

Cocktail Reception Hors D'Oeuvres

Priced By the Piece

Hot Hors D'Oeuvres

Srirachi Teriyaki Skewers	·4.00
Shrimp Spring Rolls, Plum Sesame Glaze	·3.75
Cheese-Steak Egg Rolls, Smoked Ketchup	·3.50
Jerk Style Chicken Satay, Mango Chutney	·4.00
Mini Lamb Chops, Moroccan Glaze	·4.50
Mini Crab Cakes, Seasonal Preparation	·3.25
Toasted Ravioli, Classic Marinara	·2.00
Tuscan Meatballs	·2.00

Cold Hors D'Oeuvres

Wild Mushroom Bruschetta, Truffle Aioli	·2.75
Kalamata Profiteroles, Mini Greek Salad	·2.75
Fruit Kabobs, Seasonal Selection	·3.25
Antipasti Skewers	·3.00
Bangkok Beef Tartar	·4.00
Pastrami Style Salmon, Rye Crostini, Honey Mustard Dill	·3.00
Mini Filet Au Poirve, Herb Crostini	·4.00
Tuna Tartar, Giardinera, Cucumber	·4.25
Ham, Turkey and Roast Beef Grinders	·2.00
English Cucumber, Tuna Sashimi	·2.00

All Applicable Taxes and a 22% Gratuity Will Be Added To The Above Price.