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## Hors D'Oeuvres

Item Name	t	Price	Prep Area	
Asian Noodle Salad in Chinese Take-Out Boxes with Chopsticks with Assorted Juliened Vegetables in a Sweet Chili Dressing		\$4.00	each	
Asparagus Tips Wrapped in Filo with a Shredded Blend of Asiago and Fontina Cheese		\$28.00	dz	
<b>**</b> Asparagus Wrapped with Smoked Salmon		\$32.00	dz	
Assorted Flatbread Pizzas		\$11.00	per person	
<b>**</b> Black Mission Figs and Goat Cheese drizzled with Honey		\$30.00	dz	
Blintzes: Beef with Sour Cream (1 dz minimum)		\$6.00	each	
<b>**</b> Butternut Squash Soup Shooters		\$4.00	each	
Butternut Squash Soup Shooters with Mini Grilled Cheese		\$5.00	each	
<b>**</b> Ceviche: Seafood Served in Shot Glasses		\$8.00	each	
<b>**</b> Chicken Chiquita Roulade: Bacon, Cheese and Fresh Jalapeño		\$36.00	dz	
<b>**</b> Chinese-Style Chicken Drumettes		\$32.00	dz	
Crostini: Beef Tenderloin with fresh Arugula, Artichoke Pesto Spread and Parmesan Cheese		\$36.00	dz	
Crostini: Gorgonzola Cheese, Honey and Toasted Almonds		\$26.00	dz	
Crostini: Portobello Mushroom with Arugula and Caramelized Onions		\$30.00	dz	
Crostini: Smoked Salmon		\$36.00	dz	
Crostini: Toasted Artichoke and Parmesan Cheese		\$25.00	dz	
Crostini: Tomato Mozzarella with a Basil Pesto Spread		\$27.00	dz	
Cucumber and Crabmeat Bites - Cucumber Ring stuffed with fresh Jumbo Lump Crabmeat Salad		\$36.00	dz	
<b>**</b> Deviled Eggs: Traditional		\$22.00	dz	
<b>**</b> Deviled Eggs: with Red Caviar		\$28.00	dz	
<b>**</b> Dip: Artichoke and Spinach served with Pita Chips <b>**GF without Pita Chips</b>		\$12.99	pound	
<b>**</b> Dip: Guacamole		\$10.99	pound	
<b>**</b> Dip: Hummus served with Pita Chips <b>**GF without Pita Chips</b>		\$10.99	pound	
Dumplings: Chicken and Vegetables		\$18.00	dz	
Fried Calamari served with Sweet Chili Sauce		\$9.00	per person	
Fried Chicken in small Waffle Cone		\$5.00	each	
<b>**</b> Fried Chicken Wings: Southwestern		\$11.00	pound	
Fried Mac & Cheese Balls		\$34.00	dz	
Fried Mac & Cheese Balls with a Lobster Bisque Reduction		\$36.00	dz	
Grilled Duck Breast with Mango Chutney on a Crispy Wonton		\$38.00	dz	
Grilled Duck Breast with Pineapple, Jalapeño and Bacon Salsa on a Crispy Wonton		\$38.00	dz	



