

# A LA CARTE

## APPETIZERS

BASED ON 50 PEOPLE

### Assorted Canapés *(Selection of 3)*

Tomato & Feta Bouchee	Salami Cornucopias
Artichoke w/ Boursin Cheese	Chicken Salad Bouchee
Tuna Salad Bouchee	Parsley Deviled Egg

For an additional cost per person you may up-grade your canapé selection to:

Salmon Pate w/ Red Caviar      Shrimp Mousse Bouchee      Lobster Stuffed Endive

### Stuffed Mushrooms

Florentine, Sicilian & Crab Stuffing.

### Mini Wellingtons

Filled with select chunks of Beef Tenderloin finished w/ a Shitake Pate.

### Ceviche

A Latin American favorite, fresh seafood medley cooked with key lime juice.

### International Cheese Display

An eclectic blend of cheese imported from around the world served with gourmet stone ground wheat and flour crackers.

### Exotic Fruit Display

An array of vibrant and sweet fruits served with a mild pina colada dipping sauce.

### Smoked Salmon Display

Smoked Alaskan salmon garnished with diced eggs, chopped onions, sour cream, capers and toast points.

### Meatballs

Your choice of four different styles: Swedish, Italiano, Sweet & Sour or Bar-B-Que.

### Potstickers

A delicious pork stuffed & steamed dumpling followed with teriyaki & scallions.

### Seared Ahi Tuna Platter

A wonderful arrangement of seared tuna, pungent wasabi & soy sauce.

### Mini Vegetable Spring Rolls

A delightfully crunchy roll stuffed with carrot & yellow cabbage served with a spicy peanut-plum sauce.

### Vegetable Crudités

A beautiful arrangement of fresh vegetables garnished with a chipotle/ranch dipping sauce.  
Traditional  
Roasted

### Chicken Satay

Tender Chicken Kabobs drenched in a flavorful mango-hoisin sauce.

### Shrimp Cocktail.

Large poached tiger shrimp served with fresh lemons & key lime cocktail sauce.

### Spanikopitas

Golden phyllo pastry filled with spinach & feta cheese.

### Cool Spinach Dip

Creamy ranch style sauce with fresh spinach served in a pumpnickel well.

### Hot Crab and Cheese Dip

Sweet blue crab blend with garlic & cheese in a light cream sauce served with toast points.

### Hot Artichoke Dip

Tender artichoke hearts dressed in a rich parmesan cheese sauce served with toast points.

### Hot Seafood Dip

A delicious assorted of shrimp, bay scallops & calamari in a creamy sauce served with toast points.

### Charbroiled Tenderloin

Served with garlic teriyaki, horseradish & fresh breads.

Additional cost per person  
if less than 50 people.