

HORS D' OEUVRES & STARTERS

Our Hors D' Oeuvres Are Made Fresh To Order And This Layout Is Designed To Help You Plan The Perfect Cocktail Reception Or Cocktail Hour Before Dinner! We Are Making New And Exciting Creations All The Time - Just Ask Your Event Specialist If You Are Looking For Something Specific.

Hors D' Oeuvre Pricing Ranges From \$\$.90 To \$2.60 Per Piece

Traditional Fare

Assorted Deli Roulades With Turkey, Ham Or Roast Beef

Colored Phyllo Cups Filled With Creamy Boursin Chicken Salad

Warm Marinated Oriental, Bourbon BBQ, Chipotle Or Swedish Cocktail Meatballs

Warm Miniature Rubeen Sandwiches Or Wontons Served With 1000 Island Dressing

Warm Petite Chicken Quesadillas Accompanied By Traditional Salsa

Warm Traditional Spanikopita In Flaky Phyllo Dough

Warm Pork Pot Stickers Served With A Sweet Chili Sauce

Buffalo Style Chicken Wings

Chipotle, Teriyaki Or Traditional Buffalo Style

(Pick Your Heat Level, Minimum of 25 Per Order)

Crostinis, Breads & Bruschettas

Herb Jarlsberg Cheese Dip Topped With A Peadu Pepper

Bruschetta With Fresh Basil, Roma Tomatoes & Mozzarella

Toasted Brown Bread With A Warm Herb Mushroom Butter

Toasted Baguette With Brie & Fig Compote

Open Faced Chicken Bruschetta With Cheese & Sun-Dried Tomatoes

Petite Open Faced Shrimp BLT Sandwich

Beef Tenderloin Crostini Topped With An Herb Boursin & Horseradish Cream

Warm Sautéed Wild Mushroom Medley Topped With Savory Truffle Aioli

On A Skewer

Skewer Of Ripe Honeydew & Cantaloupe Balls Wrapped In Classic Prosciutto

Fresh Fruit & Melon Skewer Served With Raspberry Yogurt Dipping Sauce

"Caprise" Skewer With Mozzarella Balls, Grape Tomatoes And Fresh Basil

Warm Tandoori Beef Or Chicken Skewers Accompanied By Our Tasty Ginger Plum Sauce

Great To Pass

(Perfect For The Upscale Cocktail Reception With Passed Hors D' Oeuvres)

Two Cocktail Shrimp With Cocktail Sauce Served In A Mini Martini Glass

House-Made Parmesan Crisp Topped With Tomato & Basil Ratatouille

Parmesan Crisp Filled With Creamy Herb Goat Cheese And Roasted Red Pepper

Smoked Salmon Mousse On Cucumber Round With Lemon & Dill Sauce

Colored Phyllo Cup With Our Delicious Chesapeake Crab Salad

Warm Jumbo Shrimp With A Balsamic Glaze Or Chilled Jumbo Cocktail Shrimp

Warm Water Chestnut Wrapped In Bacon

Warm Puff Pastry Stuffed With Sundried Tomato And Goat Cheese

Warm Breaded Firecracker Shrimp Served With Sweet & Spicy Pineapple Glaze

Warm Petite Maryland Crab Cakes With A Spicy Caper Remoulade

Warm Mushroom Cap With Smoked Mozzarella Polenta, Crab Meat Or Italian Sausage

Oven Roasted, Warm, Petite Vegetable Spring Rolls Drizzled With Sweet Hoisin Sauce

Great To Place

(These Selections Are Great For Hors D' Oeuvre Stations)

Grilled & Chilled Asparagus Wrapped With Prosciutto And Served With Balsamic Drizzle

Strawberry Stuffed With Your Choice Of Chicken Salad Or Blueberry Mascarpone & Honey

