

Canape & Hors D'oeuvres Selection

Chilled Hors D'oeuvres

\$87.50 Per Selection For 50

Capered Deviled Eggs
 Cajun Deviled Eggs
 Boursin Stuffed Mushrooms
 Smoked Chicken and Corn Salad in Phyllo Cup
 Shrimp & Avocado Salad in Phyllo
 Salmon Mousse on Crostini
 Gorgonzola Stuffed Salami
 Walnut Chicken in Phyllo
 Fig & Blue Cheese Crostini
 Stuffed Miniature Potatoes with Bacon & Cheese
 Herbed Boursin Crostini
 Wild Mushroom Cheese Crostini
 Stuffed Cucumber Cup w/Smoked Salmon Cream
 Cheese
 Stuffed Cucumber Cups with Gorgonzola
 Tortellini Skewers with Pesto

Chilled Hors D'oeuvres

\$125.00 Per Selection For 50 Pieces

Roast Beef Crostini w/Horseradish Sauce
 Lump Crab Meat Tartlets a la Hoedel in Filo
 Jumbo Shrimp Served w/Lemon & Cocktail Sauce
 Mountain BBQ Shrimp Skewers w/Remoulade
 Sliced Beef Tenderloin w/Arugula & Artichoke Puree
 Shrimp Canapés

Hot Hors D'oeuvres

\$125.00 Per Selection For 50 Pieces

Spanakopita
 Baked Cheddar Puffs
 Chicken Satay w/Spicy Peanut Sauce
 Korean Fried Chicken Satay
 Cajun Chicken Skewers
 Cocktail Meat Balls — BBQ Or Swedish
 Franks in Pastry Puff w/Honey Dijon
 Silver Dollar Potato Pancakes w/Cinnamon Apple
 Sauce
 Quiche Squares — Lorraine Or Vegetable
 Sausage Stuffed Mushrooms
 Crab Puffs w/Cocktail Sauce
 Goat Cheese and Bacon in Phyllo
 Shrimp Toast w/Citrus Soy Sauce
 Sausage Puffs with Pastry

Hot Hors D'oeuvres

\$147.50 Per Selection For 50 Pieces

Beef Skewer w/Teriyaki Sauce
 Scallops Wrapped in Bacon
 Coconut Shrimp w/Sweet & Sour Sauce
 Miniature Crab Cakes with Cajun Remoulade
 Mini Beef Wellington Puffs
 Fillet of Beef Kabobs with Horseradish Sauce
 Brazilian Garlic Cilantro Beef Skewers
 Stuffed Mushrooms w/Surimi Crab Stuffing
 Chicken Teriyaki Skewers

Platters for Entertaining

Turkey

Oven Roasted Turkey Breast

Seasoned butter basted turkey breast served with
 miniature rolls, honey mustard & pesto mayo

Whole Platter Serves 50 \$175.00

Half Platter Serves 25 \$89.50

Pork

Bourbon Brown Sugar Ham Platter

Country ham basted with our bourbon brown sugar
 glaze and served with miniature rolls, apple cranberry
 relish and Dijon mustard

Whole Platter Serves 50 \$295.00

Half Platter Serves 25 \$150.00

Beef

Sliced Beef Tenderloin

Perfectly seasoned roasted sliced and presented
 on a platter garnished with roasted peppers, red
 onions & tomatoes, served with miniature rolls,
 Béarnaise & horseradish sauces.

Requires 3 days' notice.

Serves 25

\$295.00

Whole Oven Roasted Prime Rib

Perfectly seasoned roasted sliced and presented on a
 platter garnished with roasted peppers, red onions &
 tomatoes. Served with miniature rolls, Béarnaise &
 horseradish sauce. **Requires 4 days' notice**

Sold by pound

\$ Market

NOTE: Consuming raw or undercooked meats may increase your risk of food borne illnesses.