**HORS D’OEUVRE MENU**

**Cold/Room Temp Hors D'ouevre**

**Assorted Sushi & Sashimi** a selection of your favorites served with wasabi & pickled ginger

**Tuscan Display** grilled & marinated vegetables with Italian cheeses, meats & olives

**Beef Canapés** with caramelized onions & horseradish

**Charred Asparagus** wrapped in Parma Prosciutto

**Chicken Yakatori Skewers** with scallion & red pepper, glazed with a Tokyo style BBQ sauce

**Roasted Shrimp on Skewers** chili-lime, Mediterranean or Asian

**Mini Corn Muffins** with guacamole, sour cream & chives

**Curried Chicken Salad** with walnuts & sultanas on endive

**Endive Leaves** with gorgonzola chopped salad

**Filet Mignon** on Garlic Toast with watercress & horseradish

**Melon &/or Figs** Wrapped in Prosciutto

**Glazed Beef Skewers** in Ginger-Soy

**Mille-Feuille** **of Smoked Salmon** with crème fraiche

**Ratatouille** in phyllo cups with parmesan cheese

**Sesame Chicken** wrapped in pea pod

**Sesame Crusted Ahi Tuna** on rice cracker with wasabi-honey drizzle

**Sweet Potato & Scallion Pancakes** with smoked salmon & caper cream cheese or pear chutney

**Tomato Basil or Artichoke Bruschetta**

**Traditional Shrimp Cocktail** with cocktail sauce

**Vietnamese Summer Rolls with shrimp**

**Wild Salmon Cake** with caper onion relish

**Cold Station/Display**

**Aged Parma Prosciutto & Roasted Peppers** served with aged parmesan & balsamic olive oil drizzle

**Antipasto** of assorted Italian meats, cheeses & marinated vegetables with fresh baguettes

**Beef Tenderloin** with au jus or horseradish sauce

**Cheese Board of imported & domestic cheeses** with fruit & assorted crackers & crostini

**Crudités Basket** of crisp celery, carrots, cucumbers, broccoli, cauliflower & olives served with dips

**Fresh Fruit Skewers**

**Fresh Mozzarella**, Tomato & Basil with balsamic olive oil drizzle

**Grilled Vegetables** roasted & grilled peppers, zucchini, yellow squash, eggplant & portobello mushroom with balsamic-olive oil drizzle

**Hummus with spinach** & feta salsa & pita triangles

**Whole Poached Salmon** decorated with cucumber scales & served with sauce verte

**Smoked Salmon** herb cream cheese, hard-boiled egg, red onion, capers, cucumbers, & pumpernickel

**Raw Bar** of oysters, clams, shrimp & crab on ice with lemon, horseradish & cocktail sauce

**Smoked Fish** of salmon, shrimp, scallops, sturgeon, trout & mussels served with pumpernickel & assorted sauces

**Assorted Sushi &/or Sashimi** a selection of your favorites with wasabi & pickled ginger

**Hot Hors D'oeuvre**

**Andouille Sausage Pastries** with Cajun mustard

**Arancini di Riso** small rice balls

**Beef Tenderloin Crostini** with smoked tomato jam

**Blue Crab Cakes** with remoulade sauce & lemon

**Brie & Raspberry Stars**

**Buffalo Chicken** with blue cheese-celery dip

**Cheese Quesadilla** garnished with guacamole

**Coconut Shrimp** with pineapple salsa

**Corn Fritters** with fresh peach chutney

**Croque Monsieur**

**Dim Sum** a variety of homemade dumplings

**Escargot Vol-au-Vent** with garlic parsley butter & shaved fennel

**Fig & Goat Cheese Phyllo**

**Franks in a Blanket** served with deli mustard

**Grilled Cheese** with bacon jam

**Grilled Petit Lamb Chops** with tarragon crème

**Ham & Gruyere Puff**

**Mission Figs** Stuffed with Gorgonzola Cheese & wrapped with prosciutto, balsamic glaze

**Hot Hors D'oeuvre continued…**

**Moroccan Spiced Lamb Kabobs** with tatziki sauce

**Mushroom Cap** with Creamy braised short rib & polenta or vegetable-fennel stuffing

**Olive & Goat Cheese Tarts**

**Pissaladiere** nicoise onion tart

**Prosciutto-Provolone Rolls**

**Pulled Pork** **on a biscuit** with apple-celeriac slaw

**Roasted Clams Oreganato**

**Salt Cod Potato Cakes** with green olive tapenade

**Sausage Ragu** on Polenta

**Seared Sea Scallops** with bacon & caramelized onion

**Spanakopita** with artichokes

**Thai BBQ Shrimp** large shrimp marinated, skewered & grilled in Thai BBQ sauce

**Sliders** can be hors d'oeuvre size or regular size

**Petite Sliders** with cheese, pickle & ketchup on a mini burger roll

**Brisket** with crispy fried onions

**Chicken Parmesan**

**Smoked Salmon** with crème fraiche, red onion & dill

**Sopressata & Provolone** with roasted red pepper

**Turkey, Cranberry, Stuffing & Swiss cheese**

**Salamico Piccante** from Felino in Emilia - Romagna with Sharp Provolone, Basil, Roasted Red Peppers & EVOO on a Ficelle

**Hot Station/Display**

**Beef Wellington** filet mignon & mushroom duxelle wrapped in pastry, marchand de vin sauce

**Corned Beef or Pastrami** served with deli mustard or apricot-orange glaze

**Filet Mignon** with marchand de vin, brandy-spiked béarnaise, horseradish or black peppercorn sauces

**Ham** served with horseradish & honey-mustard, Dijon or whole mustard

**Leg of Lamb** prepared with lemon, garlic, parsley & mint

**London Broil** with marchand de vin, béarnaise or soy ginger sauces

**Pasta Station**

Pasta Choices: rigatoni, spaghetti, linguini, tortellini, ravioli, orecchiette or cavatelli

Sauce Choices: marinara, vodka, bolognese, alfredo, carbonara, primavera, garlic & olive oil, fra diavolo, tomato cream, pesto or puttanesca

**Pork Loin** BBQ sauce, apricot glaze or garlic & pepper au jus

**Prime Rib of Beef** served with au jus or horseradish sauce

**Roast Sirloin** marchand de vin, brandy-spiked béarnaise, horseradish or black peppercorn sauces

**Salmon En Croute** wrapped in pastry with spinach & gruyere, lemon beurre blanc or Dijon mustard

**Roast Turkey** with cranberry compote & herb aioli

**Tuscan Pork Loin** stuffed with roasted peppers, spinach & fresh mozzarella, pan gravy

**Whole Dry Rubbed New York Strip Steak** with horseradish cream or wild mushroom demi-glace