Red Pepper Phyllo Cup With Hummus, Cucumber & Arugula Salad

Marinated Flank Steak Roulade With Matchstick Vegetables & Creamy Herb Cheese

Black Bean Phyllo Cup With Curried Pulled Pork Or Chicken And Dried Apricot

Warm Chicken Wontons With A Spicy Southwestern Sauce

Warm Asiago Cheese & Wild Mushroom Wontons With Citrus Avocado Dip

Warm Bite Sized Vegetarian Quiche Or Classic Quiche Lorraine

Warm Twice Baked Cheddar & Bacon Topped New Potatoes With Sour Cream

Warm Southwestern Style Crab Puff With A Dollop Of Southwestern Sauce

Warm Yukon Gold Potato With Wild Mushrooms, Gruyere Cheese & Asparagus

****Upgrade Your Hors D' Oeuvre Presentation With Our Trendy Cups, Cones & Containers, Please Ask For Details!****

DISPLAYS & PLATTERS

(Tasty Fillers For Any Stationed Hors D' Oeuvre Party)

(Some Platters Can Be Set As A Display For Your Serviced Event, Just Ask Your Event Specialist)

Palm Roll Sandwiches

\$1.75 To \$3.20 Each

Assorted Deli Palms

An Assortment Of Private Selection Deli Meats:

Shaved Ham & Swiss Cheese

Shaved Turkey & American Cheese

Roast Beef & Cheddar Cheese

(Served With Traditional Mayo & Mustard On The Side)

Assorted Upscale Palms

An Assortment Of Our Carving Board Deli Meats:

Pork Tenderloin & Sliced Dill Havarti Palm

Roasted Turkey & Sliced Brie Palm

Marinated Beef Tenderloin & Gouda Palm

(Served With Herb Mayo & Spicy Mustard On The Side)

Cheese & Crackers

Assorted Cubed Domestic Cheese Platter (\$75.00 - \$86.25)

A Blend Of Domestic Cheddar, Swiss & Marble Cheeses

(Served With A Variety Of Crackers & Honey Mustard)

(Serves 45 People)



Murray's Gourmet Cheese Board

(\$4.50 - \$5.20 per person, minimum of 20)

Featuring A Fantastic Display Of 4 Hard & Soft Seasonal Gourmet Cheeses

All From Murray's Of New York

(Served With A Variety Of Crackers & Breads)

(For Serviced Events Only)

Vegetable, Fruit & Antipasto Platters
Platters Range from \$65.00 - \$97.75

Grilled & Chilled Vegetable Platter

Served With Asparagus, Zucchini, Squash, Mushrooms & Red Peppers
(Served With A Drizzle Of Balsamic Reduction)

Antipasto Platter

Served With Pepperoni, Salami, Cheddar, Pepper Jack, Olives, Cornichons & Peppercinis
(Served 45 People, With A Variety Of Crackers)

Seasonal Fresh Crudité's Platter

An Assortment Of Garden Fresh Vegetables
(Served With Cucumber Dill Dipping Sauce)

Seasonal Fresh Fruit

A Beautiful Platter Of Sliced Or Cubed Fresh Fruit With A Berry Garnish
(Accompanied By Creamy Sweet Raspberry Yogurt Dip)

Chips & Dips

(These Hearty House-Made Dips Are The Perfect Complement To Any Hors D' Oeuvre Station)
(25 Person Minimum Per Selection)

Priced From \$1.25 To \$1.65 Each

Creamy Spinach Dip With Hawaiian Bread

Cajun Seafood Spread & Artisan Bread Slices

Traditional Salsa With Tortilla Chips

Chilled Southwest Style Black Bean & Corn Salsa Served With Rainbow Tortilla Chips

Roasted Red Pepper & Garlic Humus Dip
Served With Herb Pita Chips

Black Olive & Onion, "Mediterranean" Humus Dip
Served With Herb Pita Chips

Classic Mexican Layer Dip With Nacho Chips

Creamy Roasted Garlic & Sweet Red Pepper Dip
Served With Table Crackers

Warm Traditional Rye Bread

