

# Hot Hors D'oeuvres

50 pieces

- Assorted Mini Quiche **\$110**
- Spanakopita **\$120**
- Meatballs - Swedish or BBQ **\$100**
- Bacon Wrapped Scallops **\$175**
- Vegetable Spring Rolls with Plum & Hot Mustard Dipping Sauce **\$110**
- Coconut Shrimp with Plum Sauce **\$175**
- Miniature Grilled Veggie or Chicken Quesadilla **\$125**
- Chef's Assorted Flatbread Pizza Squares **\$125**
- Chicago Style Pizza Bites **\$100**
- Wellington Beef Puff Pastry **\$175**
- Seasoned Chicken Wings—Buffalo or BBQ style **\$100**
- Pork Pot Stickers with Ginger Soy Dipping Sauce **\$125**
- Mini Crab Cakes in Lemon Beurre Blanc **\$175**
- Breaded Mushroom Stuffed with Boursin Cheese **\$125**
- Grilled Thai Shrimp Skewers **\$175**
- Spicy Thai Chicken Skewers with Peanut Sauce **\$150**

# Cold Hors D'oeuvres

50 pieces

- Fresh Fruit Skewers **\$100**
- Puff Pastry Bouchees filled with Curried Chicken or Cajun Tuna Salad **\$100**
- Assorted Bruschetta Crostini **\$100**
- Shrimp Cocktail shooters with Lemon Wedge **\$150**
- Tenderloin Crostini with Bleu Cheese and Onion Marmalade **\$100**
- Spiced Pear Gorgonzola and toasted Walnut **\$100**
- Orange Cream and Raspberry Tartlet **\$95**
- Sea Scallop Tostada with Crisp Bacon and Micro Cilantro **\$130**

