

HORS D' OEUVRES

(Minimum Order Of 20 Per Selection)

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.

Cold Selections

Assorted Deli Roulades With Turkey, Ham Or Roast Beef
Colored Phyllo Cups Filled With Creamy Boursin Chicken Salad
Herb Jarlsberg Cheese Dip Topped With A Pepadu Pepper
Toasted Baguette With Brie & Fig Compote
Beef Tenderloin Crostini Topped With An Herb Boursin & Horseradish Cream
Brie, Apple & Honey Crostini
Brussel Sprout & Balsamic Flatbread
Whipped Goat Cheese Crostini with Jalapeno Marmalade
Butternut Squash Puree with Cranberry and Candied Bacon Compote on Baguette
Traditional Bruschetta With Fresh Basil, Roma Tomatoes & Mozzarella
Strawberry & Ricotta Bruschetta
"Caprese" Skewer With Mozzarella Balls, Grape Tomatoes And Fresh Basil
Phyllo Cup With Curried Pulled Pork Or Chicken And Dried Apricot
Parmesan Crisp Filled With Creamy Herb Goat Cheese And Roasted Red Pepper
Marinated Flank Steak with Tomato Bacon Jam on a Baguette



HORS D' OEUVRES (continued)

(Minimum Order Of 20 Per Selection)

Warm Selections

Bacon Wrapped Scallop

Puff Pastry Stuffed With Sundried Tomato And Goat Cheese Served with Béarnaise Sauce

Breaded Firecracker Shrimp Served With Sweet & Spicy Pineapple Glaze

Petite Maryland Crab Cakes With A Spicy Caper Remoulade

Mushroom Cap With Smoked Mozzarella Polenta

Petite Vegetable Spring Rolls Drizzled With Sweet Hoisin Sauce

Peppered Short Rib Stuffed Yukon Potato

Topped with Horseradish Cream & Green Onion Garnish

Petite Chicken & Waffles With Bourbon Maple Glaze

Southwest Chicken Wontons With A Chipotle Sauce

Warm Bite Sized Assorted Quiche

Twice Baked Cheddar & Bacon Topped New Potatoes With Sour Cream

Southwestern Style Crab Puff With A Dollop Of Southwestern Sauce

Marinated Oriental, Bourbon BBQ, Chipotle Or Swedish Cocktail Meatballs

Miniature Rueben Sandwiches With Corned Beef, Sauerkraut & 1000 Island Dressing on Rye

Buffalo Chicken & Blue Cheese Sauce Stuffed Wonton

Petite Chicken Quesadillas - Served With Traditional Salsa

Traditional Spanikopita In Flaky Phyllo Dough Served With Cucumber Dill Sauce

Bacon Wrapped Sweet Potatoes Bites with Maple Syrup Glaze

Samosa with Curried Peas and Baby Yukon Potatoes

Yukon Gold Potato Stuffed with Wild Mushrooms, Asparagus & Gruyere Cheese

Sweet Pepper Stuffed with Vegan Cream Cheese & Vegan Chorizo Crumble

Wrapped with a Smoked Zucchini Ribbon



PARTY PLATTERS

Palm Roll Sandwiches

(Minimum Order Of 20 Per Selection)

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 Smoked White Cheddar Palm

Roasted Turkey & Sliced Brie Palm

Marinated Beef Tenderloin & Smoked Gouda Palm

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

Chicken Wings

Parmesan, Lemon Pepper Or Traditional Buffalo Style Chicken Wings (per piece – min. 20)

(Pick Your Heat Level)

Served with Celery Sticks & Ranch Dressing

Shrimp Cocktail

Chilled Shrimp Cocktail (per piece – min. 20)

with Cocktail Sauce and Lemon Garnish

Cheese & Crackers

Assorted Cubed Domestic Cheese Platter

A Blend Of Domestic Cheddar, Swiss & Marble Cheeses

(Served With A Variety Of Crackers & Honey Mustard)

(Serves Approximately 45 Guests)



Murray's Gourmet Cheese Board

Featuring A Fantastic Display Of Seasonal Gourmet Cheeses

Served with a Sour Cherry Jam

All From Murray's Of New York

(Served With A Variety Of Crackers & Breads)



PARTY PLATTERS (continued)

Charcuterie Board (min. 20)

Salami, Pepperoni, Capicola & Prosciutto Meats
Assortment Of Murray's Gourmet Cheeses, Olives, Pepperoncini
Dried Apricots With Other Seasonal Dried Fruits
Served With Sliced French Bread & Fig or Sour Cherry Spread

Grilled & Chilled Vegetable Platter (min. 20)

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

Antipasto Platter

Served With Pepperoni, Salami, Capicola & Prosciutto, Cheddar, Pepper Jack, Olives,
Cornichons & Pepperoncini With A Variety Of Crackers
(Serves Approximately 45 People)

Seasonal Fresh Crudités Platter

An Assortment Of Garden Fresh Vegetables
Served With Cucumber Dill Dipping Sauce
(Serves Approximately 45 People)

Seasonal Fresh Fruit Platter

A Beautiful Platter Of Sliced Fresh Fruit With A Berry Garnish
Accompanied By Creamy Sweet Raspberry Yogurt Dip
(Serves Approximately 45 People)

Chips & Dips

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

Creamy Spinach Dip With Hawaiian Bread
Southwest Style Black Bean & Corn Salsa With Tortilla Chips
House made Pico De Gallo With 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
Soft German Pretzel Sticks with Warm Beer Cheese

