

UNIQUE EVENTS

HOT AND COLD HORS D'OEUVRES

BUFFET OR BUTLER PASS



OUR LARGE COLLECTION OF GOURMET APPETIZERS & HORS D'OEUVRE SETTHE MOOD FOR THE ENTIRE MEAL.

GET THE PARTY STARTED WITH THESE IMPRESSIVE, SWEET OR SAVORYTREATS. NO FORKS OR SPOONS REQUIRED FOR THESE EASY-TO-PICK-UP PARTY FOODS.

(INCLUDES 2 SPECIALTY DRINKS AND WATER)

- LUMPIA VEGETABLES, CHICKEN OR PORK
 SWEET SPICY SAUCE
- BRIE /RASPBERRY PHYLLO CUP
- STUFFED SWEET PLANTAIN WITH PURE GROUND BEEF
- STUFFED PROFITEROLES WITH PORTOBELLO
 & GOAT CHEESE
- FRIED PORK DUMPLING SERVED WITH SWEET SPICY SESAME PONZU SAUCE
- BREADED CHEESE RAVIOLI SERVED WITH MARINARA DIPPING SAUCE
- PIG IN A BLANQUETTE
- HAM CROQUETTES
- COCONUT FRIED SHRIMP SERVED WITH MANGO SAUCE
- BUFFALO OR ASIAN SPICY CHICKEN WINGS
- OPEN FACED MINI RUBENS.

- PETITE CRAB CAKES WITH CAJUN REMOULADE
- SCALLOPS WRAPPED IN BACON
- MINI SLIDER BURGERS
- CREMINI BATTERED MUSHROOMS
- CHIVE & LEMON CREAM SAUCE
- BATTERED MACARONI CHEDDAR CHEESE BITE
- BROCCOLLAND CHEESE BITES.
- WHITE CHEEDAR CHEESE CURD
- CHICKEN AND PESTO ON A FILLO PURSE
- SCALLOP WRAP IN A HICKORY SMOKE BACON.

MINI EMPANADAS

- VEGETABLE,
- CHICKEN
- BEEF









FLAT BREAD

- MARGARITA FLAT BREAD, FRESH BASIL, TOMATO AND CHEESE
- PEPPERONI FLAT BREAD HOME MADE
 PIZZA SAUCE, THREE CHEESE & PEPPERONI
- CHICKEN BREAST, RANCH, RED ONIONS AND THREE CHEESE
- DICE CHICKEN, GRAPES ,GOAT CHEESE AND ARUGUIA

SKEWERS

- WAINUT CRUSTED CHICKEN SKEWER
- THAI CHICKEN SATE WITH A PEANUT SAUCE
- TERIYAKI CHICKEN SKEWERS WITH SOY GLAZE
- TERIYAKI BEEF SKEWERS WITH SAMBAL SOY GLAZE

PUFF PASTRIES

- CHICKEN CORDON BLUE IN A PUFF PASTRY
- BEEF WELLINGTON
- ANDOUILLE SAUSAGE EN CROUTE



COLD HORS D'OEUVRES

- PETITE FRUIT SKEWER
- B.B.Q PULLED PORK TOSTADA AVOCADO,
 SCALLION AND JULIANNE RADISH
- INTERNATIONAL CHEESE SKEWER
- TOMATO CAPRESE-MOZARELLA/PEPPERS/ BASIL/ OIL/BALSAMIC GLAZE
- SESAME TUNA /WASABI CREAM/
 PICKLES GINGER /ERIED WONTON.
- STRAWBERRIES STUFFED WITH BRIE AND DRIED FRUIT
- SMOKE TURKEY / MANDARIN ORANGE / TOAST ALMOND
- SMOKED SALMON MOUSSE ON MELBA TOAST AND CRÈME FRAICHE
- COLOSSAL SHRIMP WITH KEY LIME COCKTAIL SAUCE
- ROASTED RED PEPPER AND GOAT CHEESE
 ON PITA CHIPS
- PROCIUTTO WRAPPED / HONEYDEW MELON









SHOOTERS

- FETA SALAD WITH CONCASSE TOMATOES

 AND CUCUMBER AND BASIL
- POTATO PLUS WITH CREMA, CHIVES,
 APPLEWOOD BACON AND SHARP
 CHEDDAR CHEESE
- TRADITIONAL CAESAR SALAD IN A CUP
- ALASKAN SMOKED SALMON
- DILL GREEK YOGURT ONIONS AND CAPERS, EVERYTHING BAGEL CRISP

- TEQUILA PARMESAN CRISP MEATBALL,
 TOPPED WITH MARINARA SAUCE
- CHILLED PEA SOUP GARNISHEDWITH MINT
- CALAMARI, MANGO, CUCUMBER CEVICHE
- SPICYTUNA OR SALMON OR SPICY CRAB.
 RICE VINEGAR SUSHI CUP
- TOMATO, MOZZARELLA, BASIL, CROSTINI
 WITH BALSAMIC PIPETTES