



Premium Hors D'Oeuvres Options

The following options are available to add onto any menus, or create your full menu from these delicious individual treats!

The premium items listed below are served at a minimum number of pieces per function and cost \$1.50 - \$2.50 per piece. (Includes all service charges)

For a day or evening function, Tapas Menus have become extremely popular as a creative a fun way to present food service. Let us help you create the perfect menu for your function

FRESH FRUIT & VEGETABLES

\$1.50 pp for one / \$2.50 for both

Fruit Kabobs - Fruit can make an attractive finger food for a shower. Fruit kabobs made with seasonal fruit, and may include; Melon Balls (Watermelon, Cantaloupe and Honeydew Melon) Mango, Strawberries and Pineapple. They will be served with a delicious yogurt fruit dip.

OR

Vegetable Cups - Instead of the ordinary raw vegetable platter, small cups of cut vegetables are served with a single portion of dip. A perfect passed hors d'oeuvres instead of a platter with a lot of left overs.

VEGETARIAN OPTIONS

\$1.75 per piece / minimums

Brie with Raspberry – Double cream Brie cheese mixed with toasted almond flakes and topped with raspberry jam, wrapped in phyllo dough. – 50 piece minimum

Tomato & Mozzarella Brushettas – Homemade tomato bruschetta served on crostini

Spinach & Feta in Filo Dough – 25 piece minimum

Stuffed Grape Leaves – served with lemon wedges – 25 piece minimum

Deep Dish Mini Pizzas – Mini phyllo cups with cheese, pepperoni or mushroom.

Arancini with Gouda - An Italian Rice ball made with a creamy Gouda center and coated in panko breading– 50 piece minimum

Cheese and Vegetable Quesadillas – Fresh julienne vegetables, fresh cilantro, Monterrey jack and cheddar cheese rolled into a flour tortilla trumpet – 45 piece minimum

Crisp Asparagus with Asiago - A fresh cut asparagus spear, topped with asiago cheese and wrapped in a crispy phyllo roll – 50 piece minimum

Mini-Quiches – Florentine (blend of spinach, cheese and cream season with chives and spices) or Lorraine (Swiss cheese and cream with a touch of BACON) – 25 piece minimum

Grilled Vegetable Flatbread - Fire-roasted vegetables, fresh asparagus, spinach pesto and a rosette of goat cheese. – 45 piece minimum

Creamy Eggplant & Feta Dip served with pita chips (a version of Baba Gannouch) – 25 piece minimum

Mini Grilled Cheese and Tomato Sandwiches with Chutney – quartered grilled cheese sandwiches may be served with or without tomatoes or chutney– 25 piece minimum

Antipasto Kabobs - Tri-color cheese tortellini, marinated mushroom, olives, mozzarella cheese ball, sun-dried tomatoes, artichoke hearts drizzled with olive oil and balsamic vinaigrette (can also include salami and/or pepperoni) – 25 piece minimum

Roasted Root Vegetable Kabob – Earthy vegetarian friendly kabobs with red beets, sweet potatoes, carrots & white parsnips, seasoned with rosemary, thyme & sea salt – 25 piece minimum

Mac & Cheese Tart – Mac & Cheese with black truffle shavings and white truffle oil – 50 piece minimum

Vegetable Spring Roll – a colorful mixture of Chinese vegetables tossed with soy sauce, sesame oil & a touch of ginger wrapped in a spring roll wrapper – 40 piece minimum

MEAT OPTIONS

\$2.25 per piece / minimums

Chicken Satay – Marinated chicken grilled and served on a skewer – 25 piece minimum

Beef Teriyaki Kabobs – Teriyaki marinated beef tips grilled and served on a skewer – 25 piece minimum

Chicken Fingers – Lightly breaded chicken fingers served with sweet and sour sauce – 30 piece minimum

Mini Meatballs – (Swedish style or Italian style served with Marinara Sauce) – 30 piece minimum

Dates with Bleu Cheese Wrapped in Bacon - Sweet dates stuffed with a savory creamy bleu cheese and hand wrapped in bacon – 50 piece minimum

