



Hors d'Oeuvres

Mark Thompson, Director of Catering | Tel: (617) 287 – 5114 | Fax: (617) 287 – 5024

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 Satay | Feta and Sun-dried Tomato Filo | Baby Eggplant Toast |
| Mini Beef Knish | Mini Beef Wellington | Roasted Vegetable Tart |
| Crab and Mango Crostini | | |

Cold Canapés (minimum 100 pieces)

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

6 Pieces per Person - \$12.49

10 Pieces per Person - \$17.49