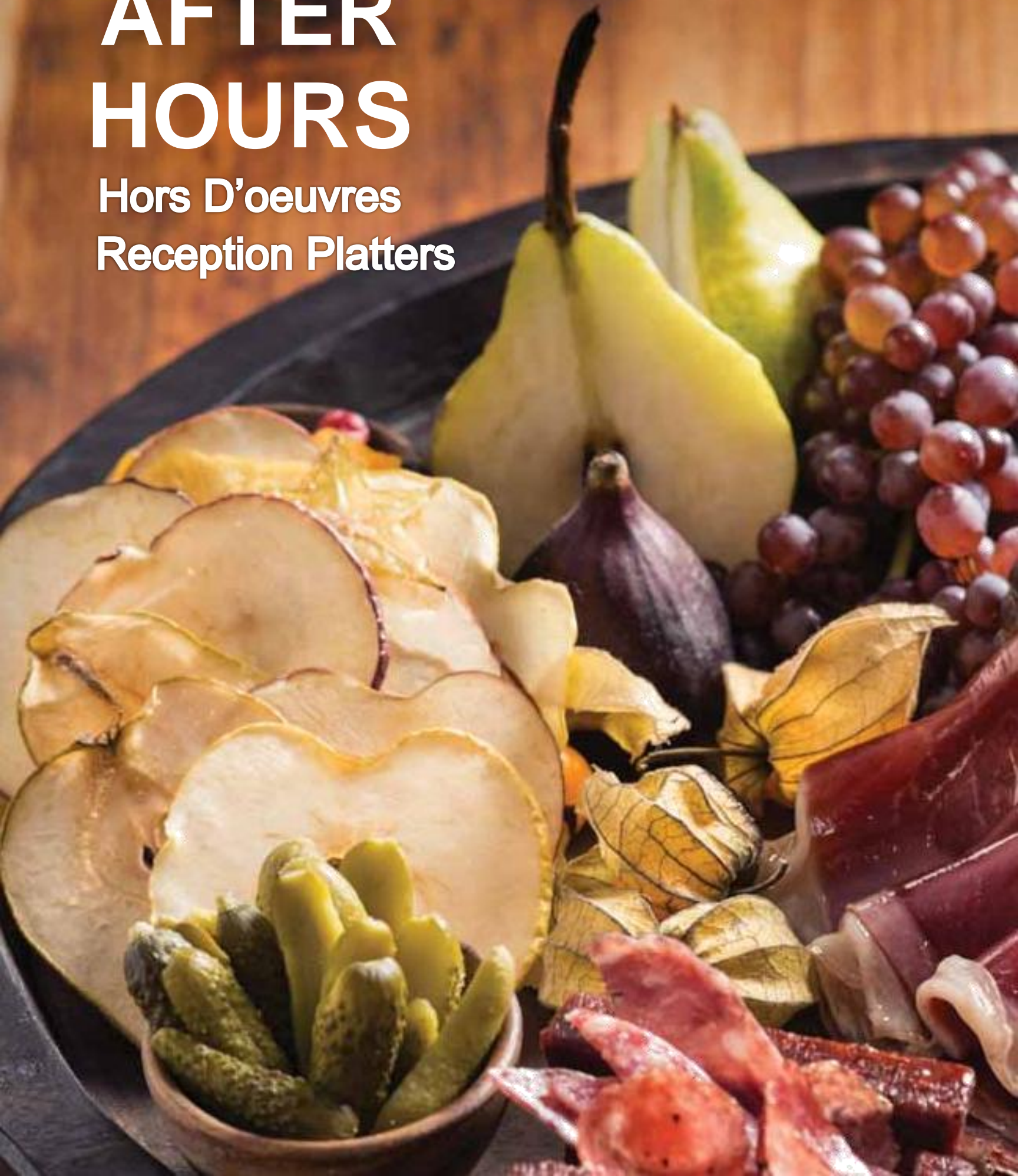


AFTER HOURS

Hors D'oeuvres
Reception Platters





Charcuterie & Cheese

FRUIT & CHEESE ✓

imported and domestic cheeses artfully garnished with fruit and berries, accompanied by an assortment of crackers

€4.25 per person

FRENCH BRIE ✓

served with a basket of assorted flat breads, your choice of:

