

HOT HORS D'OEUVRES | 2016

Includes disposable wear, napkins and utensils.
Minimums apply; please ask your sales representative for details.

Apricot or Raspberry and Brie Kisses

brie topped with apricot puree or raspberry preserves placed in phyllo dough and baked

Arancini

italian fried risotto rounds with a mixture of pancetta and fontina cheese

Assorted Mini Quiche

baked custard with fillings in a small pie crust

Bacon Wrapped Scallops

sea scallops wrapped in bacon

Baked Artichoke Reggiano Crostini

marinated artichokes with grated parmesan reggiano cheese and fresh spinach on italian toast round

Beef Negimaki

green onion tips wrapped in tender beef with a teriyaki glaze

Beef Satay

beef marinated in asian spices skewered and served with peanut sauce

Beef Sliders

topped with chipotle mayo, onion straws; garnished with tomato and pickle

Beef Wellington

tenderloin of beef with mushrooms and onion wrapped in a puff pastry

Buffalo Chicken Bites

fried boneless chicken chunks drenched in our spicy buffalo sauce served with your choice of bleu cheese or ranch

Boursin Stuffed Artichoke Hearts

wrapped in a puff pastry

Brie with Baked Apples

apples and cinnamon with brie baked in a puff pastry

Cantonese Barbeque Riblettes

marinated in soy, ginger, garlic and scallions, brushed with bbq sauce

Chicken Empanadas

chicken and assorted cheeses baked in a pastry crust

Chicken, Pork or Vegetable Pot Stickers

served with a ginger soy dipping sauce

Chicken Satay

chicken marinated in asian spices skewered and served with peanut sauce

Chicken Wellington

mushroom duxelles, spinach and swiss cheese wrapped in a puff pastry

Chicken Wings

chicken wings with our homemade buffalo sauce served with bleu cheese

Coconut Chicken Strips

chicken strips tossed in a coconut batter and served with honey mustard

Crab Cakes

chopped crab meat and cajun seasonings mixed with garlic bread crumbs and served with remoulade sauce

Crab Phyllo Purses

crab and cream cheese mixture stuffed in phyllo dough

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Fried Shrimp Spring Roll

tail-on shrimp and cream cheese wrapped in rice paper served with a plum sauce

Gourmet Potato Skins

baby red potatoes stuffed with cheddar cheese, chives, sour cream and bacon

Herb Chicken & Brie Tartlets

seasoned chicken and brie served in a puff pastry cup

Italian Sausage Stromboli

italian sausage and marinara rolled in a puff pastry topped with mozzarella cheese

Macaroni and Cheese Bites

macaroni and cheese, breaded and fried

Marinated Grilled Shrimp

herb-marinated fresh shrimp char grilled and skewered

Miniature Lamb Chops

seasoned and grilled lamb chops with a mint demi glaze

Mini Franks wrapped in a Puff Pastry

cocktail franks rolled in puff pastry and baked served with dijon mustard

Petite Gourmet Flatbread Pizzas

bite-sized cheese, pepperoni or sausage pizzas on flatbread

Pork and Shrimp Egg Roll

served with sweet and sour sauce

Samosa

middle eastern inspired fried pastry with a savory vegetable and potato filling

Sausage Stuffed Mushroom Caps

mushroom caps filled with a blend of ground beef and italian sausage

Shiitake Mushroom Spring Rolls

served with ponzu sauce

Shredded Duck Quesadillas

shredded duck, poached pear and a cheese mixture grilled in a tortilla

Spicy Chicken & Arugula Meatballs

meatballs made with chicken and arugula served with a cayenne cream sauce

Spicy Chicken Sesame Drumettes

mini pieces of chicken fried and flavored with toasted sesame sauce

Spinach & Andouille Sausage En Croute

spinach and andouille sausage wrapped in puff pastry and baked

Spinach & Feta Phyllo Triangles

spinach, feta and pine nuts wrapped in phyllo dough

Stuffed Jalapeños

roasted jalapeños stuffed with cream cheese and cheddar wrapped in bacon

Stuffed Mushrooms

a mixture of vegetables and duxelles stuffed inside mushroom caps

Swedish or BBQ Meatballs

miniature meatballs in your choice of swedish sauce or bbq sauce