

Passed & Stationary Appetizer's

Hors D'Oeuvres Menu:

Pricing per 50 pieces (party size needed to determine price)

Thai peanut lettuce wraps

Short rib & three cheese fried arancini with marinara sauce

Spinach, roasted red pepper, artichoke & three cheese blend stuffed mushrooms

Meatballs-blend of beef, pork and veal simmered marinara sauce topped shaved parmesan, asiago cheese & fresh basil

Prosciutto wrapped goat cheese stuffed dates

Mini crab cakes- a mixture of lump crab, chives, red peppers coated in a six spiced Japanese bread crumb finished with a dollop of citrus-caper aioli

Prosciutto wrapped melon drizzled with aged balsamic glaze

Lamb lollipops- grilled lamb chops with chimichurri

Thai beef satay-grilled and skewered marinated beef complimented with Thai peanut sauce

Chicken satay -lightly fried and skewered chicken breast coated in Japanese breadcrumbs and sesame seeds complimented with a sweet chili dipping sauce.

Sweet chili or sriracha boneless chicken bites- lightly fried breaded chicken bites tossed in sweet chili or sriracha sauce, accompanied by blue cheese dressing

Caprese skewer, cherry tomato and fresh mozzarella cheese tossed in basil pesto and drizzled with aged balsamic glaze

Tuna poke- fresh raw seasoned tuna, avocado, cucumbers, sesame seeds, crispy wonton confetti in Chinese spoon

Shrimp ceviche- shrimp, onions, peppers, tomatoes, cucumbers, cilantro, garlic, and fresh lemon juices

Spring Rolls- mini crispy spring rolls filled with chicken or vegetables, served with a sweet and sour sauce

Thai chili shrimp- lightly fried shrimp, coated in Japanese breadcrumbs and tossed in Thai chili sauce, complimented with a bleu cheese dressing for dipping

Filo wrapped asparagus drizzled with aged balsamic glaze

**Please contact us to discuss more choices & pricing- the options are endless.
It's your menu & your budget!*

Assorted flatbread pizzas- Chef's choice

Seared blacken tuna with carrot & ginger spiced cucumber slaw, soy glaze on crispy wonton chips

3 cheese or short rib arancini with marinara and shaved parmesan cheese

Stuffed mushroom -3 cheese blend, spinach & artichoke or chorizo and scallop stuffed mushrooms

Scallops and bacon - bite size scallops wrapped in apple wood smoked bacon in a pure maple glaze

Mini beef wellington chopped mushroom & herbs with a medallion of beef tenderloin in puff pastry

Prosciutto wrapped asparagus lemon herb aioli drizzle

Shrimp cocktail classic shrimp cocktail with homemade cocktail Sauce.

Lobster mac n cheese spoon-fresh lobster in homemade three blend of mac and cheese served in a Chinese spoon.

Toasted ravioli breaded and deep-fried cheese ravioli served with warm marinara.

Franks in puff pastry- classic pigs in a blanket, served with stone ground mustard

Mini tuna taco- tuna tartare, cucumber- avocado & seaweed salad, spicy aioli, toasted sesame seeds, crispy wonton shell

Gazpacho shooter smooth and chilled with chopped tomatoes, cucumbers, onions, peppers and herbs.

Vegetable or Chicken quesadillas- 3 cheese blend with seasonal vegetables or 3 cheese blend with caramelized onion, peppers and BBQ chicken

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