

Hors D'oeuvres

Kosher Franks in Puff Pastry – served with spicy mustard

Buffalo Chicken Quesadillas – Buffalo style diced chicken breast seasoned with hot sauce and garlic between a flour tortilla

Chicken Quesadillas – diced chicken breast with melted blend of Monterey Jack cheese, peppers, fresh cilantro served between a flour tortilla

Thai Vegetable or Shrimp Spring Rolls – served with a spicy Asian dip

Seared Sesame Crusted Tuna – on jicama with wasabi mayonnaise

Assorted Canapés – Filet mignon, chicken, smoked salmon, egg, goat cheese, shrimp, artichoke, cherry tomatoes, mushroom, crab cakes, Salmon roe and salami etc.

Smoked Salmon on Black Bread – with a dill cream cheese spread

Charred Filet of Beef – served on a baguette with horseradish sauce

Brushcetta toasted peasant bread – with tomato, basil and garlic

Fruit and Cheese Kebabs – assorted international cheeses and seasonal fruits on skewers

Poached Jumbo Shrimp – served with a traditional cocktail sauce or citrus salsa*

Marinated Goat Cheese Rounds – served on herbed croutons topped with toasted walnuts

Grilled Sesame Chicken Sate – served with a spicy peanut sauce

Pecan Chicken on Skewers – lightly breaded and marinated in a honey mustard sauce

Classic Buffalo Wings – with bleu cheese celery dip

Savory Crab Cakes – lightly seasoned, lightly breaded, served with a Cajun remoulade

Brie Bouchees – raspberry, almonds and French brie in filo pastry

Vegetable Spring Rolls – served with a soy dip

Mushroom Puffs – chopped mushrooms in side puff pastry

Beef and Cheese Firecrackers – served with a bleu cheese dressing

Swedish Style Meatballs – served in a cream sauce

Italian Style Meatballs – served in a tomato sauce

Beef Wellington dough – wrapped filet mignon with traditional duxelle

Beef, Vegetable, Chicken or Spinach and Cheese Empanadas – served with a chili sauce

Fried Calamari – with a spicy marinara sauce on the side

In most cases substitutions can be made.