



Signature Hors d'Ouervres

For Your Cocktail Hour

*These delicious appetizers are freshly prepared at your location by our expert staff.
Each is on a garnished tray along with a variety of dipping sauces.*

Fillo-Wrapped Triangles with your choice of these unique fillings...

- Portobello Mushrooms
- Smoked Salmon
- Fontina Cheese with Parma Ham
- Grecian Feta with Spinach
- Saffron-Seasoned Lobster
- Goat Cheese with Roasted Red Peppers
- Herbed Shrimp

Individual Mini-Quiche

- Fresh Spinach, Broccoli or Mushroom, with Garlic & Herbs
- Seafood Quiche, with Crabmeat, Shrimp and Scallops
- Lorraine, with Swiss Cheese and Ham

Choose from our wide selection of Pastry-Wrapped Appetizers...

- Andouille Sausage Puffs
- Smoked Mozzarella Crescents
- Brie en Crouette
- Chicken and Pecan Puffs
- Curried Chicken Puffs with Apples and Raisins
- Rustic Leek and Goat Cheese Tarts with Basil
- Savory Wild Mushroom Tarts with Truffle Oil

Mini Calzones stuffed with your choice of...

- Sausage, Pepperoni and Cheese
- Wild Mushrooms
- Spinach & Garlic
- Broccoli and Cheese
- Crabmeat and Dijon

Try these appetizers wrapped in bacon and broiled...

- Artichoke Hearts
- Sea Scallops
- Fresh Shrimp
- Ginger Chicken
- Beef & Bleu Cheese
- Almond-Stuffed Dates
- Water Chestnuts

Home-Made Fried Wontons filled with...

- Mozzarella & Prosciutto
- Seasoned Shrimp
- Brie & Bacon Bits

Fillo Bundles with your choice of fillings, such as...

- Sonoran Chicken
- Scallop Remoulade
- Spinach and Sausage

Room Temperature/Chilled Passed Hors d'ouervers...

- Pastry Purses stuffed with Cavier and Crème Fraiche, tied with a chive
- Gravlax with Fennel Mustard sauce on Black bread
- Blackened Sirloin on Dark Bread with Herb Remoulade
- Duck Confit with Brioche Toast and Relish of Figs and Cranberries

Scroll down for more favorites...

- Pecan-crusted Chicken Tenders
- Mini Eggplant Roulettes'
- Coconut Shrimp
- Scallop Cakes
- Tiny Spring Rolls
- Miniature Maryland Crab Cakes
- Portobello Mushrooms in a Pastry Purse
- Sea Scallops, served on a Scallop Shell, French Style or with Black Bean Tapenade
- Miniature Beef Wellingtons: Filet Mignon tips sautéed in Sherry, covered with Chicken Liver Pate' and baked in a Pastry Shell
- Thai Grilled Shrimp with Cilantro Tamari Dipping Sauce

And a few Vegetarian Ideas...

- Twice-Baked Mini Potatoes
- Mushroom Caps stuffed with White Truffle Polenta, Parmesan and Mushrooms
- Redskin Potatoes stuffed with Gruyere and Onions
- Vegetable Spring Rolls with spicy mustard dipping sauce
- Spinach and Feta triangles
- Potato, Leek and Cheddar Grill Cakes with scallion sour cream
- Asparagus Spears wrapped in Phyllo and Parmesan

Signature Hors D'oeuvres
\$16.95 per person, per hour.
Minimum 50 people.

Please note:
The Hors D'oeuvres menu
is not available as a stand-alone menu.
Our Hors D'oeuvres menu is only available
in addition to our Buffet Menus.