

Hors D'oeuvres Menu

Cold Hors D'oeuvres

Assortment of Imported cheeses, fresh fruit and gourmet crackers	\$5.50 per person
Norwegian Cold Smoked Salmon Platter with condiments	\$275.00
Jumbo Gulf Shrimp on ice served with cocktail sauce	\$300.00
Assorted Fresh Vegetable Crudite with dip	\$4.75 per person
Fresh Melon with imported Parma Prosciutto	\$200.00
Complete Raw Bar (Oysters, Littleneck Clams, Jumbo Gulf Shrimp) with condiments	\$8.95 per person

Hot Hors D'oeuvres

Miniature Beef Wellington	\$225.00
Scallops wrapped in Bacon	\$200.00
Coconut Shrimp with dipping sauce	\$250.00
Stuffed Mushrooms	\$125.00
Chicken Teriyaki on skewers	\$150.00
Beef Teriyaki on skewers	\$150.00
Clams Casino	\$200.00
Spanakopita (Greek philo dough with spinach)	\$150.00
Swedish or Italian Meatballs	\$150.00
Knishes- beef filling	\$225.00
Potato Latkies	\$150.00
Sesame Chicken Tenderloin on skewers	\$150.00
Mini Chicken Cordon Bleu	\$150.00
Maryland Style Crab Cakes with dipping sauce	\$190.00
Shiitake Mushroom Philo Cups	\$190.00
Spring Rolls filled with fresh vegetables	\$190.00

All Hot Hors D'oeuvres priced per 100 pieces

All prices subject to 7% State & Local Tax, and 20% Administrative Fee.
The Administrative Fee does not represent a gratuity.
All prices subject to change