

Silver Package

Cocktail Hour (Please Choose 6-8 Options)

Cold Options:

Wild Mushroom Bruschetta with Aged Parmesan

Pistachio Crusted Brie with Raspberry Sauce

Potato Pancakes with Customized Toppings

Mini Cordon Bleu Chicken Bites Fried with Ham & Swiss

Smoked Salmon & Brie Pizza with Capers & Dill

Cucumber Cups filled with Curried Crab Salad

Italian Antipasto Skewers with Prosciutto, Cappicola & Provolone & Roasted Red Peppers

Shrimp Cocktail

Sundried Tomatoes & Goat Cheese Mousse on Melba Toast

Chilled Peppered Filet Mignon with Horseradish Sauce, Arugula & Onion Confit

Poached Salmon Salad in Belgian Endive with Capers & Dill

Vegetarian Napoleon Stacks

Hot Options:

Herb Crusted Chicken Satay with Spicy Peanut Sauce

Sausage & Pepper Ribbons

Franks in a Blanket with Deli Mustard

Chicken Quesadilla Rollups filled with Cheddar Cheese & Salsa

Coconut Shrimp with Sweet & Sour Sauce

Mini meatballs: Sweet & Sour, Swedish or Pomodori

Mushrooms stuffed with Sausage, Crabmeat or Roasted Vegetables

Artichoke Hearts with Crab Imperial

Mini Veal & Apple Burgers

Wild Mushroom Herb Pizza

Mini Lobster Drops with Diced Potato & Corn

Thai Chicken Meatballs with Sweet Chili Sauce

Sweet & Sour Chicken Bites

Chicken Apple Almond Ricotta

Pastrami Reuben Melt on Petite Bread

Chicken & Spinach Pesto Pastry Slices

Gold Package

Cocktail Hour (Please Choose 8 to 10 options)

Cold Options:

Roasted Pepper Salad with Basil & Aged Pecorino

Goat Cheese & Sundried Tomato Crostini with Pesto & Pomodori Sauce

Gazpacho in Cucumber Cup with Lime Accents

Customized Mediterranean Bar

Roasted Salmon topped with Olive Tapenade & served with Garlic Crostinis

Roasted Eggplant Caviar with Sliced Breads for Dipping

Wild Mushroom Salad with Artichoke & Diced Tomatoes

Antipasto with Mortadella, Prosciutto, Sopressata & Genoa

Grilled Asparagus Wrapped in Prosciutto

Grilled Vegetables with Radicchio, Zucchini & Eggplant

Fresh Mozzarella Salad with Roasted Peppers, Capers & Balsamic Vinaigrette

*Spicy Shrimp & Seafood Salad with Calamari, Scallops & Mussels, in Parsley
Lemon Marinade*

Panzanella: Tomato, Basil & Bread Salad

Chopped Tomato, Radish, & Cucumber Salad with Scallions & Toasted Pita Bread

Fresh Sliced Tomato with Basil, Prosciutto Sundried Tomato & Olive Oil

Garden Herb Olive Salad

Hot Options:

Herb Crusted Chicken Sauté with Spicy Peanut Sauce

Sausage & Pepper Ribbons

Franks in a Blanket with Deli Mustard

Chicken Quesadilla Rollups filled with Cheddar Cheese & Salsa

Coconut Shrimp with Sweet & Sour Sauce

Mini meatballs: Sweet & Sour, Swedish or Pomodori

Mushrooms stuffed with Sausage, Crabmeat or Roasted Vegetables

Artichoke Hearts with Crab Imperial

Mini Veal & Apple Burgers

Wild Mushroom Herb Pizza

Mini Lobster Drops with Diced Potato & Corn

Thai Chicken Meatballs with Sweet Chili Sauce

Sweet & Sour Chicken Bites

Chicken Apple Almond Ricotta

Pastrami Reuben Melt on Petite Bread

Chicken & Spinach Pesto Pastry Slices

Crepes topped with Garlic, Spinach & Shrimp

Platinum Package

Cocktail Hour (10 - 14 options)

Stationary Options:

Crab, Lager Beer, Artichoke & Cheddar Fondue

Any Style Mini Meatballs with Chef Customized Sauces

Coconut Chicken Bites with Curry Pineapple Dipping Sauce

Mini Fried Cheese Ravioli with Marinara & Melted Mozzarella Cheese

Honey Glazed Chicken Satay Skewers with Mustard Apricot Sauce

Shrimp & Tomato Bruschetta Toasted in Pesto with Assorted Roasted Peppers

Chicken or Beef Tostados: Spicy Shredded Chicken or Beef with Peppers, Onion & Cheddar Jack Rolled in Tortillas & Sliced

