

Cocktail Reception

Hot and Cold Items are priced per 50 pieces

Hot Hors d'Oeuvres

Stuffed Mushrooms with Sausage and Fontina Cheese
Stuffed Mushrooms "Vegetarian" Duxelle, Craisins and Pine Nuts
Filo Cups with Seafood Cake Stuffing
Mini Vegetarian Spring Rolls
Chicken Satay with Thai Peanut Sauce
Beef Satay with Thai Peanut Sauce
Mini Chicken and Cashew Spring Rolls
Scallops Wrapped in Bacon
Jumbo Shrimp in Garlic Butter
Tempura Shrimp with Ginger Scallion Dip
Maryland Style Crab Cakes with Roasted Pepper Aioli
Fried Oysters with Wasabi Cream
Seafood Cakes with Lobster Sauce
Mini Potato Latkes with Smoked Salmon and Garnishes
Steamed Shomai Dumplings, Tamari dip
Lemon Chicken Skewers
Georgia Chicken "Pecan Crusted" with Peach Sauce
Fried Chicken Wings with Honey Mustard Dip or BBQ Sauce
Baked Clams Casino, Topped with Bacon and Herb Butter
Spinach and Feta Filos
Fried Jalapeño Poppers with Ranch Dip

Cold Hors d'Oeuvres

Fresh Tomato Bruschetta
Belgian Endive with Chevre Cheese, Grape and Pistachio Garnish
Stuffed Euro Cucumber with Smoked Salmon Cream Cheese
Jumbo Chilled Shrimp Cocktail
Oyster Shooters with Bloody Mary Sauce

Stationary Displays

Mascarpone Cheese Cake with Craisins and Apricots & Toasted Crostini
Serves 30-40 people

Baked Brie with a Fig and Port Wine Drizzle; Served
with Toasted Crostini and Bread Sticks. Serves 40+

Mezza Platter

Hummus, Babaganoush, Feta Cheese, Kalamata Olives and Pita Chips

International Cheese Table and Crudités Basket

All Food and Beverage Items Listed Above are
Subject to a 19% Administrative Fee and a 5% State Tax.