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Hors D'oeuvre Selections

All our Hors D'oeuvres are handmade with the highest quality ingredients, unique in design and larger than the average size.

When you are selecting Hors D'oeuvres to be served ahead of dinner, we suggest three types and three to five Hors D'oeuvres per person. For cocktail parties, we suggest six types and seven to nine Hors D'oeuvres per person.

All Hors D'oeuvre items have a minimum order. Please see menu. There is an additional charge for delivery and set-up.

**For fully catered events, please inquire.
Custom Hors D'oeuvres and Appetizers are available, please inquire.**

Hors D'oeuvre Menu

Canapé' & Crostinis, Cold Items, Hot Items

Canapé and Crostinis

48 pieces minimum per item

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| 1. GRILLED ZUCCHINI crostini with feta cheese, chopped eggs and asparagus | \$1.25 ea. |
| 2. WESTPHALIA HAM canapé with celery root remoulade | \$1.00 ea. |
| 3. ASSORTED EUROPEAN CANAPÉS with garnishes: French ham, smoked turkey, smoked salmon, roast beef and assorted cheeses | \$1.25 ea. |

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Cold Hors D'oeuvres

48 pieces minimum per item

1. **MINI PIZZA WITH WALNUT PESTO**, French goat cheese, Kalamata olives & pimentos \$1.00 ea.
2. **HAM, CHEESE & CARAMELIZED ONION** strudel \$1.00 ea.
3. **SMOKED NORWEGIAN SALMON** toast with dill cream cheese & Bermuda onions \$1.00 ea.
4. **ENGLISH CUCUMBERS** with cream cheese, pimentos, blue cheese & parsley rosettes \$1.00 ea.
5. **HEARTS OF CELERY** piped in spirals with a blend of cream cheese & Roquefort cheese \$1.00 ea.
6. **FLUTED CROSTINI** with a rosette of ham mousse & pineapple garnish \$1.00 ea.
7. **CANAPÉ** with dill butter, bay shrimp, celery and dill \$1.25 ea.
8. **SMOKED SALMON ROLL** with dill cream cheese, Bermuda onions & capers on French crostini with shrimp garnish \$1.25 ea.
9. **CROWNS OF ARTICHOKE** with crab salad \$1.95 ea.
10. **SAVORY TART** with Waldorf roasted chicken salad \$1.25 ea.

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Hot Hors D'oeuvres

48 pieces minimum per item

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| 1. SAVORY PIE TART filled with vegetables & Jarlsberg cheese, baked in herb custard | \$1.25 ea. |
| 2. SLICED BREAST OF CHICKEN & BRIE CHEESE with toasted almonds, rolled in puff pastry, baked golden brown | \$1.25 ea. |
| 3. SPINACH TURNOVER with caramelized onions, feta cheese & spices in puff pastry | \$1.00 ea. |
| 4. MINI REUBEN with pastrami, sauerkraut & Jarlsberg cheese | \$1.00 ea. |
| 5. PIE TART filled with cranberry chutney, poached pears & Gorgonzola cheese | \$1.50 ea. |
| 6. TROPICAL CHICKEN & FRUIT SKEWERS with south sea dipping sauce | \$1.25 ea. |
| 7. GRILLED BEEF ROLLS with red & yellow bell peppers, scallions & soy dipping sauce | \$1.25 ea. |
| 8. TERIYAKI MARINATED CHICKEN drumettes | \$1.00 ea. |
| 9. PRAWN SKEWERS with coconut and apricot chutney | \$1.25 ea. |
| 10. HERBED CREAM PUFF with filling of curry chicken & pineapple chutney | \$1.50 ea. |

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