

Hors d'Oeuvres Selections

Any special requests will be happily considered by the Executive Chef.

All hors d'Oeuvres are priced PER DOZEN

Home-style Baguette Bread Bruschetta	\$15.00
Cocktail Swedish Meatballs with Rosemary and Roasted Peppers Puree....	\$19.00
Home-Baked Miniature Quiches.....	\$19.00
Marinated Teriyaki Chicken with Hawaiian Dipping Sauce	\$19.00
Grilled Chicken Quesadillas with Tomato and Homemade Salsa	\$20.00
Mushroom Caps filled with a Seafood Stuffing.....	\$20.00
Spanikopitas	\$21.00
Chicken Tenders with Honey Mustard.....	\$22.00
Coconut Chicken Tenders with Sweet and Sour Sauce	\$22.00
Bourbon Street Marinated Steak Tips with Dipping Sauce	\$22.00
Beef Teriyaki	\$25.00
Miniature Crab Cakes with Lemon Remoulade	\$27.00
Colossal Shrimp with Cocktail Sauce and Lemon	\$28.00
Cape Scallops Wrapped in Bacon	\$29.00
Shrimp and Lobster Canapes	\$39.00
An array of Sushi with Soy Sauce and Wasabi	Market

All prices do not include tax, service charges, and administrative fees. Prices are subject to change without notice, until such time that the event (food and beverage) is completely detailed.