



Hors d'Oeuvres

The following Hors D' Oeuvres are designed with good variety to suit your particular tastes or you can select one of our Theme menus. They are attractively arranged and offered either buffet style or served presentation. Unless Otherwise Noted ALL Items Priced Per Dozen
Minimum 3 dozen of each

Beef

Beef Wellington with Béarnaise Sauce

Beef Satay Strips

Meatballs in Sweet & Sour Sauce

Mini Beef on a Bun (carved on site) with Bernaise Sauce

Polynesian Satay – Beef & Pineapple

Spicy Cocktail Meatballs

Sweet & Sour Meatball Kabobs with Pineapple & Pepper

Asian Meatballs wrapped in a snow pea

Beef Sliders with Aioli Sauce

Pork

Bacon Wrapped Water Chestnuts

Deluxe Quiche Tarts – Ham & Swiss

Sweet Pork Chili Satay

Sausage Rolls

Prosciutto Wrapped Boccincini

Chicken

Chicken Wingettes Honey Garlic, Teriyaki, Spicy Hot or BBQ, Mahogany

Thai Peanut Chicken Satay

Curried Pineapple Chicken Satay

Bombay Chicken Kabob with Cilantro Tandori Glaze



Chicken (continued)

Chicken Nuggets with dipping sauce

Crispy Spring Tartlet with Smoked Chicken, Olives & Pesto

Crispy Spring Tartlet with Duck Confit & Wasabi Aioli

Chicken Strips (fingers) with dipping sauce

Seafood (à cold)

Deluxe Crab Quiche Tarts

Devilled Egg – Salmon & Caper

Prosciutto Wrapped Scallop Brochettes

Creamed Shrimp & Crab Crostini

Smoked Salmon Canapés

Jumbo Tangy Thai Shrimp Skewers

Jumbo Shrimp Cocktail

Herbed Salmon Crepes

Black Russian Shrimp Served in a shot glass w/ vodka, avocado & clamato

Sushi Rolls

Salmon Miso Rolls In Atari Gomi Sauce

Game Meat

Buffalo Meatballs

Lamb Satay

Lamb Lollipops in a Martini Glass with Truffle Potato Puree & Jus

Breads and Dips

Pizzetes with Choice of Toppings Greek Spinach, Feta & Onion, Pepperoni & Mushroom, Sun dried Tomato, Pesto & Chicken Ham & Pineapple, Chicken Ranch Red Pepper

Assorted Bread Crisps with Hearty Dips – Red Pepper & Eggplant Dip & Hummus

Spinach Dip in Sourdough Loaf Serves 25



DISTINCTIVE
CATERING

Creamy Artichoke Dip in Sourdough Loaf serves 25

Fresh Tomato Bruschetta with toasted baguette rounds

International Flare

Hot Spring Rolls with Dipping Sauce

Vietnamese Spring Rolls w/ a hot Thai Peanut Sauce

Vietnamese Spring Rolls Bacon, Shrimp & Savoy Cabbage with Honey Garlic Dip

Spanakopitas Phyllo Triangles

Crispy Shrimp, Bacon & Spinach in Phyllo Tube

California Sushi Rolls

Moroccan Exotic Flavored Chicken Bastilla in Phyllo Triangle

Pastries & Desserts

Fresh Seasonal Chocolate Dipped Fruit Skewers

Fruit Tartlets filled with Bavarian Cream and Fresh Fruit

Chocolate Dipped Strawberries

Creamy Chocolate Mousse In Chocolate Cups

Chocolate Tuxedo Strawberries

Fresh Seasonal Fruit Skewers

Elegant Fruit Parfait served in a martini glass

Vegetarian

Deluxe Quiche Tarts – Spinach & Swiss

Devilled Eggs – Traditional or Curried

Fresh Tomato Bruschetta with toasted baguette rounds

Hot Spring Rolls w/ dipping sauce

Spanakopitas (Phyllo Triangles)

Fancy Tea Sandwiches – Swirls & Stacks

Fancy Tea Sandwiches – Triangles Beef, ham, chicken or creamed chive



DISTINCTIVE
CATERING

Vegetarian (Continued)

Brie and Fruit Chutney Phyllo Purse

Goat Cheese and Apple Tartlet Soft goat cheese with apple slices in pastry tartlet

Tortilla Roll Ups with Spicy Cream Cheese Filling

Goat Cheese Crostini with Blood Orange & Cracked Pepper Marmalade

California Sushi Rolls

Additional Items

On-Site manager

On-Site Chef

Uniformed Serving Staff

or Bartenders \$28.00 Per Hour

China/ Glassware \$.60 per Item, Ordered in Dozens

Linens \$4.50 to \$9.50 per Item

Chafing Dishes \$20.00 each (if requesting addition)

Punch Fountains \$95.00 – 150.00 (Pricing Based on Size of Fountain)

Punch \$1.25

Coffee/Tea \$1.50

Bottled Juice Lg \$2.25

Bottled Juice Sm \$1.75

Soft Drinks \$1.60

We Recommend an Assortment of Elegant Party trays to Add to your Hors d'Oeuvres event:

Fresh Seasonal Fruits, Vegetables with Dip and Cheese and Cracker Trays are all Available on Request

Minimum Order Fee For Hors d'Oeuvres Receptions \$500.00