

CAPTAIN BILL'S HOT & COLD HORS D'OEUVRES

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

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

MAIN RECEPTION TABLE

Cascade of Fresh
Fruit and Berries

International Cheese Platter with
Crackers and Grapes

Vegetable Crudit  with Assorted
Dipping Sauces

Hot and Cold Hors D'oeuvres Passed During the First Hour of Your Event - \$9 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

122 Ocean Avenue, Bay Shore - (631)665-6262 - events@captainbills.com