



Appetizers

- fresh fruit display
- crudités display
- hummus and pita points
- spinach and artichoke four cheese dip
- hot wings
- 7 layer dip
- guacamole
- hot crab dip
- tortilla chips w/ salsa
- combination fruit & cheese display
- domestic and import cheese display
- meat & cheese display
- lox display
- deviled eggs
- fruit skewers

Italian Cuisine

Antipasto Skewer

mozzarella, artichoke, olive, tortellini

Tomato and Basil Bruschetta

Carpaccio

thinly sliced sirloin with a tangy mustard sauce

Crostini

- olive tapenade with Italian tomato salsa
- goat cheese and basil
- caramelized onions and Fontina
- artichokes and parmesan

Risotto and Fontina Cheese Rice Ball

Shiitake Mushroom Crostini

on toast points with Asiago cheese and hint of curry

Tender Asparagus Spears

- wrapped in Prosciutto, offered with a lemon Dijon spread
- wrapped in filet with horseradish
- with smoked salmon and cream cheese

Pesto Prawns

sautéed in fresh pesto

Cherry Tomatoes

filled with:

- crab stuffing
- mozzarella, olive oil, and basil
- anchovies, capers, and dill
- salmon tartar, and rosemary
- smoked salmon and cream cheese
- pesto and parmesan
- three color peppers

Grilled Zucchini Cups

with any of the above fillings

Tartlet Shells filled with

- caramelized onions and Fontina cheese
- pesto

Meatballs

- apricot
- Swedish
- Italian marinara

Prosciutto Wraps

- melon
- figs
- asparagus

Stuffed Mushroom Caps

- with pesto
- three cheeses and garlic
- sun dried tomatoes, Fontina cheese and fresh herbs
- spicy sausage and cheese
- spinach

Miniature Pizzetas

- wild mushrooms, Fontina cheese, and fresh thyme
- grilled eggplant, bell peppers, sun dried tomato, and fresh parmesan cheese
- traditional meat or vegetarian
- sun dried tomato and gorgonzola
- chopped artichoke hearts and cheese



California Cuisine

Avocado Shrimp Cocktail

Bacon wrapped shrimp or scallop

Salmon cakes

with lemon herb aioli

Seared Ahi Tuna

on a crisp wonton triangle with avocado wasabe

Crab Cakes

with a chipotle chili aioli

Coconut Crusted Seabass

offered with an Asian dipping sauce

Cucumber Cups

- with curried shrimp
- scallops, crème fraiche, oregano and basil

Smoked Salmon

with capers, and dill sauce

Belgian Endive Spears

tipped with curried bay shrimp and currants

Beef Skewers

marinated filet tips with

- Thai peanut sauce
- mandarin orange sauce
- Asian hoisin sauce

Chicken Skewers

• curried chicken rolled in sesame seeds with a chutney sauce
offered with Asian plum sauce

- Coconut Chicken Skewers
- mandarin orange sauce
- coated with coconut and crushed peanuts, with a curried chutney sauce
- coated with pecans, thyme, oregano, and cumin, with a mustard and blue cheese dip

Stuffed Mushroom Caps

- pesto

- three cheeses and garlic
- sun dried tomatoes, Fontina cheese and fresh herbs
- blue cheese and pistachio
- spicy sausage and cheese
- spinach

Bouche Puff Shells

- curried chicken salad
- curried shrimp and currants

Miniature Tartlet Shells

- with Asian chicken salad
- curried chicken salad

Asian Cuisine

Sushi

served w/ wasabe, pickled ginger & soy sauce

- avocado roll
- California roll
- cucumber roll
- crab roll

Asian Beef Skewers

marinated beef skewers offered with:

- Thai peanut sauce
- oriental hoisin sauce
- mandarin orange sauce

Chicken Skewers

offered with:

- Thai peanut sauce
- mandarin orange sauce
- Asian plum sauce

Crab Rangoon

Traditional Spring Rolls

both meat and vegetarian varieties

Pot Stickers

served steamed or sautéed both meat and vegetarian varieties
with an Asian dipping sauce



