

Dine on Tasty Hors D'oeuvres and Hot Entrees

Cold Hors d'oeuvres

- Canape Filled with Salmon Mousse
- Stuffed Date with Cream Cheese, Roasted Red Peppers and Chives Wrapped with Bacon

Fruit and Cheese

- Baked Brie with Almonds and Raspberry or with Mango and Pineapple in Puff Pastry
- Fresh Fruit Display
- Fresh Fruit Skewers
- International Cheese Tray with Assorted Crackers (can include gluten free crackers if needed)

Vegetable and Cheese

- Baby Red Potatoes Stuffed with Smoked Salmon and Sour Cream or with Fennel and Chives
- Bruschetta with Basil, Tomato on French Baguette
- Caprese Skewers

- Cherry Tomatoes with Boursin or Herb Cheese
- Crudite**
- Roasted Red Peppers Stuffed with Herb Cheese**
- Vegetable Squares

Assorted Dips, Spreads and Molds

- Avocado Mold
- Baba ghanoush with Pita Triangles
- Belgian Endive with Chicken Liver Mousse
- Deviled Eggs (plain or topped with caviar, fennel or salmon)
- Greek Tapenade
- Hummus with Roasted Red Peppers

- Smoked Salmon Mousse
- Smoked Whitefish Spread
- Spinach Dip with Pumpernickel Bread Chunks
- Tabouleh
- Taco Dip

Seafood

- Caviar Pie with Egg Salad on Toast Point
- Crab Puffs
- Jumbo Lump Crab and Avocado
- Marinated Dijon Dill Shrimp
- Poached Salmon with Capers, Red Onions and Horseradish Sauce

- Poached Salmon with Fresh Spinach, Chopped Tomato with Creamy Light Beurre Blanc Sauce
- Seafood Salad with Artichoke, Broccoli and Tarragon on Toast Points**
- Shrimp Cocktail with Mustard Sauce or with Cocktail Sauce**

Meat and Miscellaneous

- Assorted Tea Sandwiches (egg, tuna, cucumber and chicken)
- Curried Chicken Rounds
- Duck Apple Salad in Martini Glass
- Deviled Eggs-Plain or topped with Fennel, Salmon or Caviar
- Ham Roll-Ups with Dill Pickle

- Mini Smoked Turkey Sandwich
- Mini Tenderloin Sandwich
- Roast Beef Wrapped Asparagus**
- Trumpet Salami with Olive and Cheese

Hot Hors d'Oeuvres

Meats

- Asian Meatballs with Lime Sesame Dipping Sauce
- Asian Pork and Mango Skewers
- Asian Tenderloin Bites**
- Bam Bam Chicken
- BBQ Beef Satay**
- Buffalo Chicken Bites
- Buffalo Chicken Dip with Homemade Chips
- Buffalo Wings**
- Cheesy Chicken and Broccoli Bites
- Chicken Cordon Bleu Bites
- Chicken Fingers
- Chicken Parmesan Bites
- Chicken Satay with Peanut Sauce**
- Chinese Meat or Seafood, Vegetable and Noodle Bar
- Empanada Dip with Homemade chips and Plantain Chips
- Escargot with Pernod Garlic Sauce

- Ghost Pepper Chicken Bites

- Mini Lamb Chops Encrusted with Mint, Rosemary, Garlic, Parsley with Boursin Sherry**
- Pan-Fried Sirloin with Garlic Toast
- Pecan Chicken with Apricot and Mustard Sauce**
- Pork Nuggets with Spanish Sauce**
- Pulled BBQ Pork Sliders
- Reuben Wraps with Sauce
- Rumaki with Water Chestnuts
- Tenderloin Tips with Béarnaise sauce or Creamy Horseradish Sauce
- Teriyaki Chicken
- Teriyaki, Glazed or Swedish Meatballs
- Wontons with Chicken, Red Peppers and Sweet Cheese or with Sausage, Pepper, Tomato and Cheese
- Mini Cheesesteak Sandwiches

