

# ***Cold Hors D'Oeuvres Menu***

## ***Domestic and Imported Cheese Tray with Wafers***

### ***Seasonal Fresh Cut Fruit***

*An Elegant Array of Honeydew, Cantaloupe, Golden Pineapple, and Strawberries*

### ***Chocolate Covered Strawberries***

*Fresh Ripe Strawberries Dipped in a Milk Chocolate Ganache*

### ***Pina Colada Filled Strawberries***

*Fresh Ripe Strawberries Covered and Filled with a Sweet Pina Colada Cream Cheese Filling*

### ***Grilled Vegetable Tray with Zesty Cucumber Dip***

*Seasonal Vegetables Seasoned with Garlic, Sea Salt, Fresh Cracked Black Peppercorns and Olive Oil Flamed Grilled to Perfection and Served with a Zesty Cucumber Dip*

### ***Asparagus Bundles Wrapped with Prosciutto Ham***

*Fresh Asparagus Spears Blanched in Seasoned Water Bundled Together with Prosciutto Ham*

### ***Rustic Asparagus and Country Ham Bruschetta with Crostini's***

*Fresh Asparagus Blanched and Diced Tossed with Shredded Parmesan, Olive Oil, Sea Salt, Black Pepper, Garlic, Diced Prosciutto Ham, then Splashed with White Balsamic Vinegar Served with Crostini's*

### ***Exotic Relish Tray***

*An Assortment of Olives, Peppers, Mushrooms, Pickles and Hummus Served with Lavash Chips*

### ***Anti-Pasta Tray***

*A Traditional Variety of Italian Meats Paired with Fresh Mozzarella, Mushrooms, Artichokes, Peppers, Drizzled with Olive Oil and a Splash of Balsamic Vinegar*

### ***Mini Caramelized Onion and Goat Cheese Panini's***

*Herb Laced Flat Bread with Chevre and Caramelized Vidalia Onions then Grilled to Perfection*

### ***Assorted Mini Sandwiches and Gourmet Wraps***

*An Array of Sandwiches and Wraps Filled with Your Choice of Meats and Cheeses. Ask for Suggestions*

### ***Crab Cheesecake with Lavash Chips and Cocktail Sauce***

*Cream Cheese Seasoned with Spices and Crabmeat Whipped to a Creamy Spreadable Dip Served with Lavash Chips and Cocktail Sauce.*

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***Mexican Crab Salad Served with Tri-Colored Tortilla's***  
*Lump Crab Meat Tossed with Lime Juice, Garlic, Pico De Gallo,  
Roasted Corn and Black Beans Served with Tri-Color Tortilla Chips*

***Peppered Tuna Rasher with Wasabi***  
*Pan-Seared Pepper Crusted Ahi Tuna Sliced Thin Served Medium Rare with Wasabi*

***Carpaccio***  
*Thin-Sliced Beef Fillet Drizzled with Olive Oil and Lemon Juice  
Topped with Onions and Capers Served with a Garlic Aioli*

***Cocktail Shrimp (Peeled) with Cocktail Sauce***  
*Jumbo Shrimp Cooked in Bouillon Then Seasoned with Old Bay  
Served Peeled and Deveined with Cocktail Sauce*

***Steamed Shrimp (Unpeeled) with Cocktail Sauce***  
*Jumbo Shrimp Cooked in Bouillon then Seasoned with Old Bay  
Served Unpeeled with Cocktail Sauce*

# *Hot Hors D'Oeuvres Menu*

## *Spinach Dip with Lavash Chips*

*Fresh Baby Spinach Seasoned then Wilted and Folded into a Creamy Cheese Blend  
Baked to Perfection Served with Crispy Lavash Chips*

## *Crab Dip with Lavash Chips*

*Lump Crabmeat Blended with Old Bay and a Secret Blend of Spices Folded into a Creamy Cheese Mixture  
Baked to Perfection Served with Crispy Lavash Chips*

## *Cowboy Skewers*

*Thinly Sliced Beef Marinated in Bold Spices Grilled Over an Open Flame  
Served on a Bamboo Skewer with Garlic Aioli.*

## *Honey Teriyaki Chicken Satay's*

*Tender Chicken Breast Sliced Coated with a Marinade of Teriyaki and Honey Served on a  
Bamboo Skewer sprinkled with Toasted Seasoned Seeds.*

## *Luau Skewers*

*Fresh Golden Ripe Pineapples Grilled to Perfection with a Thai-Plum Glaze Served on Bamboo Skewers*

## *Grilled Vegetable Skewers*

*An Array of Seasonal Vegetables Seasoned with Olive Oil, Sea Salt, Fresh Cracked Black Peppercorns, and Garlic Grilled  
to Perfection Served on a Bamboo Skewer with a Zesty Cucumber Dip*

## *Savory Cannoli's*

*Flaky Cannoli Shells Filled with a Variety of Fillings. The Most Popular are Spinach and Crab,  
Roasted Red Pepper Hummus, and a Spicy Con Queso Filling.*

## *Spanokopita's*

*A Traditional Greek Puff Pastry Stuffed with Spinach and Feta Cheese Baked to a Golden Brown*

## *Tex-Mex Chicken Quesadilla's*

*Seasoned Chicken Smothered with Peppers, Onions, Cheese, in a Soft Flour Tortilla  
Pan-Seared to a Golden Brown Served with a Spicy Ranch Dipper*

## *Cremini Mushroom Tequitos*

*Fresh Cremini Mushrooms Sautéed and Tossed with Onions, Bell Peppers, and Smoked Gouda Rolled in a  
Flour Tortilla then Pan-Fried to Perfection Served with a Sun-dried Tomato Aioli*

## *Pan-Fried Chicken Morsels*

*Fresh Chicken Breast Sliced into Bite Size Pieces Dredged in Seasoned Flour then Pan-Fried to a  
Golden Brown Served with a Tangy BBQ and Honey Mustard Sauce.*

# *Hot Hors D'Oeuvres Menu*

## *Blackened Beef Tips*

*Sirloin Beef Tips Seasoned with Cajon Spices and then Grilled on an Open Flame to Perfection  
Served with a Creamy Cool Texas Style Ranch.*

## *Mini Crab Cakes*

*Lump Crab Meat Folded into a Mixture of Seasonings and Mayonnaise then  
Broiled to Perfection Served with a Remulade Sauce.*

## *Pan-Seared Sea Scallops with a Tropical Salsa*

*Sea Scallops Lightly Seasoned with Sea Salt, Fresh Cracked Black Peppercorns and Olive Oil Pan-Seared to a  
Golden Brown Served with a Tropical Salsa for Dipping*

## *Country Ham and Biscuits with Raspberry Jam*

*Country Style Biscuits Piled with Thinly Sliced Ham and Raspberry Jam Baked to Perfection can be  
Served Either Hot or at Room Temperature*

## *Meatballs*

*Everyone's Favorite – We Can do Any Array of Flavors Please Ask for Suggestions*

## *Coconut Shrimp with Pina Colada Sauce*

*Jumbo Shrimp Coated with a Coconut Beer Batter Deep Fried to a Golden Brown  
Served with a Creamy Pina Colada Dipping Sauce*

## *Mini Frittata's*

*A Traditional Italian Frittata Mixture with Seasonal Vegetables with  
Parmesan Cheese Baked to Perfection Served in Bite Size Morsels*