

HORS D'OEUVRES

Crostini/Canapes (50 pieces)

Crostini with Hummus

Garbanzo beans, garlic, tahini, cumin, yogurt and olive oil are blended, served on toasted and seasoned baguette slices and topped with sweet paprika. \$55
(Substitute with pita chips \$57)

Crostini with Baba Ganoush

Roasted eggplants, garlic, tahini, parsley and olive oil are blended, served on toasted and seasoned baguette slices and topped with cumin mint yogurt. \$70
(substitute with pita chips \$72)

Roasted Pepper Goat Cheese Crostini

Roasted peppers, garlic, onion and house herbs are coarsely blended and topped on goat cheese crostini. \$99

Goat Cheese and Sun-Dried Tomato Crostini

Goat cheese, sun-dried tomatoes, garlic, lemon zest, and house herbs are blended and topped on crostini. \$90

Basil Pesto Aioli Crostini with Roasted Chicken Breast

Crostini topped with a sweet basil aioli and finished with sliced seasoned chicken breast. \$125

Chicken Liver Pate Crostini

Cooked liver, caramelized onions, minced thyme, peppercorns, Madeira and hard-boiled eggs are coarsely blended and topped on crostini. \$75

Roast Beef Crostini

Crostini with Stilton cheese sauce and baby arugula, topped with roast beef. \$165

Salmon Crostini with Avocado and Citrus Salsa

Crostini with a salmon dill mixture and topped with a salsa of fresh avocado, red onion, house herbs and citrus segments. \$165

Shrimp Canapé

A chive and sour cream sauce is topped on canapé and finished with poached shrimp. \$175

Bruschetta with Fresh Tomatoes and Mozzarella

Crostini is topped with a blend of diced tomatoes, garlic, basil and lemon juice and finished with fresh mozzarella. \$80

Italian Flat Bread with Tapenade

A blend of Greek olives, capers, anchovies, sun-dried tomatoes, roast peppers, garlic, and fresh herbs are topped on Italian flat bread. \$88

Egg, Anchovy, and Olive Crostini

Hard-boiled eggs, olives and herbs are blended with anchovy aioli and topped on crostini. \$55

Mini Muffuletta

Mini assorted bread rolls filled with Chef's choice of cold cuts, cheeses, an olive vinaigrette, roasted peppers and sun-dried tomato pesto. \$125

Hot Appetizers

Spinach and Gruyere Quiche

Pastry tart filled with eggs, Gruyere and chopped spinach. \$100

Mexican Quiche

Pastry tart filled with eggs, olives, bell peppers, onion, garlic, and a blend of Mexican herbs and cheeses. \$80

Combo Quiche

Twenty-five pieces each of the Spinach and Mexican quiches. \$90

Chorizo Empanadillas

Puff pastry filled with flavorful chorizo and onion. \$100

Artichoke-Spinach Empanadillas

Cream cheese blended with artichoke hearts, spinach, garlic and onion. \$85

Curry Chickpea Fritters with Cucumber Yogurt Mint Sauce

A blend of chickpeas, curry powder, egg, flour and garlic accompanied with a cucumber yogurt mint sauce. \$70

Chicken Liver Rumaki

Chicken liver and water chestnuts wrapped in bacon and baked until brown and crispy. \$135

Jumbo Scallop Rumaki

Scallops wrapped in bacon and baked until brown and crispy. \$155

Stuffed Mushrooms

Baked mushroom caps stuffed with toasted herb bread crumbs, mushroom ends, onion, herbs, parmesan cheese and cream cheese. \$115

Veal Meatball with Paprika and Sour Cream

Ground veal mixed with seasoned breadcrumbs, onion, garlic and parsley. Served with a thick and creamy sour cream and paprika sauce. \$125

Spanakopita

Baked filo dough filled with feta cheese, garlic, onion, and spinach. \$125

Pesto Chicken Skewers

Chicken breast marinated in basil pesto, skewered and then baked. \$140

Teriyaki Chicken Yakitori

Skewered chicken breast dressed with a homemade Japanese teriyaki sauce. \$140

Kalbi Beef

Skewered beef brushed with Korean Kalbi sauce. \$160

Platters

(Serves approximately 50)

Anti-pasta

Crackers or breads served with an assortment of cold cuts, olives, roasted or blanched vegetables, and cheeses. \$175

Vegetable Crudités

An assortment of seasonal vegetables with Chef's choice of dip. \$75

Fresh Seasonal Fruits

An assortment of fresh seasonal fruits. \$125

Cheese and Crackers

Chef's choice of an assortment of imported and domestic cheeses; accompanied by crackers. \$150

Cheddar Cheese Beer Fondue with Bread, Fruits and Vegetables

Bread, apples, cauliflowers, carrots, and celery accompanied by a cheddar cheese beer fondue. \$175