Southwest Spring Roll - Spicy chorizo sausage, black beans & Monterrey jack cheese – 40 piece minimum

Buffalo Chicken Spring Roll - Fresh pulled white meat chicken topped with a spicy buffalo sauce in a spring roll wrapper– 40 piece minimum

Cashew Chicken Spring Roll - All white meat chicken, cashews & julienne Chinese vegetables seasoned with a tangy oriental BBQ sauce– 40 piece minimum

Chicken Condon Bleu - Tender chicken with ham and Swiss in a delicious puff pastry dough– 50 piece minimum – 50 piece minimum

Reuben Puff- Lean corned beef, sauerkraut & Swiss cheese in flaky rye pastry– 50 piece minimum

Chicken Pineapple Kabobs - A tropical delight. Tender fresh American all white meat chicken breast with crispy red and green peppers and a pineapple chunk on a 6” skewer– 25 piece minimum

Pork Pot Stickers - A blend of pork, scallion, roasted garlic and ginger wrapped in a wonton wrapper– 25 piece minimum

Roasted Lamb Gyro - Petite pita bread stuffed with lightly marinated roasted lamb and swathed in a refreshing cucumber & yogurt based tzatziki sauce– 35 piece minimum

Sirloin with Gorgonzola wrapped in Bacon - Juicy fresh ground sirloin with gorgonzola wrapped with bacon on a skewer– 50 piece minimum

Moroccan Lamb Lollipops – Lamb mixed with mild curry and spices and raisins for sweetness. Rolled onto a lollipop stick and crusted with a pistachio crust - 40 piece minimum - \$2.50 *pp*

SEAFOOD OPTIONS

\$2.50 per piece / minimums

Coconut Shrimp – medium shrimp dipped in a mild coconut batter and rolled in coconut and bread crumbs– 25 piece minimum

Crab Cakes – A rich blend of crabmeat, peppers and spices hand formed and lightly breaded. – 40 piece minimum

Shrimp Casino – Large shrimp marinated in a spicy lemon garlic blend, with a mixture of parmesan, red & green peppers & bread crumbs, wrapped in a slice of bacon on a skewer– 25 piece minimum

Crab Stuffed Mushrooms – Bite-sized mushroom caps filled with crabmeat stuffing, diced onions – 30 piece minimum

Scallops & Bacon – Fresh scallops wrapped in center cut bacon – 25 piece minimum

Shrimp Cocktail – Served with cocktail sauce - 30 piece minimum

DESSERT OPTIONS

\$1.75 per piece / minimums

Baklava assortments - 1) honey walnut 2) double chocolate 3) mini pecan blossoms & 4) chocolate almond rolls– 50 piece minimum

Blueberry Cheesecake Purse - served warm in phyllo dough– 50 piece minimum

Caramel Apple in Phyllo - Apples, goat cheese, walnuts & caramel – 50 piece minimum

Premium Cheesecake Pops (3 flavors OR 4 flavors) 1) Milk Chocolate with Toffee, 2) Milk Chocolate & Cookie Crumble, 3) Milk chocolate with shredded coconut and/or 4) Strawberry and Pistachio (served cold) – 50 piece minimum

Imported French Macaroons - (6 flavors) Raspberry, Chocolate, Vanilla, Pistachio, Coffee & lemon– 60 piece minimum

Mini Cheesecakes (choose one number option) – 1) Traditional New York (graham crust or chocolate crust), 2) Turtle Flavor, 3) Blueberry Swirl, 4) Double Chocolate or 5) Key Lime – 50 piece minimum

Petit Fours (choose one number option) – 1) Black & White – chocolate & vanilla butter creams & 2) Chocolate Lovers – red velvet, double chocolate, Irish crème, coffee liqueur, caramel, cookies n crème, chocolate & vanilla 3) Coffee Lovers – coffee, cappuccino, Irish crème and French vanilla & 4) Holiday Collection – chocolate and vanilla covered / holiday decorated – 50 piece minimum