Seafood

- Bam Bam Shrimp or Scallops
- Cajun Shrimp
- Calamari
- Clams Casino
- Coconut Shrimp
- Conch Fritters in Mustard Lime Sauce
- Coquilles St. Jacques with Creamy Beurre Blanc Sauce in a Balloon Wine Glass
- Crab Claws (pre-cracked)
- Crawfish Etouffe in Puff Pastry
- Crab Rangoon
- Hot Crab Dip
- Jumbo Lump Crab and Avocado Salad with a Citrus-Lime Dressing Served on Belgian Endive

- Lobster and Shrimp in Puff Pastry
- Mini Crab Cakes
- Mini Lobster Cakes

- Mini Lobster Tails (3 oz.)
- Mussels Marinara
- Red Snapper or Vegetable Tempura Bites with Lime Tequila Dip
- Sautéed Scallops in a White Bean Truffle Puree with Wild Mushrooms
- Scallops with Bacon**
- Shrimp Scampi

Additional Options

- Baked or Smashed Potato Bar (available with Sweet Potato as well)
- Filo with Spinach or Crab
- Hot Bruschetta with Basil, Tomato and Cheese on Baguette/Crostini
- Loaded Potato Skins
- Macaroni and Cheese Bar

- Mini Quiches—Spinach, Broccoli, Crab, Mushroom, Potato/Leek/Mushroom, Lorraine
- Mushrooms Stuffed with Crab, Sausage and Cheese, Breadcrumbs, Clam Oreganata, Bacon and Cream Cheese
- Pretzel Nuggets
- Sundried Tomato Ravioli
- Vegetable Wontons

Hot Entrees

Poultry Dishes

- Asparagus Stuffed Chicken with Boursin Sauce
- Chicken Bruschetta (available for parties of 12 or less)
- Chicken Cavatappi Alfredo with Broccoli and Carrot

- Chicken Cordon Bleu
 - Chicken Kabobs
 - Chicken Marsala
 - Chicken Paprika with Noodles
 - Chicken Parmigiana (available for parties of 12 or less)
 - Chicken Piccata
 - Chicken Stuffed with Spinach and Fontina in a Boursin Sauce
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- Coq Au Vin
 - Creole Chicken with Wild Rice
 - Dijon Chicken Over Noodles** (no noodles)
 - Fresh Turkey Breast w/Gravy
 - Grilled and Marinated Lemon Herb Chicken** (available for picnics or during the summer)
 - Pepper Chicken with Hummus
 - Roasted Herb Chicken
 - Roast Turkey-can be a carving station
 - Smoked Turkey Breast
 - Stuffed Chicken Breast and Gravy
 - Turkey Osso Bucco

Seafood

- Alaskan King Crab or Snow Crab Legs
- Calamari Marinara or Lemon Squeeze
- Cioppino
- Coquilles St. Jacques in Beurre Blanc Sauce
- Cornmeal Crusted Soft-Shell Crabs with Cilantro and Lime Tartar Sauce (in season)
- Creole Shrimp or Creole Seafood with Wild Rice
- Grilled Calamari
- Kippered Salmon
- Lobster Newburg or Thermador
- Lobster or Crab Cakes
- Lobster and/or Shrimp in Puff Pastry with Tarragon in

Beurre Blanc Sauce

- Lobster Pie
- Lobster Ravioli with Jumbo Lump Crab

- Grilled Mahi Mahi with Mango Chutney
- Red Snapper Pontchartrain
- Salmon Cakes with Cheesy Lemon Sauce
- Salmon Wellington with Bell Pepper Beurre Blanc
- Salmon with Soy-Honey and Wasabi Sauce or Orange Mango, Red Pepper Chutney**
- Seared Scallops with Creamy Noodles and Peas
- Shrimp Kabobs
- Shrimp or Seafood Fra Diabolo
- Shrimp Scampi
- Shrimp Stir Fry
- Tilapia or Chilean or African Sea Bass w/Tomatoes, Mushrooms & Capers
- White Bean Truffle Puree with Pan-Seared Scallops and Shrimp with Wild Mushrooms

