

# HOT & COLD HORS D'OEUVRES

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Total of eight (8) hot and cold hors d'oeuvres (passed butler style)

## COLD HORS D'OEUVRES

Asparagus Wrapped in Prosciutto

Shrimp with Salsa in a Tortilla Cup

Beef Rouladen with Herb Cheese

Smoked Salmon Roulade  
on Flat Bread

Bruschetta with Tomato and Sweet Basil

Smoked Turkey Wrap with  
Chipotle Mayonnaise

Cold Seared Tuna on a Wonton Crisp

Spicy Tuna Roll

Mozzarella Ball Wrapped in Roasted Pepper

Vegetable Sushi Roll

Shredded Chipotle Chicken on a Tortilla Chip

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## HOT HORS D'OEUVRES

Artichoke and Spinach Dip  
in Phyllo Cup

Crumbled Sausage and  
Provolone in Phyllo

Miniature Crab Cake

Baked Clam Casino

Grilled Cheese Triangles

Niki Maki-Sliced Beef with Scallion  
and Soy Ginger Sauce

Chicken and Lemongrass Dumplings

Medallion of Beef on Garlic Toast  
with Melted Provolone

Parmesan Crusted Artichoke Heart

Chicken Teriyaki

Mini Reubens

Potato Pancakes with Bacon,  
Cheddar, and Sour Cream

Coconut Shrimp with Apricot  
Horseradish Sauce

New Potato with  
Gorgonzola and Bacon

Roasted Vegetable Flat Bread

Crabmeat Stuffed Mushroom Caps

Scallops Wrapped in Bacon

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## MAIN RECEPTION TABLE

Cascade of Fresh  
Fruit and Berries

International Cheese Platter with  
Crackers and Grapes

Vegetable Crudité with Assorted  
Dipping Sauces

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**Hot and Cold Hors D'oeuvres Passed During the First Hour of Your Event - \$8 additional per person**

**Clam & Oyster Raw Bar During the First Hour of Your Event - \$10 additional per person**

**Pasta or Carving Station During the First Hour of Your Event - \$4 additional per person**