



Receptions

(priced per person)

Cheese and Fruit	\$4.10
Domestic Cheeses with Fresh Fruit Garnish and Assorted Crackers	
Crudité and Dip	\$3.50
Fresh Vegetable Platter with appropriate dipping sauce	
Fruit Display	\$3.55
Fresh Seasonal Fruit with Yogurt dipping sauce	
Mediterranean Table	\$9.25
Hummus, Tabbouleh, Dolmas, Tandoori-style Chicken Satays, Kalamata Olives and Toasted Pita Chips	
Japanese Sushi	Market
A Variety of fresh Maki Rolls are creatively displayed on tiles with Wasabi, Soy Sauce, Pickled Ginger and Seaweed Salad	
Gulf Shrimp Display	Market
Gulf Shrimp piled high, garnished with traditional Horseradish Cocktail Sauce and Lemon	
Smoke Salmon Display	\$68.50 per side
Served with Capers, Grated Egg Whites and Egg Yolks, diced Red Onions, and Mini Bagels	

Hot Hors d'Oeuvres

Cozy Shrimp	Coconut LanGostino	Chicken Saltimbocca
Dijon Chicken	Spanikopitas	Maple Scallops in Bacon
Maryland Style Crab Cakes	Peking Egg Roll	Artichoke and Ratatouille in Filo
Mozzarella and Red Pepper Profiterole	Profiteroles Provencal	Asparagus Quiche
Chicken Finger with Sauce	Chicken Taquito	Asian Mushroom Spring Roll
Crab and Curry Puffs Pastry	Kalamata Olive Tarts	Portobello in Puff Pastry
Teriyaki Chicken and Beef Satays	Mini Beef Knish	Baby Eggplant Toast
Feta and Sun-dried Tomato Filo	Mini Beef Wellington	
Crab and Mango Crostini	Roasted Vegetable Tart	

Cold Canapés (minimum 100 pieces)

Shrimp with Roquefort Cream Cheese	Baby Red Bliss Potatoes with Crème Fraiche	Prosciutto and Artichoke Mushroom Caps
Ocean Scallops with Ginger and Curry	Cucumber Cups with Cream Cheese and Shrimp	Cherry Tomatoes with Boursin

6 Pieces per Person - \$10.55

10 Pieces per Person - \$15.75