



Interactive Hors D' Oeuvre Stations

"All Inclusive" Package Pricing Includes the Following

Price Includes; Up to 7 hours of Service Staff with Chef, China Plates, Silverware, Paper Napkins, Coffee and Water Station, Cutting of your Wedding Cake, Food Stations Replenished (up to 1 Hour), Linen Additional
Additional Charges; 20% Service Charge, Delivery & Set Up Fee, Tax, Venue Catering Fee; Varies by Location

Select from Hot and Cold Hors D' Oeuvres

Cold Hors D' Oeuvres

Artichoke Parmesan Puffs - Artichoke Hearts, Cream Cheese, Garlic and Parmesan on Petite Rye Toast

Spinach Dip - with Sour Dough Bread

Hummus - with Baked Pita Triangles

Tomato Bruschetta - Tomato, Roasted Garlic and Red Onion on Crostini with Balsamic Drizzle

Caprese Skewers - Seasonal Tomato, Buffalo Mozzarella, Basil and Balsamic Reduction

Special Lettuce Wraps - Ground Pork, Ginger and Carrots Baked in a Wonton Wrapper on Bibb Lettuce, Sweet Chili Sauce

Brie Cheese Wrapped in Delicate Puff Pastry with Raspberry Coulis

Petite Pastry Cup with Salmon - Scottish Smoked Salmon, Caper Cream Cheese, Red Onion and Dill in Pastry Cup

California Roll Ups - Flour Tortilla with a Combination of Turkey, Ham or Veggie with Herbed Cream Cheese and Black Olive

Mini Gourmet Sandwiches - Turkey Pesto and Swiss on Whole Grain Ciabatta Roll, Roast Beef with Boursin Cheese, Spicy Horseradish Micro Greens on French Baguette and Pastrami, Sauerkraut, Caraway, Dijon and Swiss on Pretzel Bread

Filet of Beef Canapé - with Horseradish Cream and Pico De Gallo Dusted with Truffle Salt

Salami Crisp - Thinly Sliced Salami Baked then Topped with Sour Cream and Finely Chopped Fresh Basil

Mini Croissants - Fresh Bakery Croissants with House Made, White Meat Chicken Salad with Slivered Almonds

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Cold Hors D' Oeuvres

Specialty Deviled Eggs - Infused with Truffle Oil and Garnished with Thyme

Prosciutto Wrapped Asparagus - Blanched Asparagus with Prosciutto and Extra Virgin Olive Oil

Gazpacho Cucumber Shooter- Cucumber Cup with Garden Gazpacho, Touch of Jalapeno Peppers

Petite Phyllo Cup - with Herb Cream Cheese and Diced Tri Colored Peppers Sautéed in Olive Oil and Herbes De Provence

Caramelized Onion Canapé - Caramelized Sweet Onions with Crumbled Bleu Cheese on a Crostini

Beef Roulade - Marinated Flank Steak with Julienne Zucchini, Carrots and Red Peppers with Soy Dipping Sauce

Vegetable Crudités' - Broccoli, Cauliflower, Baby Carrots, Cucumber, Radishes, Button Mushrooms, Red and Green Bell Pepper and Pea Pods served with either Ranch or Dill Dipping Sauce

Salami Platter - Assorted Salami accompanied with Boursin Cheese, Cornichons, Grilled Ciabatta Bread and Lavash Crackers

Grilled Vegetables - Zucchini, Yellow Squash, Mushrooms, Asparagus, Tomato and Onion with a Balsamic Vinaigrette

Imported Cheeses - Gruyere Swiss, Aged Cheddar, Bleu Cheese, Brie, Smoked Mozzarella and Dill Havarti accompanied with Imported Olives, Lavash Crackers and Grilled Ciabatta (add \$3.25 per person)

Domestic Cheeses - Torn Cheeses; Dill Havarti, Cheddar Port Wine, Sage Cheese and Bleu Cheese with Assorted Crackers

Fresh Fruit - Seasonal Fresh Fruit

Herb Crusted Whole Beef Tenderloin - with Gorgonzola Horseradish and Crostini (add \$2.25 per person) served room temperature