Wild mushroom Bake: Assorted Wild Mushrooms, White Wine Sauce with Parmesan Cheese & Crusted Rounds of French Bread

Grilled Assorted Sausages, Franks & Wursts served with Medley of Mustards, Relishes & Sauces

Szechwan Garlic Shrimp Sauté Wrapped in Wonton Skins with Sesame Ginger Sauce

Pasty-less Samosa: Cooked Potato, Shredded Beef, Peas, Corn, Mint, Cilantro & Curry Fried & Served with Tomato Mint Chutney

Shrimp & Corn Beignets with Mango Sauce

Fried Plantain Bananas Tossed with Pineapple Mango Compote

Fiesta Spread: Cilantro, Hummus, Roasted Peppers & Black Bean Spread

*Freshly Marinated Mini Mozzarella Balls with Basil, EVOO, Roasted Red Pepper
or Tomato & Prosciutto*

Fresh Mozzarella, Roasted Pepper & Prosciutto Skewers

Fresh Country Roast Chicken Mushroom Croissant

Thai Beef Salad in Belgian Endive

Herbed Goat Cheese Ball with Sun Dried Tomato Center

Three Cheese New Potato Baskets with Chives

Sesame Tuna Bites with Ginger Teriyaki Sauce & Wasabi Mayo Wrapped in Tuna

Toasted Croutons with Chef Customized Dipping Sauces

Pepperoni Pinwheels with Mozzarella & Tomato

*Wild Mushroom & Rosemary Flat Bread with Aged Locatelli Cheese & Fresh Basil
Brushed with Spinach Olive Oil*

Mini Potato Latkes with Customized Toppings

*Petit Croquet Monsieur: Black Forest Ham, Fresh Gruyeres Cheese, Pear Sliced
Almond Praline, Grilled on Bread Triangles*

White Cheddar Cheese with Mild Poblano Peppers & Yellow Corn Tortilla Rounds

*Homemade Salmon Gravlax on Chilled Cucumber with Herb Sour Cream Sauce &
Chive Garnish*

Assorted Seasonal Nuts

Vegetable Crudit 

*Chicken & Spinach Bisteeya "Moroccan Style": Spicy Mixture of Chicken
, Spinach & Olives in Phyllo Dough Baked Purses*

*Honey Glove Glazed Black Forest Ham Display, with Apricot Mustard Sauce &
Build them Biscuits*

Cold Options:

Beef Tenderloin Croustades with Truffle Oil, Arugula & Shaved Parmesan

Spinach Flatbread with Caramelized Onion

Grilled Vegetable Anti-pasta Roulade

Tomato Mozzarella Bruschetta

Belgian Endive Petals with Crab & Champagne Salad

Smoked Salmon Pizza, with Capers & Fresh Dill

Sun Dried Tomato Herb & Goat Cheese Melbas

Shrimp in Oriental Marinade Wrapped in Snow Peas

Smoked Chicken & Sun Dried Tomato Mousse in Cherry Tomato Cups

Poached Salmon Salad in Belgian Endive Petal

Eggplant Caponata on Bruschetta Toast

Tri-Color Tortellini Skewers with Lemon Parmesan Aioli

Anti-Pasta Skewers: Prosciutto, Genoa, Provolone, Pesto & Roasted Peppers

Smoked Salmon on Pumpernickel Triangles with Boursine & Dill

Seared Sushi Tuna on Rice Cracker with Wasabi

Grilled Asparagus Crepe Bundles with Olive Oil & Lemon

Proscuitto & Honeydew, Cantaloupe, or Kiwi

Belgian Endive with Smoked Chicken, Peanut & Currant Salad

Cucumber Hearts with Dried Crab Spread

Shrimp Cocktail with Classic Cocktail Sauce

Goat Cheese Crouton with Wild Mushrooms & Madeira

Panko Crusted Eggplant with Oven Roasted Tomato & Fresh Mozzarella

Mushroom & Grilled Vegetable Spread on Flatbread

*Individual Hummus & Pita Triangles with Sliced Cucumber, Red Onion, Tomato,
Feta & Chopped Olives*

