

## MINI HORS D'OEUVRES 2009-2010

### **Antipasta Shish Kabob**

Tri-color cheese tortellini, marinated roasted tomato, Kalamata olives and Proscuitto ham are hand-threaded on a 6" skewer for a colorful and flavorful beginning to any meal

### **Szechuan Beef Satay**

A tender strip of beef marinated in a ginger, garlic, teriyaki sauce on a 6" skewer

### **Thai Chicken Peanut Satay**

A strip of tender chicken breast marinated in a delicious blend of fresh peanuts and spicy Thai sauce, woven on a 6" skewer

### **Tandoori Chicken Satay**

The exotic flavors of roasted garlic, ginger, cayenne pepper, cumin & real lime juice are combined for a robust rub for our Tandoori chicken satay. Perfect when complemented with a mild yogurt dipping sauce on the side

### **Chili-Lime Salmon Satay**

Fresh Atlantic Salmon seasoned with robust Southwest spices and a touch of lime on a 6" skewer

### **Spanakopita**

A flaky triangle phyllo pastry filled with spinach, zesty feta cheese and tantalizing spices

### **Shrimp & Herb Cheese Phyllo Beggars Purse**

A unique blend of shrimp, cream cheese, fresh herbs, garlic and seasonings wrapped in a phyllo purse

### **Feta Cheese & Sundried Tomato in Phyllo**

A tangy blend of feta cheese and sundried tomatoes delicately seasoned with basil, olive oil and garlic in a phyllo triangle

### **Curry Chicken in Phyllo**

Chicken combined with curry, peppers and walnuts in a phyllo triangle pastry

### **Wild Mushroom in Phyllo Beggars Purse**

Portobello, Cremini, Shiitake, Oyster and Button mushrooms blended with savory seasonings and a hint of brandy in a buttery phyllo purse

### **Brie En Croute with Raspberry**

Brie cheese with raspberry preserves wrapped in flaky puff pastry

### **Mini Reuben**

A true New York deli favorite! A perfect blend of lean corned beef, sauerkraut and Swiss cheese enveloped in flaky rye pastry

### **Mini Beef Wellington**

Savory piece of beef tenderloin accented with mushroom duxelle encased in a french-style puff pastry

### **Jamaican Beef Patties**

Caribbean Jerk seasonings blended with ground beef, peppers, onions and curry wrapped in a corn pastry

### **Lobster Empanada**

Jalapeno and cheddar cheese flavored dough filled with lobster, black beans, corn, onions, red and green peppers and Monterey Jack Cheese

### **Breaded Bousin Stuffed Mushroom**

A large whole mushroom cap filled with a creamy herb cheese and breaded in potato flakes

### **Mini Quiche Assorted**

Four delicious flavors: Monterey, Florentine, Classic French, and Mushroom



**Vegetable Empanda**

Onions, eggplant, peppers, sundried tomatoes, black beans, Monterey Jack and cheddar cheese in a jalapeno and cheddar cheese flavored dough

**Kalamata & Artichoke Tart**

A sundried tomato and fresh herb tart shell filled with a creamy mixture of Kalamata olives, artichokes and goat cheese

**Spinach Pesto Flatbread**

Fire-roasted vegetables, fresh asparagus, spinach pesto and a rosette of goat cheese create a dramatic splash of color for this fresh and vibrant hors d'oeuvre

**Beef Fajita**

Tender bits of beef, peppers and onions are seasoned and rolled in a flour tortilla with Monterey Jack cheese

**Smoked Chicken Tequila Burrito**

Tender smoked breast of chicken with peppers, Monterey Jack cheese and a splash of tequila wrapped in a flour tortilla

**Southwest Springroll**

Spicy Chorizo sausage, black beans and Monterey Jack cheese are blended with Southwestern spices to create this perfect fusion of East meets West

**Asiago Risotto Croquette**

A robust blend of sundried tomato, roasted garlic, Monterey Jack and Asiago cheese create this rich hors d'oeuvre

**Butter Pecan Shrimp**

A large 31/35ct shrimp is butterflied and dipped in a mild butter pecan batter and rolled in an aromatic mixture of pecans, coconut and breadcrumbs. Each shrimp is then hand-threaded on a 6" wooden skewer

