

"Bronze" Heavy Hors D'Oeuvres Menu

Cocktail Party Menu

Passed and Stationary Items served simultaneously

~ PASSED HORS D'OEUVRES ~

Mexican Twist

A spicy mixture of Beef & Onions rolled in Phyllo Dough, Served with Salsa & Sour Cream

Shrimp & Lime Ceviche

Served in a Toasted Corn Cup

Crisp Potato Knish

Potato, Onion & Cheese filling wrapped in Wonton papers

Sugar Snap Peas filled with Herbed Cream Cheese

~ BUFFET SERVED ~

Cheese Spread in Bread Basket

Cream Cheese, Walnuts, Roasted Red Peppers & Herb's in a home baked Bread Basket,
Served with an assortment of Crackers & Sliced Baguettes

Seafood Pot Stickers

Flash Fried & tossed with our Sesame Teriyaki Sauce

Sister's Chicken Salad Finger Sandwiches

Tasty recipe with Pecans & a touch of Curry for spice

Swedish Meatballs

One of our specialties. Served with our own homemade Sweet & Spicy Mustard for dipping

Vegetable Crudite with Dip

Raw, Blanched, and Marinated Vegetables with Watercress Spinach Dip

Fresh Baked Cookies & Dessert Bars

"Copper" Heavy Hors D'Oeuvres Menu

Cocktail Party Menu

Passed and Stationary Items served simultaneously

~ PASSED HORS D'OEUVRES ~

Beef & Broccoli Wontons

served with mandarin dipping sauce

Caramelized Onion & Smoked Gouda Quesadillas

Chicken & Apple Empanaditas

Chicken, Cheddar Cheese, Granny Smith Apple, Garlic & Rosemary, baked in a savory, folded crust

~ BUFFET SERVED ~

Caramelized Brie with Pecans

A favorite! Candy coating is "cracked" by guests for this tasty & unusual treat, served with crackers

Italian Hand Rolled Calzone

Rotisserie Turkey, Roast Beef, & Tavern Ham, layered with Mozzarella Cheese & Marinara
Baked in a Rosemary Bread Loaf & served sliced

Mushroom and Asparagus Tart

Vegetable Crudite with Dip

Raw, Blanched, & Marinated Vegetables with Watercress Spinach Dip

Freshly Baked Cookies & Dessert Bars

“Silver” Heavy Hors D'Oeuvres Menu

Cocktail Party Menu

Passed and Stationary Items served simultaneously

~ PASSED HORS D'OEUVRES ~

Beef Teriyaki Skewers

Oriental Chicken Tartlets

Chicken, green onions, garlic, & sesame oil, blended & served in a crispy wonton shell

Spinach in Phyllo

Ricotta, Parmesan, & Spinach baked in a flaky, Phyllo triangle & served warm

Asparagus Spears wrapped with Smoked Salmon and Dijon Cream

~ BUFFET SERVED ~

Brie en Crout

Brie Cheese topped with Black Currant Preserves & Pine Nuts, then baked in Puff Pastry
Served with Crackers & Bread

Seafood Smorgastarta

Home baked bread layered with a delicious Crab filling, garnished with Oregon Bay Shrimp, Lox,
Dill, Alfalfa Sprouts & Field Peas

Danish Roast Beef Canapé

New York Strip, sliced & topped with Danish Remoulade & Toasted Onions

Chicken Pesto and Prosciutto

Chicken Breast rolled with Prosciutto, Basil Pesto, & Fresh Spinach, served sliced

Vegetable Crudite with Dip

Raw, Blanched, & Marinated Vegetables with Watercress Spinach Dip

Fresh Fruit in Season

Fresh Baked Cookies & Dessert Bars

"Gold" Heavy Hors D'Oeuvres Menu

Cocktail Party Menu

Passed and Stationary Items to be served simultaneously

~ PASSED HORS D'OEUVRES ~

Basil Marinated Shrimp

Succulent Shrimp, marinated in Imported Olive Oil, Garlic & Fresh Basil, sautéed & served piping hot

Seared Ahi Sushi Chip with Wasabi Cream

Grilled Lamb Filet with English Mint Marinade

Belgian Endive Spears with Herbed Cheese

~ BUFFET SERVED ~

European Cheese Display

English Stilton, Danish Havarti, Smoked Mozzarella, White Cheddar & Brie Cheeses

Served with an assortment of Crackers & Sliced Baguette

Caper Marinated Filet Mignon

Marinated filet, sliced, then marinated a second time with a very special Caper Marinade

This dish is outstanding!

Twice Baked Truffled Potatoes with Asiago

Simply the Best Seafood Souffle

Crab, Shrimp, & Artichokes blended with Cream Cheese, Parmesan, Garlic, Onion and a dash of lemon juice

Baked until bubbling and served with Toasted Pita Points

Chicken Roulades with Arizona Sauce

Chicken rolled with a blend of Prosciutto, Roasted Red Peppers, Poblano Chili and Cilantro.

Served on a bed of Arizona Sauce, (Tomato, Vermouth, and Shallots)

Fresh Fruit in Season

Petite Fruit Tarts, Pate Choux Creame Puffs, Hazelnut Meringues, & Peanut Butter Truffles