Jumbo Shrimp Cocktail - Served with Cocktail Sauce and Fresh Lemon (add \$ 1.95 per person)

Award Winning Trend Wedding Salmon Neapolitan - Scottish Cold Smoked Salmon with Cream Cheese, Egg Slice, Red Onion, Dill and Capers on Rye Toast (add \$2.50 per person)

Ahi Tuna - Seared Rare with Black Sesame Seeds and Garnished with Wasabi and Pickled Ginger (add \$2.50 per person)

Smoked Salmon Display - Whole Salmon arranged like a Rainbow with Cream Cheese, Capers, Red Onions, Chopped Egg and Rye Bread (add \$2.75 per person)

Spinach Stuffed Mushrooms - Medium Sized Mushrooms Stuffed with Spinach, Feta, Cream Cheese and Roasted Red Pepper

Bleu Cheese Bread - Baguette Toasted with Bleu Cheese and Melted Cheddar

Black Forest Gruyere - Pear, Black Forest Ham, Gruyere Swiss, Stone Ground Mustard, French Baguette, Caramelized Onion

Potato and Tenderloin Stack - Potato Cake, Tenderloin, Portabella, Bordelaise Sauce and Topped with Crispy Potato Straws

Italian Stuffed Mushrooms - Medium Sized Mushrooms Stuffed with Italian Sausage and Parmesan Cheese

Chicken or Beef Skewer - Asian Style Marinade with Grilled Pineapple, Green or Red Pepper and Sweet Onion

Meatball Sliders - All Beef Hand Rolled Meatballs on a Petite Bakery Bun served with BBQ Sauce

Mini Chicago Style Hot Dogs - with Sport Peppers, Sliced Tomato, Chopped Dill Pickle, Ketchup on a Poppy Seed Bun

Mini Beef Taco's - choice of Hard or Soft Shells served with Sour Cream, Shredded Cheddar, Diced Tomato and Salsa

Mini All Beef Burgers - with Caramelized Onions and Boursin Cheese

Mini Shredded Pork Sandwiches - Slow Roasted Pork served with Spicy BBQ and Topped with Crunchy Cabbage Slaw

Danish Meatball - wrapped with Sweet and Sour Red Cabbage and Lingonberry Sauce

Potato Roll - Deep Fried with Bacon, Green Onion, Cheddar Cheese and Sour Cream

Voo Doo Pork Tenderloin - Pork Tenderloin Medallion with our Secret 15 Spice Blend Wrapped in Bacon and Grilled

Daufuskie Island Crab Cakes - with Wasabi and Chili Aioli

Crab and Artichoke Dip - Delicate Crab, Cream Cheese, Old Bay Seasoning, Artichokes, Parmesan, Swiss Cheese and Green Onion served with Fried Pita Bread

Pot Stickers - Pork or Chicken served with Soy Dipping Sauce or Spicy Chili Sauce

Egg Rolls - Pork or Vegetable Egg Rolls with Sweet and Sour and Hot Chinese Mustard Sauce

Sticky Jerk Wings - Baked Wings with Brown Sugar, Jerk Marinade and Tossed with Toasted Sesame Seeds

Baked Wings - Baked Wings with our 15 Secret Spice Dry Rub served with a Dijon Sour Cream Dipping Sauce

Meatballs - Hand Rolled Meatballs with Secret Spices and served either Swedish Style or with BBQ Sauce

Caramelized Bacon Twist - Bacon Twisted and then Baked with Cinnamon and Brown Sugar

Pot Stickers - Pork or Chicken served in a **Mini Oriental "to Go" Box** with Fried Rice (add \$ 2.50 per person)

Bacon Wrapped Scallops - Jumbo Scallops Wrapped in Bacon and Grilled (add \$ 2.50 per person)

Voo Doo Shrimp - 2 Grilled Jumbo Shrimp Wrapped in Bacon with our 15 Secret Spice Blend (add \$ 2.50 per person)