

# "Bronze" Heavy Hors D'Oeuvres Menu

Cocktail Party Menu

Passed and Stationary Items served simultaneously

## ~ PASSED HORS D'OEUVRES ~

### **Mexican Twist**

A spicy mixture of Beef & Onions rolled in Phyllo Dough, Served with Salsa & Sour Cream

### **Shrimp & Lime Ceviche**

Served in a Toasted Corn Cup

### **Crisp Potato Knish**

Potato, Onion & Cheese filling wrapped in Wonton papers

**Sugar Snap Peas filled with Herbed Cream Cheese**

## ~ BUFFET SERVED ~

### **Cheese Spread in Bread Basket**

Cream Cheese, Walnuts, Roasted Red Peppers & Herb's in a home baked Bread Basket,  
Served with an assortment of Crackers & Sliced Baguettes

### **Seafood Pot Stickers**

Flash Fried & tossed with our Sesame Teriyaki Sauce

### **Sister's Chicken Salad Finger Sandwiches**

Tasty recipe with Pecans & a touch of Curry for spice

### **Swedish Meatballs**

One of our specialties. Served with our own homemade Sweet & Spicy Mustard for dipping

### **Vegetable Crudite with Dip**

Raw, Blanched, and Marinated Vegetables with Watercress Spinach Dip

### **Fresh Baked Cookies & Dessert Bars**

# "Copper" Heavy Hors D'Oeuvres Menu

Cocktail Party Menu

Passed and Stationary Items served simultaneously

## ~ PASSED HORS D'OEUVRES ~

### **Beef & Broccoli Wontons**

served with mandarin dipping sauce

### **Caramelized Onion & Smoked Gouda Quesadillas**

### **Chicken & Apple Empanaditas**

Chicken, Cheddar Cheese, Granny Smith Apple, Garlic & Rosemary, baked in a savory, folded crust

## ~ BUFFET SERVED ~

### **Caramelized Brie with Pecans**

A favorite! Candy coating is "cracked" by guests for this tasty & unusual treat, served with crackers

### **Italian Hand Rolled Calzone**

Rotisserie Turkey, Roast Beef, & Tavern Ham, layered with Mozzarella Cheese & Marinara  
Baked in a Rosemary Bread Loaf & served sliced

### **Mushroom and Asparagus Tart**

### **Vegetable Crudite with Dip**

Raw, Blanched, & Marinated Vegetables with Watercress Spinach Dip

### **Freshly Baked Cookies & Dessert Bars**

# **“Silver” Heavy Hors D'Oeuvres Menu**

**Cocktail Party Menu**

**Passed and Stationary Items served simultaneously**

## **~ PASSED HORS D'OEUVRES ~**

### **Beef Teriyaki Skewers**

#### **Oriental Chicken Tartlets**

Chicken, green onions, garlic, & sesame oil, blended & served in a crispy wonton shell

#### **Spinach in Phyllo**

Ricotta, Parmesan, & Spinach baked in a flaky, Phyllo triangle & served warm

#### **Asparagus Spears wrapped with Smoked Salmon and Dijon Cream**

## **~ BUFFET SERVED ~**

### **Brie en Crout**

Brie Cheese topped with Black Currant Preserves & Pine Nuts, then baked in Puff Pastry  
Served with Crackers & Bread

### **Seafood Smorgastarta**

Home baked bread layered with a delicious Crab filling, garnished with Oregon Bay Shrimp, Lox,  
Dill, Alfalfa Sprouts & Field Peas

### **Danish Roast Beef Canapé**

New York Strip, sliced & topped with Danish Remoulade & Toasted Onions

### **Chicken Pesto and Prosciutto**

Chicken Breast rolled with Prosciutto, Basil Pesto, & Fresh Spinach, served sliced

### **Vegetable Crudite with Dip**

Raw, Blanched, & Marinated Vegetables with Watercress Spinach Dip

### **Fresh Fruit in Season**

### **Fresh Baked Cookies & Dessert Bars**

# "Gold" Heavy Hors D'Oeuvres Menu

Cocktail Party Menu

Passed and Stationary Items to be served simultaneously

## ~ PASSED HORS D'OEUVRES ~

### **Basil Marinated Shrimp**

Succulent Shrimp, marinated in Imported Olive Oil, Garlic & Fresh Basil, sautéed & served piping hot

### **Seared Ahi Sushi Chip with Wasabi Cream**

### **Grilled Lamb Filet with English Mint Marinade**

### **Belgian Endive Spears with Herbed Cheese**

## ~ BUFFET SERVED ~

### **European Cheese Display**

English Stilton, Danish Havarti, Smoked Mozzarella, White Cheddar & Brie Cheeses

Served with an assortment of Crackers & Sliced Baguette

### **Caper Marinated Filet Mignon**

Marinated filet, sliced, then marinated a second time with a very special Caper Marinade

This dish is outstanding!

### **Twice Baked Truffled Potatoes with Asiago**

### **Simply the Best Seafood Souffle**

Crab, Shrimp, & Artichokes blended with Cream Cheese, Parmesan, Garlic, Onion and a dash of lemon juice

Baked until bubbling and served with Toasted Pita Points

### **Chicken Roulades with Arizona Sauce**

Chicken rolled with a blend of Prosciutto, Roasted Red Peppers, Poblano Chili and Cilantro.

Served on a bed of Arizona Sauce, (Tomato, Vermouth, and Shallots)

### **Fresh Fruit in Season**

**Petite Fruit Tarts, Pate Choux Creame Puffs, Hazelnut Meringues, & Peanut Butter Truffles**