

Butler Passed Hors d'Oeuvres | Hot & Cold Hors d'Oeuvres

50 piece minimum per item, priced per 50 pieces

<u>Silver</u>	<u>Gold</u>	<u>Platinum</u>
<p style="text-align: center;"><i>Spinach and Feta in Phyllo</i></p> <p style="text-align: center;"><i>Assorted Finger Sandwiches</i></p> <p style="text-align: center;"><i>Turkey and Cheese, Ham and Cheese, or Chicken Salad</i></p> <p style="text-align: center;"><i>Southwestern Chicken and Vegetable Egg Rolls with Chipotle Ranch Dipping Sauce</i></p> <p style="text-align: center;"><i>Swedish Meatballs</i></p> <p style="text-align: center;"><i>Pork Pot Stickers with Sweet Chili - Ginger Soy Sauce</i></p> <p style="text-align: center;"><i>Chicken Tenders with Thai Peanut Sauce</i></p> <p style="text-align: center;"><i>Mini Quiche</i></p> <p style="text-align: center;"><i>Mushroom stuffed with Italian Sausage and Spinach</i></p> <p style="text-align: center;"><i>Franks in Puff Pastry</i></p> <p style="text-align: center;"><i>Bruschetta on toasted Ciabatta Bread</i></p> <p style="text-align: center; font-weight: bold; margin-top: 20px;"><i>\$125.00</i></p>	<p style="text-align: center;"><i>Coconut Shrimp in Mango Chutney</i></p> <p style="text-align: center;"><i>Baked Brie Cheese and Raspberry in Puff Pastry</i></p> <p style="text-align: center;"><i>Thai Beef Tenderloin Sate with Peanut and Sweet Chili Dipping Sauce</i></p> <p style="text-align: center;"><i>Caprese Skewers with balsamic glaze</i></p> <p style="text-align: center;"><i>Loaded Twice Baked Baby Potato</i></p> <p style="text-align: center;"><i>Miniature Chicken Cordon Bleu</i></p> <p style="text-align: center;"><i>Tempura Shrimp Cocktail</i></p> <p style="text-align: center;"><i>Grilled Mini Reuben Sandwiches or Mini Cubans</i></p> <p style="text-align: center; font-weight: bold; margin-top: 20px;"><i>\$150.00</i></p>	<p style="text-align: center;"><i>Maple Glazed Bacon Wrapped Shrimp Skewer</i></p> <p style="text-align: center;"><i>Bacon Wrapped Sea Scallop</i></p> <p style="text-align: center;"><i>Lump Blue Crab Cake Lollipops with Remoulade</i></p> <p style="text-align: center;"><i>Mini Beef Wellington</i></p> <p style="text-align: center;"><i>Mushroom stuffed with Blue Crab and Parmesan Cheese</i></p> <p style="text-align: center;"><i>Sesame Seared Ahi Tuna</i></p> <p style="text-align: center;"><i>Mini Shepard's Pie in puffed pastry with Guinness Glaze</i></p> <p style="text-align: center;"><i>Crab Stuffed Shrimp</i></p> <p style="text-align: center; font-weight: bold; margin-top: 20px;"><i>\$200.00</i></p>

Hors d'Oeuvre Displays

Market Vegetable Crudités with Chunky Bleu Cheese Dressing
\$4.95 per person

Imported and Domestic Cheese Display with Crackers
\$5.95 per person

Seasonal Fresh Fruit with Yogurt Sauce
\$5.95 per person

Charcuterie Board including olive medley, rolled Italian meats, fresh mozzarella, assorted cheeses, pepperoncino
\$5.95 per person

Hummus Display with Kalamata Olives, Artesian Cheeses, and Toasted Flat Bread
\$5.95 per person

Baked Brie Cheese en Croute with Sliced Anjou Pears and Toasted Almond
\$6.95 per person

Ahi Tuna Display
\$8.95 per person

Colossal Shrimp Cocktail
Market Price

