

PASSED HORS D'OEUVRES...cont'd

Mongolian Steak Skewers with Scallion & Jalapeño Pineapple Relish
Angel Hair Rolled Lamb Meatballs with Basil Pesto Crema & Red Pepper Puree

Sliced Filet Mignon with Wasabi Parsnip Potato Puree
on a Crostini with Micro-Greens

Hand-Rolled Jumbo Pigs in a Blanket with NY Deli Mustard & Parsley

Gourmet Sausage Rolled in a Puff Pastry with Grainy Mustard & Chiffonade Basil

Cilantro Chimichurri Steak Skewers with Cherry Tomato

Antipasto Skewers

Dijon Panko Encrusted Baby Lamb Chops with Lime, EVOO,
Sprig of Mint, & Cherry Tomatoes

Sweet N' Sour Chili Bourbon Meatballs with Shredded Carrots & Alfalfa Sprouts

Twice Baked Baby Potatoes with Bacon, Chives & Mozzarella

Stuffed Peppadew Poppers with Gourmet Sausage & Asiago Cheese

Mini Beef Wellington with Grainy Mustard & Parsley

Kielbasa Wrapped in a Wonton with Horseradish Mustard

Mushroom Marsala Meatballs with Marscapone, Thyme, & Chives

Swedish Meatballs with Brown Gravy & Scallion

PIZZAS

Mini Pizza's: Mozzarella Cheese & Pepperoni

Assorted Mini Pizza's:

1. Exotic Mushroom & Truffle Oil
2. Duck, Goat Cheese, Scallion & Hoison
3. Broccoli Rabe with Applewood Smoked Chicken Sausage

Shredded Steak Quesadilla's with Black Beans, Monterey Jack, Cheddar Cheese,
Jalapeno, Fresno, Cilantro, Tri-Color Peppers, Red Onion & Pico De Gallo

Baby Cubano Sandwiches with Sour Pickles, Sweet Rosemary Ham,
Pork Loin, Dijon Aioli

*COCKTAILS PAIRED WITH HORS D'OEUVRES

Assorted Jello Shots with Alcohol Infused Whipped Cream

Absolute Pepper Bloody Mary, Filthy Olives, Gherkins, Celery
with a Roasted Horseradish Shrimp Cocktail

*Red Eye Blue Point Oyster Shooters

*Cinnamon Infused Irish Coffee with a Cinnamon Bun

*Miniature Spent Grain Pizzas with Seasonal Craft Beer Shot or Rootbeer

*Margarita Shooters with Blackened Fish Tacos, Asian Slaw & Avocado Crema

*Assorted Fruit Cup with Sangria

STATIONARY APPETIZERS

Double Crème Baked Brie Wrapped in a Puff Pastry, Drowned with Brown Sugar,
Rum Butter, Pepper Jelly, Almonds, Craisons, Assorted Grapes, & Artisan Crackers

Antipasto Platter with Marinated Olives, Roasted Peppers, Peppadews, Artichoke Hearts,
Assorted Meats, Cheeses, Grape Leaf, & Artisan Breads

Assorted Miniature Sandwiches & Wraps Platter

Jumbo Shrimp Cocktail with Cocktail Sauce, Lemons & Limes

Crudite Platter with Dipping Sauce

Fresh Fruit Platter

Domestic Cheese & Cracker Platter with Cubed Cheddar Cheese, Swiss Cheese,
Jalapeño Monterey Jack Cheese, & Assorted Grapes

Charcutrie Plate: Hand Cured Salami, Imported Cheese, Marcona Almonds,
Artisanal Mustard, Organic Honey & Cracker Plate

Chefs Selection of Imported Cheese & Cracker Platter with Port Salute, Gruyere,
Roquefort, Smoked Gouda, Goat Cheese, & Assorted Grapes

Assorted Sushi & Sashimi Boat

Chips & Dips

Honey Cardamom Roasted Nuts

Baba Ganoush with Pita Chips

Consuming raw or undercooked meats, poultry, seafood, shellfish, oysters, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.