

Hors d'oeuvres



Hors d'oeuvres Displays

International Cheese Board

with chevre, blue cheese, Vermont cheddar and Swiss

Vegetable Crudite and Gingered Honey Dip Platter

Baked Brie en croute with Black Currant Sauce and Crackers

Shrimp Cocktail Platter / Bowl

Toast Points with Sun-dried Tomato Tapenade

Artistically Presented Salmon Mousse

Cold Selections

Cucumber Canapés with Smoked Salmon, Creme Fraiche, and Caviar

Fresh Sushi served with Wassabi and Soy

(Vegetarian roll, California roll, Tuna roll)

Blue Cheese Encrusted Grapes

Gazpacho Shooters

(Cucumber Dill and Chilled Melon Soups also available)

Hot Selections

Snow Crab Stuffed Artichoke Bottoms

Spanakopita (Spinach and Feta Phillo Puffs)

Mini Quiche Assortment

Savory Country Sausage and Puff Pastry Bites

Assorted Bruchettas

(Toasted French Bread Slices topped with various complimenting ingredients)

Chicken Sate with a Spicy Peanut Sauce

Pot Stickers of Pork and Vegetables

New England Crab Cakes with Caper Aioli