Veal

- Braised Veal Breast with Potato and Onion Stuffing
- Stuffed Veal Chop
- Veal Marsala
- Veal Oscar

- Veal Osso Bucco
- Veal Parmigiana (available for parties of 12 or less)
- Veal Rolls Stuffed with Spinach and Gruyere

Beef

- Beef Burgundy
- Beef Kabobs

- Beef Stir Fry**
- Beef Stroganoff
- Filet with Mustard Sauce or Béarnaise Sauce**
- Pot Roast with or without Carrots and Potatoes
- Prime Rib or Prime Rib Carving Station with Au Jus or Creamy Horseradish Sauce**

- Ribeye Steak Sautéed with Onions or Grilled with Peppercorn Brandy Sauce and Jalapeno Cheddar Gratin**
- Salisbury Steak**
- Stuffed Peppers
- Stuffed Cabbage
- Swiss Steak**
- Tenderloin or Shoulder Tenderloin with Au Jus or Béarnaise**

Lamb

- Encrusted Lamb Chops with Rosemary and Mint

- Roasted Rack of Lamb

Pork

- BBQ Spare Ribs or Baby Back Ribs
- Braised Pork Shoulder
- Crisp Pork Medallions with Creamy Caper Sauce
- Pork Kabobs
- Pork Piccata

- Pork Scaloppini with Herbed Noodles
- Pork Stir Fry
- Pork Tenderloin-can be as a carving station
- Roasted or Stuffed Pork Chops
- Spanish Pork with Sazon, Adobo and Sofrito

Pasta

- Baked Ziti (vegetarian, sausage or meatballs)
- Farfalle with Pesto
- Lasagna (vegetable or meat sauce)
- Lobster Ravioli with Sun-Dried Tomatoes
- Manicotti

- Penne Pasta with Asiago Sauce
- Pumpkin Ravioli
- Sundried Tomato Ravioli
- Stuffed Shells
- Vegetable and Pasta Stir Fry with Olive Oil

Accompaniments

- Asparagus with Lemon Butter or Orange Glaze
- Assorted Fresh Steamed Vegetables **
- Baby Carrots & Sugar Snap Peas
- Baby Carrots with Butterscotch Sauce
- Baked Stuffed Potatoes
- Baked Tomato with Parmesan Cheese
- Broccoli & Cheese **
- Broiled Vegetables with Toasted Israeli Couscous
- Buttered Noodles
- Cheesy Mashed Potatoes
- Corn
- Farfalle with Pesto
- Four Cheese Potatoes
- French Fried Potatoes
- Fried Pancake or Grated Potato
- Fried Rice
- Green Beans Almondine **
- Grilled or Roasted Root Vegetables **
- Hot German Potato Salad

- Lemon Cream Pasta
- Mashed Potatoes or Garlic Mashed Potatoes
- Mashed Sweet Potatoes or Sweet Potatoes with Apricot Sauce **

- Onion Tart
- Oven Roasted Red Potatoes with Rosemary or Parsley
- Parsley Potatoes
- Pasta with Asiago Sauce
- Penne with Marinara
- Pineapple & Bread Filling
- Potato & Bread Filling
- Potato Salad
- Potatoes Galette (available for parties of 12 or less)
- Potatoes Gratin
- Regular or Garlic Mashed Potato
- Spicy Orange Broccoli **
- Spinach Pie **
- Spanish Rice with or without Gandules
- Steamed Green Beans
- Stir Fry Vegetables **
- Swiss Potato Cake with Onion
- Tater Tots
- Vegetables & Risotto with Cheese
- Whipped Garlic or Regular Whipped Cauliflower **
- Wild Rice Pilaf

****indicates low-carb items**

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