*Roasted Eggplant, Tomato & Pepper Spread with Savory Pita Chips & Chopped
Parsley*

Foccacio Bread topped with Sun Dried Tomato & Pesto Spread

Chef Customized Soup Shooters

Sesame Crusted Chicken Filled with Roast Peppers & Scallions

Pistachio Crusted Brie with Raspberry Sauce

Belgian Endive Display with Herb Goat Cheese

Moroccan Salmon, Spinach & Crepe Parcels

Poached Chicken Salad Canapés with Raisin Carrot Salad

Chicken & Spinach Pinwheel Display on Crouton with Tomato Ginger Jam

Mustard Tarragon Glazed Chicken Skewers

Honey Glazed Chicken Bites with Balsamic Syrup

*Reuben Melts: Pastrami Reuben, Sauerkraut & Russian on Toasted Rye Bread
Rounds*

Salmon & Dill Caper Spread in Celery Wedge

Hot Options:

Crab & Spring Onion Empanadas

Spinach & Feta Triangles

Franks in a Blanket with Mustard Dipping Sauce

Chicken, Beef, Pork, Salmon or Shrimp Satay with Assorted Dipping Sauces

Spicy Cajun Sausage Wrapped on Pastry

Mini Crepe Handkerchiefs Filled with Spinach & Aged Provolone

*Mini Quesadillas with Choice of Shrimp, Herb Cheese, Chicken, Cheddar
Mushrooms or Goat Cheese*

Mini Crab Cake with New Orleans Remoulade Sauce or Old Bay Mayo

Artichoke Hearts Filled with Crab Imperial

Chicken, Filet or Seafood Wellingtons

Artichoke Parmesan Dip with Flat Bread

*Mushroom Stuffed with your choice of Sausage, Crab & Artichoke, Mustard
Parmesan Cheese, Grilled Vegetables, Shrimp, Chicken Portabella or Crab Imperial*

*Garlic Butter Sautéed Escargot Presented in a Mushroom Cap Wrapped in Puff
Pastry*

Curry, Scallion & Cream Cheese Fried Wontons

Shrimp Le Jon Wrapped in Bacon & Horseradish with Dill

Hot Chili Oil Sautéed Shrimp with Pepper & Curry

Mini Quiche Assortment

Crabmeat Cigars with Lemon Grass Dipping Sauce

Mini Breaded Chicken Bites with Honey Mustard or Buffalo Sauce

Italian Sausage & Wild Mushroom Phyllo Triangles

Asparagus & Smoked Gouda Tartlets

Vietnamese Shrimp & Pork Rolls with Dipping Sauce

Mini Brioche Filled with Warm Crab Salad

Artichoke Hearts Baked with Mushrooms & Gruyere

Shrimp & Roasted Corn Hushpuppies with Red Pepper Sauce

Veal Spinach & Ricotta Dumplings

Blackened Chicken Skewers

Lollipop Baby Lamb Chops Herb Crusted with Mustard-Demi Glaze

Wild Mushroom Chevre Strudel with Roast Pepper Mayo

Sautéed Mushrooms En Croute

Customized Mini Chicken, Fish or Beef Bites

Mini Brochettes of Chicken, Beef or Seafood

Mushroom Monray with French Bread Croustades

Coconut Crusted Shrimp with Pineapple Salsa

Mushroom Stuffed with Garlic Herb Goat Cheese Wrapped in Phyllo Bundle

Chicken Tikka & Yogurt Herb Grilled Chicken Skewers

Barbequed Pulled Pork in Corn Muffin

Ham, Potato & Mushroom Croquettes

Chicken Almond Strudel

Sweet & Sour Chicken Strips with Assorted Toppings

Wild Mushroom Fontina Strudel Pizza

Crab, Artichoke & Mushroom Open Napoleon

Petite Croquet Monsieur

Wild Mushroom & Rosemary Ragout on Rosemary Olive Oil Brushed Flatbread

Coconut Breaded Shrimp with Orange Sauce

Curried Beef Satay with Coconut Peanut Sauce

Bleu Cheese & Thyme Popovers

Chicken & Smoked Mozzarella Turnovers

Brie & Praline Almond Puffs

Chorizo, Sausage & Cheddar Puffs with Pesto Chicken & Roasted Peppers

Lamb Chops with Tex Mex Marinade

Customized Assorted Mini Quesadillas

Crab & Shrimp Strudel Slices

Salmon Teriyaki Skewers