

## Hot Hors D'oeuvres

### Hibachi Skewers

Your choice of beef or chicken with a roasted red bell pepper sauce  
Per dozen \$28.00

### Chicken Chiquita

A bite size breast of chicken stuffed with jalapeno jack cheese wrapped in  
bacon and grilled en Brochette with a roasted red bell pepper puree  
Per dozen \$24.00

### Stuffed baby red potatoes

Roasted baby red potatoes stuffed with a bacon, spinach and cheddar dip  
Per dozen \$21.00

### Roasted Stuffed Mushrooms

Mushroom caps roasted, stuffed with spinach, feta cheese and bacon, baked  
until hot and creamy  
Per dozen \$21.00

### Mini Crab Cakes

Baby version of crab cakes sautéed with a dill yogurt or red chili  
mayonnaise  
Per dozen \$18.00

### Spanakopitas

Spinach, feta and lemon wrapped in Phyllo dough and baked to a crisp  
Per dozen \$24.00

### Quesadilla Cornucopias

Veggie and cheese or smoked chicken rolled in a flour tortilla, backed and  
served with roasted salsa  
Per dozen \$22.00

Chinese style chicken drummies

Fresh drummies marinated in soy sauce, rice wine, garlic ginger, hot peppers and roasted  
Per dozen \$18.00

Sweet potato quesadillas

Pureed sweet potatoes with smoky cheddar cheese, caramelized onion, diced tomato, jalapeno, cilantro and mango chutney  
Per dozen \$21.00

Parmesan artichoke

Baby artichoke hearts with brie, rolled in parmesan and fried to a crisp  
Per dozen \$27.00

Molasses and chipotle grilled duck breast

Served on a wonton triangle with mango chutney and pickled ginger  
Per dozen \$28.00

Baked brie topped with apricot or raspberry preserves

Wheel of brie with preserves of choice, nuts and served with sliced baguettes

1 kilo: serves up to 25 \$80.00

2 kilo: serves up to 50 \$150.00

## **Cold Hors D'oeuvres**

### **Iced gulf shrimp**

Jumbo gulf shrimp, peeled and served with cocktail and Cajun remolaude  
sauces

Per dozen \$26.00

### **Shrimp Vera Cruz**

Jumbo gulf shrimp with spicy Picante sauce, olives, capers, avocado and  
lime

Per dozen \$26.00

### **Roasted beef tenderloin crostini**

A seasoned crostini with thinly sliced beef tenderloin, artichoke spread,  
arugula and parmesan curls

Per dozen \$24.00

### **Brie and chutney**

Toasted French bread with brie and spicy mango chutney

Per dozen \$19.00

### **Mozzarella tomato crostini**

Fresh mozzarella, ripened roma tomatoes, crostini drizzled with basil pesto

Per dozen 19.00

### **Tuscan Brushetta**

Caramelized onions, white bean puree, sun dried tomatoes and provolone  
cheese on a French baguette

Per dozen \$18.00

Portobello Brushetta

Seasoned French bread baguette topped with a marinated and roasted Portobello mushroom, arugula, caramelized red onion and red bell peppers  
Per dozen \$24.00

Ham pinwheel

Rosemary ham pinwheel with herbal boursin cheese on toasted rye  
Per dozen \$20.00

Salmon pinwheel

Scottish smoked salmon pinwheel with cream cheese, red onion marmalade on toasted Russian rye  
Per dozen \$24.00