

We have an ever-evolving list of appetizers; the following are just some of our customer favorites. If you desire something not listed, we can include it in your party menu. We specialize in themes and specialty items, so let us work with you to customize a wonderful culinary experience for your guests. (H) = served HOT in sterno-fueled chaffing dish (equipment rental extra)

Nutted Olives Large queen olives surrounded with cream cheese, rolled in toasted pecans, served halved.

Asparagus Wraps Asparagus spears wrapped with prosciutto and boursin.

Glazed Brie and Pear Tartlets Mini filo tarts filled with brie, fresh pears and a brown sugar glaze.

Chicken Pecan Cranberry Puffs Mini butter-puffs stuffed with turkey salad, toasted pecans and dried cranberries.

Ruben Puffs Mini butter-puffs stuffed with corned beef, sauerkraut Russian dressing and shredded swiss cheese.

Seafood Puffs Mini butter-puffs stuffed with creamy seafood salad.

Alfredo Pesto Meatballs (H) Bite-sized meatballs in a rich alfredo pesto sauce with toasted pine nuts.

Shiitake Mushroom and Bacon Dip (H) Creamy mixture of mushrooms, garlic and bacon, served warm with toasted baguette slices.

Tri-colored Tortelloni Skewers Cheese-filled tortelloni in red, green and white, served with lemon garlic parmesan sauce.

Crostini with sun dried tomato jam and thyme goat cheese Baguette toasts with savory sun dried tomato jam and rustic herb goat cheese.

Crostini with Sweet Peppers and Gorgonzola Baguette toasts with red and yellow peppers, capers, basil and gorgonzola.

Ham and Brie Pinwheels: Puff pastry swirls around black forest ham, brie, brown sugar and almonds.

Roquefort Grapes Grapes covered with blue-and-cream cheese, rolled in toasted walnuts.

Spinach Artichoke Dip (H) Creamy spinach artichoke dip served with toasted buttered tortilla wedges.

Feta Artichoke Hearts Feta cheese, black olives and roasted red peppers melted atop artichoke bottoms.

Bacon-wrapped Water Chestnuts (H) Basted with maple syrup.

Asian Sesame Pork Tenderloin Marinated tenderloin encrusted with sesame seeds, served with a honey ginger sauce and king Hawaiian buns. (On the side)

Fried Mac-n-Cheese (H) Seasoned mac-n-cheese, breaded and fried.

Baked Brie en Crute Whole wheel of brie, surrounded with puff pastry, enhances with brown sugar and almonds, served with sliced French baguettes.

Fruit Kabobs Honeydew, cantaloupe, grapes, pineapple and berries served radiating from a melon half or in a pineapple stair-step cascade, surrounded by fresh strawberries.

Fresh Fruit Display Pineapple, strawberries, honeydew, cantaloupe, pineapple, grapes & other in-season fruits, with fruit dip.

Flaming Teriyaki Chicken Skewers Honey teriyaki chicken coated with toasted sesame seeds, radiating from a melon topped with a flaming cauldron.

Flaming Jerk Shrimp Spicy jumbos shrimp skewers, radiating from a melon topped with a flaming cauldron.

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“Mexican” Cheesecake Savory cheesecake topped with salsa, served with toasted tortilla wedges.

Balsamic Rosemary Roast Beef Served with red onion confit and horseradish cream on baguette slices.

Fruit and Cheese Display A variety of high-end cheeses displayed with fresh fruits and/or Mediterranean olives and flatbreads.

Crab Salad Bundt Highly-seasoned crab salad molded into a bundt, served with wheat crackers.

Warm Crab Salad (H) Creamy crab salad served with flatbread variety.

Artichoke and Shrimp Dip Creamy dip with artichoke, shrimp and mushrooms, served with toasted flatbread.

Feta Rye Rounds Feta cheese with green onions, red and green peppers melted atop cocktail rye bread.

Ham Dip in Sour Dough Bread Creamy onion, cheese and ham combination, served in hollowed sourdough bread round with sourdough bread for dipping.

Hot Crabmeat Dip (H) Creamy seasoned crabmeat served with rye crackers.

Mini Chickaritos (H) Seasoned chicken, green onions and cheese wrapped in puff pastry, served warm with salsa and guacamole.

Spinach Puffs (H) Cheesy warm spinach and cheese puffs.

Sauerkraut Balls (H) Tangy mixture of sauerkraut, ham and onion.

Jumbo Shrimp Large chilled shrimp, served with seafood cocktail sauce. (15 ~ 18 count)

Cocktail Crab Claws Petite cracked crab claws served with seafood cocktail sauce. (17 ~ 20 count)

Chicken Wings (H) Buffalo, bar-b-que, or tequila lime wings (buffalo wings served with celery sticks and blue cheese dressing).

Stuffed New Potatoes Baked new potatoes, hollowed then stuffed with bacon, sour cream, cheese, chives and/or caviar. (extra cost/ market price)

Smoked Salmon Mousse Creamy smoked salmon with a touch of horseradish, served chilled on English cucumber slices.

Smoked Salmon Platter Large smoked salmon fillet with capers, chopped eggs, minced red onion, cream cheese and toasted baguettes or mini-bagels.

Smoked Salmon Bites Cucumber cups filled with smoked salmon and cream cheese with dill and red onion, topped with capers.

Savory Mushroom Caps (H) Large mushroom caps stuffed with goat cheese, basil and roasted red peppers.

Marinated Mushrooms Bite-sized mushroom caps in a sweet- and-savory sauce.

Fresh Mozzarella and Roasted Peppers Bite-sized buffalo mozzarella balls surrounded by roasted red, yellow and orange sweet peppers and basil.

Roasted Garlic & Rosemary Hummus or Roasted Red Pepper Hummus: Served with flatbreads.

Spanakopita (H) Filo triangles stuffed with spinach and feta cheese.

Sweet Onion Tartlets Savory onion and cream tarts.