

HORS D'OEUVRES - HOT*

16.00 - 27.00 per dozen

Phyllo Purses / Triangles / Cups
with a variety of fillings:

Spinach & Feta, Roquefort & Pistachio,
Sun-dried Cherry & Camembert,
Curried Chicken & Almond,
Prosciutto & Rosemary

Mini-Quiches with a selection of fillings

Puff Pastry with Pate, Wild Mushrooms
& Currant Glaze

Tea-Smoked Scallops with Pancetta

Chicken, Beef or Shrimp Satays (skewers)
with Dipping Sauces

Spring Rolls with Plum Sauce
(Shrimp or Vegetable)

Miniature Semolina Pizzas with a variety
of toppings:

Vegetable & Cheese, Artichoke Hearts with
Sun-dried Tomatoes & Chevre,
Tomato & Roasted Peppers with Cheese
Stuffed Mushroom Caps

* MINIMUM ORDER FOR HOT & COLD
HORS D'OEUVRES

The minimum order is three dozen for each
variety of hors d'oeuvres.

They are available on trays - garnished and ready
for entertaining. There will be an additional
charge for this service.



Appetizingly Yours

EVENTS & CATERING

HORS D'OEUVRES - COLD*

16.00 - 27.00 per dozen

Prosciutto wrapped around Melon,
Asparagus or Breadsticks

Phyllo Cups with Caramelized Onion,
Tandoori Beef & Cranberry Relish

Smoked Salmon, Roast Beef or Chicken Pinwheels

Chicken Roulades dipped in Coconut Milk
and Crushed Peanuts

Crepes filled with an assortment of Fillings
Shrimp or Vegetable Coriander Rolls

As assortment of Sushi Rolls

Lobster Club on Cornmeal Scones

Smoked Salmon with Capers on
Pumpnickel Rounds

Cucumber Hearts, Cherry Tomatoes or
Snow Peas filled with Salmon or
Crab Mousse or Herbed Cream Cheese

Roquefort or Camembert Grapes rolled in
Pecans or Almonds

Marinated Shrimp wrapped with Snow Peas

Tiger Shrimp served with Remoulade Sauce

Dried Pear Chips topped with Peppercorn Pate
or Smoked Trout Mousse