

HORS D'OEUVRES - COLD

Caramelized Bacon: Two Sugars Rubbed into the Grain of Smoked Bacon, Then Baked, Creating a Hard Salty and Sweet Treat	\$1.75
Fruit Kebob: Melon, Pineapple and Strawberries	\$1.75
Bruschetta: Homemade Tuscany Toast Topped with Tomatoes, Shaved Parmesan Cheese, Fresh Basil Drizzled with a Balsamic Vinaigrette	\$2.00
Soup Shooter:	\$2.25
Roasted Tomato: A Smooth Soup made from Roasted Tomatoes, Onion, Celery, Tarragon, and Homemade Chicken Stock OR Cream of Asparagus: A Creamy Soup Consisting of Asparagus, Onion, Celery, Homemade Chicken Stock, Potatoes, & Half-and-Half Cream	
Grilled Potato: Grilled Yukon Potato Slice Topped with Gorgonzola Cheese and Walnuts	\$2.25
Grilled Asparagus: Asparagus Spears wrapped in Pancetta and grilled	\$2.25
California Roll: Fresh Garden Vegetables and Sushi Rice Wrapped in Nori Served with Wasabi, Pickled Ginger and Soy Sauce	\$2.25
Smoked Salmon Lollypop: Smoked Salmon, Green Onions and Cream Cheese Rolled in Chopped Pecans and Parsley	\$2.50
Cumin and Garlic Chicken; Tender Chicken Thighs Cut in to Strips Rubbed with Cumin and Garlic Served on a Bamboo Skewer with a Mango Chutney Sauce.	\$2.50
Antipasto Skewer; a Skewer Consisting of Salami, Kalamata Olive, Mozzarella Cheese Marinated in Olive Oil and Seasonings	\$2.50
Chicken Satay: Tender Chicken Strips Marinated in Ginger, Lemon Grass and Fish Sauce, Grilled and Served on a Skewer with a Peanut Sauce	\$2.50
Lamb Kabob: Well Seasoned Curry Lamb Kabob with Red and Green Peppers and Onions Served with a Bengal Chutney	\$2.50
Grilled Swordfish: Pieces of Swordfish, Marinated overnight in Olive Oil and Herbs served grilled on skewers, with a Green Peppercorn Caper Mayonnaise	\$2.50
Grilled Caribbean Shrimp: Shrimp that has been marinated in Brown Sugar, Ground Allspice, Onion Powder, Garlic Powder, Dried Thyme, Cayenne Pepper and Fresh Lime Juice, Grilled to perfection	\$2.75

HORS D'OEUVRE BUFFET

Raw and Marinated Vegetable Platter with Two Sauces (Serves 50)	\$150.00
Domestic Cheese Platter (Serves 50) Cubed Swiss Cheese and Cheddar Cheese	\$175.00
Imported Cheese Platter (Serves 50) Three Imported Cheeses with Tuscany Toast and Apple slices	\$235.00
Fresh Flour and Corn Meal Tortilla Chips (Per Pound) Served with Homemade Guacamole and Black Bean Cilantro Salsa	\$ 25.00

Prices are subject to 20% service charge and applicable tax

Prices are subject to change until both parties approve the proposal in writing and required deposit and signed policy page are received by the caterer. CH0311