

RECEPTION AND HORS D'OEUVRES

Minimum of 50 Guests

ENHANCE- MENT

Only Valid in Addition to Meal

5 Pieces per person Select three from classic hors d' oeuvres

15 per person

LIGHT COCKTAIL RECEPTION

8 Pieces per person Select four from classic or vintage

28 per person

HEAVY COCKTAIL RECEPTION

12 Pieces per person Select six from classic or vintage

38 per person

HORS D'OEUVRES

5 Dozen Minimum
per item

Butler Passed or
Stationed

Swedish Meatballs

Habanero Chicken Wings with blue
cheese dressing

Spring Rolls with sweet thai
chili sauce

Spanakopitas with Tzatziki

Assorted Deviled Eggs plain, bacon
and caviar

35 per dozen

Mini Vegetable Quesadillas roasted
tomato salsa and cilantro crema fresca

Sesame Crusted Chicken Skewers
lemon aioli

Miniature Cheese Pizzas

Vegetable Pot Stickers with hoisin
sauce and scallions

Beef Crostini with chimichurri

PREMIUM HORS D'OEUVRES

5 Dozen Minimum
per item

Butler Passed or
Stationed

Swordfish Ceviche Spoons micro
cilantro and crispy tortilla strips

Coconut Shrimp with papaya
cocktail sauce

Assorted Mini Quiche

Shrimp Cocktail Cup cocktail sauce
and lemon

Pigs in a Blanket served with mustard
and ketchup

40 per dozen

**Miso Glace Portobello Mushroom
Skewers** with sweet soy reduction,
toragashi and green onions

Mini Crab Cakes remoulade and
tomato confit

Rumaki bacon wrapped dates stuffed
with cheddar cheese served with
chive crème fraîche

Antipasto Skewer bocconcini, sun
dried tomato, kalamata olive and
artichoke heart, served with pesto and
balsamic glaze