Item Name	t	Price	Prep Area	
Homemade Cheesy Breadsticks		\$17.99	pound	
** Iced Gulf Shrimp with Remoulade and Cocktail Sauces		\$28.00	dz	
** Individual Cheese Boxes displayed with Grapes, Dried Nuts, Olives, Crackers and Dessert bar **GF without Crackers		\$17.00	each	
** Jumbo Grilled Shrimp served with Spicy Red Chili Sauce		\$5.00	each	
** Kabobs: Beef Hibachi with Roasted Red Pepper Sauce		\$52.00	dz	
** Kabobs: Caprese - Mozzarella Cheese, Tomatoes, Fresh Basil and Balsamic Drizzle		\$23.00	dz	
** Kabobs: Chicken Hibachi with Roasted Red Pepper Sauce		\$42.00	dz	
KOSHER Fried Chicken Tenders with Honey Mustard and Ketchup		\$20.00	pound	
** Latke Minis: Potato Latkes with Smoked Salmon and Sour Cream		\$36.00	dz	
Lollipops: Creole Chicken **Can be made GF by request		\$3.00	each	
Lollipops: Lamb **Can be made GF by request		\$64.00	rack	
Meatballs: Mini Size Demi-Glace		\$25.00	dz	
Meatballs: Mini Size Sweet & Sour		\$25.00	dz	
Mini Beef Empanadas		\$28.00	dz	
** Mini Braised Beef Short Ribs with Risotto (cubed)		\$6.00	per person	
** Mini Caesar Salad in individual sized Parmesan Cups **GF without Croutons		\$5.00	each	
Mini Gulf Crab Cake with Roasted Red Pepper Drizzle (imitation)		\$28.00	dz	
Mini Gulf Crab Cake with Roasted Red Pepper Drizzle (real)		\$36.00	dz	
Mini Southern Fried Chicken and Sweet Potato Biscuit (3 dz minimum)		\$36.00	dz	
Mini Tostadas: Southwestern Chicken and Cheese		\$28.00	dz	
Mini Tostadas: Spinach & Shrimp		\$31.00	dz	
Mini Tostadas: Sweet Potato and Cheese		\$26.00	dz	
Pigs in a Blanket - All Beef		\$26.00	dz	
Potato Puffs: Loaded with Bacon Bits, Green Onion and Cheddar Cheese		\$26.00	dz	
Puff Pastry Cups: Brie and Mango Chutney		\$30.00	dz	
Puff Pastry Cups: Caramelized Onion and Feta		\$30.00	dz	
Quesadilla: Black Bean and Corn		\$26.00	dz	
Quesadilla: Southwestern Chicken and Cheese		\$28.00	dz	
Quesadilla: Spinach and Shrimp		\$31.00	dz	
Quesadilla: Sweet Potato and Cheese		\$26.00	dz	
Risotto Fritter		\$24.00	dz	
** Salmon & Shrimp Stuffed Mushroom served with Wasabi Mayo		\$38.00	dz	
** Satay: Mongolian Beef		\$42.00	dz	

	Item Name	t	Price	Prep Area	
**	Satay: Thai Chicken served with Peanut Sauce		\$39.00	dz	
**	Sautéed Marbella Bay Shrimp with Julienned Mushrooms and Sherry Wine (2)		\$11.00	per person	
**	Scallops: Bacon Wrapped		\$54.00	dz	
	Shooters: Shrimp with Spicy Vera Cruz Sauce		\$3.00	each	
**	Shrimp Cocktail in Martini Glass (2)		\$9.00	per person	
	Shrimp Tempura Shooter (shot glass rental included in quote)		\$4.50	each	
	Sliders: Beef Hamburger with Homemade Buns and Condiments		\$5.00	each	
	Sliders: Brisket		\$6.00	each	
	Sliders: Fried Chicken Tenders with Coleslaw and Ranch Dressing		\$5.00	each	
	Sliders: Hawaiian Pulled Pork with Pineapple Salsa		\$5.00	each	
	Sliders: Kentucky Hot Brown with Turkey, Bacon, Tomatoes and Cheese		\$6.00	each	
	Sliders: Potato Latkes with slice of Beef Brisket		\$6.00	each	
	Southwest Smoked Chicken Salad Served in a Savory Cone		\$32.00	dz	
	Spanakopita - Filo Pastry with Chopped Spinach, Onion, Garlic and Feta Cheese		\$30.00	dz	
	Spicy Sesame Seared Tuna with Wasabi Mayo on Fried Wonton		\$36.00	dz	
**	Stuffed Baby Red Potatoes with Spinach and Cheese		\$27.00	dz	
**	Stuffed Mushrooms with Spinach and Cheese		\$26.00	dz	
**	Sushi: Veggie, California, Spicy Tuna, Salmon		\$3.00	each	
**	Tomato and Basil Soup Shooters		\$5.00	each	
	Tomato and Basil Soup Shooters with Mini Grilled Cheese		\$7.00	each	
	Tomato Gazpacho Shooters		\$4.00	each	
	Tuna Tartar Bites served on a Crispy Wonton		\$38.00	dz	
**	Tuna Tartar served in Miniature Martini Glasses		\$9.00	each	
	Tuscan Bruschetta with Caramelized Onions, Garbanzo Bean Puree, Sun-Dried Tomatoes and Feta Cheese		\$27.00	dz	
**	Vegetable Spring Rolls served with Sweet Chili Sauce on the side		\$3.00	each	