- plain
- strawberries, pistachios and kiwi
- caramelized pecans

€4.30 per person

SAVORY CHEESECAKES

accompanied by an assortment of crackers and bagel chips, your choice of:

- goat cheese and sun-dried tomato in a pesto crust ✓
- smoked salmon and dill in an herbed crust
- Gorgonzola with crispy bacon in a pine nut crust

€3.50 each per person

CHARCUTERIE AND CHEESE PLATTER ✓

French brie, smoked Gouda, diamond Cheddar, Oregon blue, dill Halumi and ashed goat cheeses, sliced imported sausage and paté in rough country and champagne varieties, all served with dried fruits, gourmet crackers and French bread rounds

€5.20 per person

FETA AND NUT DISPLAY ✓

feta cheese spread layered with toasted pistachios, sun-dried dates, cilantro and mint, accompanied by fresh garden vegetables, grilled flat breads, and crackers

€3.40 per person

Hors D'oeuvres

24 minimum per selection

PROSCIUTTO PURSES

thinly sliced prosciutto filled with Mascarpone cheese, tied with a chive ribbon and drizzled with truffle oil
€2.70 per canapé

STEAMED SHRIMP COCKTAIL GF

served with traditional cocktail sauce and Creole mustard
€1.90 per canapé

GARDEN ROLLS GF

shrimp and oriental greens wrapped in thin rice paper with hoisin sauce
€2.00 per canapé

LOBSTER PINEAPPLE GF

sliced lobster tail and roasted Hawaiian pineapple on a knotted bamboo skewer with a sesame-soy vinaigrette
€2.70 per canapé

MEDITERRANEAN GRILLED SHRIMP GF

served with spicy salsa remoulade
€2.00 per canapé

TENDERLOIN SANDWICHES

thinly-sliced, aged tenderloin of beef served on sourdough rolls, with balsamic-glazed onions, sautéed mushrooms, horseradish cream and coarse-grained mustard
€3.00 per canapé

STRAWBERRY TUNA GF

Ahi tuna rolled in black and white sesame seeds topped with strawberry cloud, drizzled with a balsamic vinegar syrup
€2.50 per canapé

MINIATURE SANDWICHES

- smoked ham and Gouda with caramelized onions on toasted brioche
- chicken salad on a croissant
- roast beef on a knot roll with horseradish cream
- buffalo mozzarella and plum tomato with balsamic vinaigrette on an olive roll V

€2.00 per canapé

CAPRESE TOMATO BITES V

cherry tomatoes stuffed with a goat cheese mousse
€2.00 per canapé

HOT HORS D'OEUVRES

CHEF'S CRAB CAKES

served with cornichon remoulade
€2.00 per canapé

FIRECRACKER SHRIMP

Gulf shrimp, wrapped with phyllo pastry, served with ginger-soy dipping sauce
€1.90 per canapé

DIVER SCALLOPS

skewered scallops wrapped in peppered bacon, oven roasted
€2.50 per canapé

LOLLIPOP LAMB CHOPS

in a sun-dried tomato crust with a basil and mustard dipping sauce
€2.70 per canapé

BEEF WELLINGTON

beef tenderloin seared and topped with wild mushroom duxelle and goose liver, wrapped in puff pastry and baked until golden brown
€2.70 per canapé

SWISS MEATBALLS

bite-size, oven-roasted meatballs in a tomato basil meat sauce
€1.00 per canapé

PIGS IN A BLANKET

served with honey mustard dipping sauce
€1.50 per canapé

PEKING ROLLS

roasted Peking duck rolled in miniature pancakes with spring onion and hoisin sauce
€2.00 per canapé
€1.50 per canapé /portobellomushroom V

CHICKEN SAMOSA

chopped boneless chicken breast blended with ginger, garlic, tomato and spices rolled in a phyllo dough, flash fried and served with a cilantro yogurt dipping sauce
€2.00 per canapé

CRISPY SPRING ROLLS V

served with sweet-and-sour dipping sauce
€1.50 per canapé

QUESADILLAS

all served with sour cream, salsa and guacamole

- vegetables and green onion molé sauce V
€2.40 per canapé
- grilled chicken and roasted red peppers
€2.50 per canapé
- brie, mango and caramelized onions V
€2.70 per canapé

