



Hors d'Oeuvres

Additional Hors d'Oeuvre Options to Pair with Lunch or Dinner Menus:

These items may be served prior to the Lunch or Dinner Menu

Butler Served Hors d'Oeuvres

(All Included)

Passed on Antique Silver Trays

Sliced Tenderloin with Caramelized Shallot, Horseradish Cream on a Crostini
Shrimp Tempura, Sweet Chili Aioli

Grilled Reuben Tapas - Corned Beef, Sauerkraut, Swiss Cheese, Russian Dressing
Asian Spiced Chicken Satay, Hoisin Sesame Glaze

Pepper Jack Quesadilla, Tomato and Serrano Chili Salsa

Rumaki - Scallop wrapped in Applewood-Smoked Bacon

Crisp Wonton filled with Stir Fried Vegetables, Plum Dipping Sauce

Portabella Mushroom, Mozzarella, Roasted Red Pepper and Tomato on a Toasted Baguette

Miniature Crab and Lobster Cakes, Dijon Mayonnaise

Salmon Tartare with Caviar, Sour Cream in Crispy Coronets



Cold Buffet Style Hors d'Oeuvres

(Priced per selection)

International Cheeses, Seasonal Raw Vegetables with Dip and Assorted Fresh Cut Fruit

Unlimited Chilled Fresh Shrimp with Cocktail Sauce and Lemon Wedges

Sliced Italian Meats and Cheeses, Mozzarella with Roasted Red Peppers,
Bruschetta al Pomodoro, Marinated Artichoke Hearts



Hot Buffet Style Hors d'Oeuvres

(All Included)

Substitutions available

Fried Calamari offered with a Spicy Marinara Sauce

Eggplant Rollatini stuffed with Ricotta and Parmesan Cheeses

Thinly Sliced Marinated Flank Steak au jus

Orecchiette Pasta tossed in a Pink Vodka Sauce