



# Cold Hors D'oeuvres

## TRAYS

**WHOLE BAKED BRIE WRAPPED IN PUFF PASTRY (SERVES 15-20 GUESTS) – \$40.00**

Baked with caramelized apple slices in a beautiful floral display. Served at room temperature with crackers.

**WHOLE POACHED SALMON (SERVES 20-25 GUESTS) – \$95.00**

Beautifully displayed with capers, red onions, lemons, cucumber rounds, and crackers. Served with our house made lemon dill aioli.

**CHEESE BALLS (SERVES 25 GUESTS) – \$40.00**

Choices of: garlic and fresh herbs rolled in pecans or smoked salmon. Each is attractively arranged on a tray with assorted crackers.

### **Priced Per Person (10 Person Minimum)**

**CRUDITÉS – \$1.95**

**ARRAY OF CHEESE CHUNKS LADEN - \$2.95**

**GOURMET IMPORTED CHEESES WITH FIG SPREAD AND DRIED FRUIT – \$4.50**

**SLICED FRESH FRUIT WITH CHOCOLATE COVERED STRAWBERRIES – \$2.95**

**HUMMUS WITH PITA CHIPS (PER PERSON, 10 GUEST MINIMUM) – \$2.25**

**NINE LAYER MEXICAN DIP WITH NACHOS (PER PERSON, 10 GUEST MINIMUM) – \$2.95**

**Priced Per Piece (50 Piece Minimum)**

**SUSHI ROLLS SLICED (48 HOURS NOTICE REQUIRED) – \$3.50**

Choice of: California, spicy tuna or vegetable served with wasabi and ginger.

**FRESH JUMBO SHRIMP COCKTAIL EXTRAVAGANZA (3 SHRIMP PER PERSON) – \$8.50**

**PROSCIUTTO WRAPPED MELON SLICES – \$3.50**

Fancy, thinly sliced ham from Italy wrapped around fresh melon.

**TORTELLINI PESTO SKEWERS (TRI-COLORED, SERVED WITH PESTO SAUCE) – \$1.50**

**FRESH FRUIT KABOBS WITH CHOCOLATE RASPBERRY SAUCE OR FRUIT DIP – \$2.95**

**STUFFED RED SKIN POTATOES – \$2.50**

Stuffed with cream cheese and chives, jalapeno and cheddar, bacon and cheddar

**FINGER SANDWICHES ON PETITE ROLLS (2 PER GUEST) – \$3.50**

Includes turkey, roast beef and smoked ham. Served with house made sun dried tomato aioli and a mustard sauce.

**PROCUITTO WRAPPED DATES\* – \$2.95**

Stuffed with goat cheese.

**TUNA TARTAR CUPS\* – \$3.50**

Fresh Ahi Tuna served in cucumber cups with sriracha.

**JUMBO SHRIMP COCKTAIL SHOTS – \$4.50**

Our innovative take on a classic, served with our zesty house-made cocktail sauce.

**STONE CRAB CLAWS, CHILLED OYSTERS AND CLAMS – PRICED PER MARKET**

**SMOKED SALMON BRUSCHETTA – \$3.25**

served on toast points with herb cheese.

**CAPRESE SKEWERS – \$2.50**

Red onion, grape tomato, bell pepper served with fresh chopped basil, drizzled with olive oil and topped with spices.

**ANTIPASTO SKEWERS – \$3.25**

Fresh Mozzarella, Imported Genoa Salami, Peppers, Sundried Tomato, and Red Onion Skewers drizzled with an infused virgin olive oil

**STUFFED BABY ARTICHOKE\* – \$3.25**

With shrimp salad.

**AHI TUNA TASTING SPOONS\* – \$3.25**

Sauteed fresh vegetables & herbs atop crostini with sriracha mayo.

**\*= SERVICE STAFF REQUIRED**