SPINACH STUFFED MUSHROOM CAPS V

savory spinach filled mushroom caps, broiled with buttery breadcrumbs
€2.00 per canapé

SAVORY BRIE BONBON V

Brie cheese with almond and pear wrapped in delicate phyllo layers with curried aioli
€2.00 per canapé

SPANAKOPITA V

a blend of spinach and feta cheese baked in phyllo dough
€1.50 per canapé

Reception Platters

SEASONAL BASKET OF CRUDITÉ V

GF with garden herb dip
€2.50 per person

TAPAS TAPENADE V

caramelized onion, pesto, roasted tomato and roasted eggplant toppings, served with herbed bread rounds
€3.75 per person

ASIAN SATAY DISPLAY

char-grilled shrimp, chicken and beef satays marinated in Asian spices, served on wok-fried noodles, with spicy peanut and Hoisin-plum dipping sauces
€6.50 per person

CYPRUS PINWHEELS

rolled tortilla wraps sliced in pinwheels with the following fillings:

- turkey, Halumi cheese and garlic aioli
- ham and swiss with honey mustard
- bacon, lettuce and tomato with mayonnaise

€4.95 per person

HERB ROASTED FILET OF BEEF

with crisp vegetable chips, mini knot rolls and a trio of sauces: roasted red pepper aioli, mustard and horseradish cream
€9.00 per person

ITALIAN FEAST

artfully arranged Italian delicacies to include fresh mozzarella, roasted red peppers, Calabrese salami, olives, marinated artichokes and tomatoes, accompanied by crostinis and breadsticks
€5.50 per person

TRIO OF BRUSCHETTA V

- olive and caper tapenade
- white cannellini beans
- roasted tomato and mozzarella on herbed bread rounds

€3.75 per person

ANTIPASTO BREAD BOWL

chopped Italian meats, provolone cheese mixed with diced lettuce and tomatoes in an olive oil dressing served with sliced bread rounds
€5.95 per person

DUO OF HUMMUS V

served with basket of toasted pita chips

- roasted red pepper
- jalapeño

€3.95 per person

CREAMY SPINACH DIP IN HARVEST BREAD BOWL V

hollowed-out bread round with homemade spinach dip, accompanied by carrots, celery and an assortment of flatbreads for dipping
€4.95 per person

SANTA FE TERRINE V

layered dip of guacamole, salsa, Monterey Jack cheese, tomatoes, jalapeños and sour cream served with blue and white corn tortilla chips
€2.00 per person

TRI-COLOR TORTILLA CHIPS V

with roasted tomato salsa, guacamole and sour cream
€2.95 per person

ORIENTAL MEDLEY V

hummus, tabbouleh, raisin couscous, olives, feta and red peppers, served with a basket of toasted pita chips
€4.50 per person

ASSORTED CALIFORNIA AND VEGETABLE ROLL PLATTER

served with pickled ginger, wasabi and soy sauce
€7.75 per person

TRIO OF SHRIMP GF

traditional shrimp cocktail, Mediterranean grilled shrimp and steamed Old Bay-spiced shrimp with lemon wedges, cocktail sauce and spicy mustard
€7.25 per person

HOT PLATTERS

IRISH CRAB DIP

with crisp herbed French bread toasts
€6.50 per person

CRAB, BRIE AND ARTICHOKE DIP

with assorted flat breads and crackers
€6.50 per person

SPANISH EMPANADAS

flaky pastry crescents filled with beef,
vegetables or chicken, served with
tomato salsa
€5.25 per person

DIM SUM

an assortment of traditional Chinese
dim sum to include shrimp dumplings,
gao pao chicken buns and vegetable
wontons, accompanied by soy sauce and
spicy roasted chili sauce
€7.95 per person

CHICKEN TENDERS PLATTER

choose from traditional, Cajun style,
coconut or sesame-crust served with
honey mustard, ancho chili or barbecue
dipping sauces.
€7.95 per person

WINGS OVER BUFFALO GF

plump chicken wings prepared in a
zesty Buffalo-style sauce, accompanied
by celery and carrot sticks with blue
cheese dressing
€6.50 per person

TRIO OF DIAMONDS V

spinach, mushroom and brie and leek
assorted quiche diamonds with flaky
crust filled with creamy custard
€6.00 per person