruit Garnish, Breads and Crackers
- \$6.00pp Assorted Antipasto of Italian Meats, Cheeses and Vegetables with Mini Rolls

## **Sliders** (minimum 20)

- \$4.00ea Grilled Chicken with Lettuce, Tomato and Brie Cheese
- \$4.00 Curried Chicken Salad with Lettuce and Sliced Tomato
- \$4.00 Pulled Pork with Chipotle Cream
- \$5.00 Seafood Salad (Shrimp, Crab and Salmon)
- \$5.00 Steak and Cheese