**Snow Crab Cigar**

Canadian snow crab, creamy mascarpone, fresh herbs and spices in an elegant phyllo wrapper

**Tuscan Fontina Bites**

creamy fontina cheese and sundried tomato blend enveloped in a moist chicken breast strip and coated with an herb seasoned breading

**Pork Pot Stickers**

A blend of pork, scallion, roasted garlic and ginger wrapped in a wonton wrapper

**Sesame Chicken**

Tender strips of chicken breasts marinated in sesame oil and coated with sesame seeds and Japanese bread crumbs

**Vegetable Pot Stickers**

A crispy mix of vegetables; cabbage, carrots, onions and celery nestled in a wonton wrapper

**Panang Shrimp**

A large shrimp is marinated in a hot and spicy ground chili paste with hints of red curry, sauteed leeks and coconut cream. The shrimp is then hand-rolled into a crispy springroll with a Chinese parsley peeking through for a dramatic presentation

**Crab Rangoon**

A wonderful blend of crab meat, cream cheese and Oriental spices, all wrapped in a Chinese-style wonton wrapper

**Szechuan Beef Spring Roll**

A mixture of beef and fresh julienned vegetables blended with a spicy Szechuan sauce and gently rolled into an Oriental springroll wrapper

**Vegetable Spring Roll**

A colorful mixture of chinese vegetables tossed with soy sauce, sesame oil and a touch of fresh ginger and wrapped in a thin springroll wrapper

**Crab Stuffed Mushroom Cap**

A large mushroom cap is filled with a delicious blend of crabmeat, fresh herbs and spices to create a delightful flavor experience



**Mushroom Cap Florentine**

A large whole mushroom cap overflowing with a delicate blend of spinach, brie cheese and spices

**Bacon Wrapped Scallop**

A mouth-watering combination of plump white sea scallops, wrapped in a strip of applewood smoked bacon, served on a toothpick skewer

**Duck Rolls**

Roasted duck wrapped in wonton and lightly fried

**Rumaki**

Chicken livers and crunchy water chestnuts, wrapped in applewood smoked bacon on a toothpick skewer.

**Vegetable Samosa**

The perfect blend of potatoes, carrots, onions, red and green peppers, and spices in a triangle springroll wrapper

**Five Cheese Ravioli**

A classic blend of Fontina, Asiago, Regiano Parmesan, Whole Milk Ricotta and Emmenthal Swiss Cheese mixed with fresh herbs and spices

**Assorted Premium Cold Canapes**

Sundried Tomato Tartlet, Ham & Olive Brochette, Smoked Salmon Ribbon, Pistachio & Apricot, Shrimp & Andouille Brochette, Lobster Medallion w/Caviar, Brie w/Pear & Almond, Roast Beef Horseradish Brochette, Jalapeno Pecan Date and Kalamata & Artichoke Brochette.

**Shrimp Toast Points**

Smoky roasted tomato and chipotle sauce accented with fresh parsley, spices and bacon topped with a garlic-sauteed shrimp

**Assorted Mini Pizza**

Three Flavors: Nicoise – sunny provencal blend of homemade tomato sauce, sweet onion and marinated black olives;  
Three cheese with mozzarella, ricotta and Romano with tomato slices and spices; and  
Caramelized onion with red onions, sherry vinegar and herbs slow-cooked until meltingly tender and sweet

**Vietnamese Spring Roll**

Fresh Spring vegetables, black mushrooms, chicken and glass noodles combined with Oriental seasoning in a crisp springroll

**Coconut Lobster Tails**

Tiny lobster tails wrapped in coconut flakes on mini skewers

**Crispy Pomegranate Cigar with Roasted Red Peppers**

The deep ruby red flavor of pomegranate, toasted walnuts, Kalamata olives and a hint of mint, hand-rolled in feuille de brick dough

*WE HIGHLY RECOMMEND*

**Mini Dessert Tower**

A cornucopia of mini desserts are displayed elegantly on a 3 tiered white metal stand

Price is based on the number of guests attending event

Price per person: 4.50 minimum 25 guests

*We Have Many Other Options  
Please Inquire*