



~ CATERING MENU ~

*Hors D' Oeuvres*

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**Cold Hors D' Oeuvres**

Tomato and Basil Bruschetta on a Crostini  
Strawberries filled with Pepper and Lemon Cheese  
Proscuitto Ham with a Trio of Melon Balls  
Lobster Crêpe with Red Onion Marmalade  
Tiger Shrimp Martini served in a Martini Glass  
Smoked Salmon and Dill Cream Cheese on Pumpernickel  
BBQ Spiced Chicken with Tomato Relish in a Ragout Cup  
Crab and Cherry Tomato  
Chocolate Dipped Strawberries  
\$23 per dozen

**Hot Hors D' Oeuvres**

Spanikopita  
Curried Beef in Puff Pastry  
Onion, Cheese and Bacon Tart  
Sweet and Sour Sauce Thai Meatballs  
Tamarind Glazed Chicken Satays  
Mexican Chicken Quesadillas  
Phyllo-Wrapped Brie with Blueberry Chutney  
Mini Kobe Beef Sizzler Burger  
Bacon Wrapped Scallops  
Italian Sausage Puffs  
Mini Spring Rolls  
\$23 per dozen