



Hot Hors d'Oeuvres

Priced per dozen, minimum order two dozen per item

Barbeque Meatballs

With Caramelized Onions

Swedish Meatballs

Topped with Asiago Cheese

Tropical Meatballs

With Sweet & Sour Sauce & Grilled Pineapple

Italian Meatballs

With Marinara & Asiago

\$12

Bacon-Wrapped Water Chestnuts

Marinated in Teriyaki, Honey & Brown Sugar

Mini Pigs In a Blanket

Wrapped in Puff Pastry, Comes with Ketchup & Mustard

\$15

Grilled Vegetable or Ham Mini Quichettes

Mini Sausage or Vegetarian Pizzas

Mushroom Vol-au-Vent

Mushrooms, Onions, Basil, Asiago & Sherry Cream Sauce Served in Pastry Cups

Mushroom & Baby Spinach Vol-au-Vent

\$18



Hot Hors d'Oeuvres, Continued

Chicken Vol-au-Vent

Chicken & Sun Dried Tomatoes with a Light Cream Sauce in Pastry Cups

Chicken Quesadillas

Poached Chicken with Asiago & Pepperjack Cheese Sauce

Pork Quesadillas

Slow Cooked Pork Tenderloin Tossed in Tangy BBQ Sauce

Teriyaki Chicken Skewers

Marinated with Garlic, Ginger, Sesame Seed Oil & Black Sesame Seeds

Italian Chicken Skewers

Marinated with Italian Dressing

French Brie

Toasted French Bread with Orange Marmalade, Brie Cheese & Pine Nuts

Tiny Twice Baked Potatoes

With Cheddar Cheese

Italian Sausage Stuffed Mushrooms

With Bell Peppers, Onions, Parmesan & Bread Crumbs

Vegetarian Stuffed Mushrooms

With Baby Spinach, Basil Pesto, Sun Dried Tomatoes, Feta & Asiago Cheeses

Spicy Fried Chicken Bites

With Tabasco Ranch & Honey Mustard Dressings

\$21

Chicken Wellingtons

With Mushrooms, Onions & Cream Sherry, Wrapped in Puff Pastry

Sea Scallops Wrapped in Bacon

Pork Empanadas

With Ground Lean Pork, Cheddar Cheese, Tomatoes & Green Chilies

\$27



Hot Hors d'Oeuvres, Continued

Fried Chicken Sliders

With Mayo, Pickle Slice & Homemade Buns

Fried Burger Sliders

With Mayo, Ketchup, Mustard, Colby Cheese, Pickle & Homemade Buns

BBQ Pork Sliders

With Pickle & Homemade Buns

Teriyaki Glazed Beef Skewers

With Sesame Seed Oil, Garlic, Ginger & Black Sesame Seeds

\$30

Beef Wellingtons

With Mushrooms, Onions & Cream Sherry, Wrapped in Puff Pastry

Fresh Crab Cakes

With Dijon Aioli

\$39

Warm Bleu Cheese Dip with Crostinis

Warm Baby Spinach & Artichoke Dip with Crostinis

\$60



Additional cost for clear plastic disposable plates & cocktail napkins:

6" plates – \$2 per dozen

9" plates – \$4 per dozen

Additional cost for 6½" salad plates & 10½" dinner plates

(plastic plates that look like real china)

& the appropriate serving utensils

(plastic that looks like real silverware)

& paper napkins:

\$18 per dozen