

HORS D' OEUVRES MENU

Allow six to eight pieces of appetizers per person if serving a plated meal. For hearty appetizers without meal service, allow twelve to sixteen pieces.

Presentation Platters

\$2.00 per person

White Bean Dip with Rosemary and Garlic

Hot Artichoke and Crab Dip

Roasted Garlic and Parmesan Spread

Pesto Cheesecake

Marinated Mozzarella

Crème Cheese and Garlic Crostini

Assorted Bruschetta

Grilled Eggplant Dip

Cream Cheese and Caviar

All served with water crackers or on toasts

Smoked Salmon and Egg Tartines

Baby BLT

Baby Adult Grilled Cheese

Bacon and Dates

Asparagus Rolls

Mushroom Rolls

Mushroom Triangles

Spinach and Feta Triangles

Green Onion Puffs

Two Cheese Puffs

Grilled Shrimp

Baked Honey Shrimp

Smoked Salmon Canapés

Cheese Puff Canapés

Beef or Pork Tenderloin Canapés

Turkey Biscuits with Chutney Butter

Miniature Quiches

Miniature Turnovers with Sun-Dried Tomatoes and Pesto

Miniature Turnovers with Caramelized Onions and Blue Cheese

Salmon Mousse

Smoked Salmon Rolls

Smoked Trout on Cucumber Rounds

Baked Camembert with Pears and Cranberries

Vegetable Tortilla Triangles

Swedish Meatballs

Chicken Puffs

Stuffed Field Mushrooms

New Potatoes Stuffed with Sour Cream and Caviar

Crispy Potato Skins

Beef and Horseradish Triangles

Lemon Rosemary Chicken on Skewers

Parmesan Chicken on Skewers

Beef Satay with Peanut Sauce

Rumaki

Salami Rolls

Beef and Scallion Rolls

Cucumber Salmon Sandwiches

Assorted English Tea Sandwiches

Turkey Asparagus Roll Ups

Chicken Salad Rollups

Cucumber Salmon Roll Ups

Zucchini Cakes with Sauce

Zucchini Crisps

Additional Presentation Platters

\$3.75 per person

Cold Salmon Tray with Toasts, Capers, Cream Cheese and Onions

Beef Tenderloin Carving Station

Pork Tenderloin Carving Station

Mini Bagels with Assorted Cream Cheese Spreads

Salmon

Strawberry

Onion

Rosemary and Bacon

Antipasto Platters

\$2.00 per person

Fruit, Vegetable, Antipasto and Domestic or Imported Cheese Trays