

Cold Hors D'oeuvres

- Cheese Tray with Grapes, Strawberries & Crackers
- Crudités and Dip
- Antipasti Tray with Roasted Peppers, Eggplant, Grilled Vegetables, Olives, Asiago Cheese & French Bread
- Hummus & Salsa Tray
- Shrimp Cocktail
- Crab Salad on Black Bread
- New Potatoes, Cherry Tomatoes, Snow Peas or Belgian Endive with Assorted Cheese Fillings
- Southwestern Cheese Appetizer
- Fresh Mozzarella, Tomato, Caramelized Onions, Basil on French Bread
- Bruschetta ~ Traditional, Greek or Goat Cheese with Tomatoes & Mint
- Grilled Asparagus, Peppers, Squash, Hummus & Crumbled Feta on French Bread or Cocktail Wraps
- Roasted Asparagus wrapped with Smoked Salmon
- Roasted Eggplant topped with Caramelized Onions & Feta
- Flaked Poached Salmon on Black bread with Roasted Onion Horseradish Sauce
- Strawberries filled with Herbed Cheese and Chopped Walnuts

Hot Hors D'oeuvres

- Vegetarian Egg Roll with Asian Sauce
- Mushrooms filled with Creamy Baby Spinach
- Mini Vegetarian, Chicken or Steak Quesadilla Bites with Sour Cream
- Cashew or Almond Chicken with Apricot or Orange Dipping Sauce
- Asian Chicken Skewers
- Mini Burgers on Potato Rolls topped with Caramelized Onions, Shiitake Mushrooms & Gruyere
- Kosher Franks & Blankets with Spicy Mustard Sauce
- Sweet & Sour Meatballs
- Scallops wrapped in Bacon with Horseradish Sauce or Cocktail Sauce
- Mini Crab Cakes with Cocktail or Horseradish Sauce
- Bourbon Shrimp
- Pan-Seared Scallops with Balsamic Reduction
- Mushrooms filled with Crabmeat