Tartlets

filled with Asian chicken salad

Oriental Prawns

marinated in ginger, green onions, soy sauce and oriental spices

Scallops

skewered with bacon and water chestnuts

French Cuisine

Belgian Endive Leaf

- Roquefort mousse
- red pepper and walnut mousse
- walnut mousse
- Prosciutto mousse
- salmon mousse

Crepes

- spinach and bell pepper
- mixed fruit
- mushroom and shallots
- spinach and ratatouille
- sour cream and Monterey jack
- mushroom and chicken
- salmon and green onion

Brie en Croute

pecans and strawberry sauce

Mussels

with capers, tomato sauce, and coriander

Dates

- filled with bacon bits and almonds
- wrapped in bacon and filled with peanut butter

Asparagus

- rolled with ham and cream cheese
- rolled with Prosciutto and cream cheese

Tartlet Shells

- onion and cheese
- eggplant ratatouille

- spinach, mushrooms and hollandaise
- caramelized onions and Fontina cheese
- sun dried tomato and gorgonzola
- chopped artichoke hearts and cheese
- corn, peppers, spicy cheese and sun dried tomatoes
- oriental chicken salad
- curried chicken salad

Filo Tartlet Baked with Brie Cheese

- with cranberries, and almonds
- with dried pears, hazelnuts, and brown sugar

Mediterranean Cuisine

Filo Triangles

- spinach and feta
- mushroom and shallots
- brie and walnuts
- goat cheese and herbs
- shrimp and feta
- sausage, spinach and cheese
- cheese and chili
- chicken and water chestnuts
- chicken and mushroom
- spinach and sausage
- Prosciutto and cheese
- curried chicken and walnuts

Lamb and Eggplant Skewers

with a piquant pomegranate sauce

Falafel Balls

with hummus tahini

Mexican Cuisine

Ceviche

marinated in lime and herbs

Miniature Tostada

with onions and green salsa

Taco Tarts



Quesadillas

- with chilies, Monterey jack cheese, offered with guacamole and fresh salsa
- with smoked chicken, bell peppers, and three cheeses, offered with guacamole and fresh salsa
- overflowing with three cheeses offered with guacamole and fresh salsa

Mini Empanada

- spicy beef and cheese
- wild mushrooms and shallots offered with chipotle chili aioli

Mussels

with tomatoes, onions, and green salsa

Southern Cuisine

Blackened Chicken Strips

- chutney sauce
- Louisiana mustard

Prawns

- southwestern chipotle pesto
 - bourbon marinade
- skewered with bacon and chili chipotle

Spicy Scallops

with a black bean sauce

Crayfish

with a garlic butter

Blackened Salmon Skewers

with a pink herb Madeira sauce

Hush Puppies

Tartlets

filled with corn, peppers, spicy cheese and sun dried tomatoes

South Western Pizzetas

with jalapenos, red pepper, tomatoes cheese, fresh herbs, and cumin

Oysters Rockefeller

Fritters

- mushroom
- carrot
- zucchini and onion
- crab and avocado
- spicy corn and pepper
- chayote and onion

Corn Muffins

filled with shrimp or duck

Vegetarian Cuisine

Freshly Baked Filo Triangles

- traditional spinach and feta
- mushrooms and shallots
- brie and walnut
- goat cheese and fresh herbs

Crostini Olivada

baked Bruschetta with an olive tapenade accented with an Italian tomato salsa

Shitake Mushroom Crostini

on toast points with Asiago cheese and a hint of curry

Bouche Puff Shells

- with spinach and mushrooms topped with hollandaise sauce
- brie cheese and walnuts

Falafel Balls

offered with a hummus tahini

Crepes

- spinach and ratatouille
- spinach with sour cream and Monterey jack cheese



Stuffed Mushroom Caps

- pesto and pine nuts
- three cheeses and garlic
- sun dried tomatoes, Fontina cheese and fresh herbs
- blue cheese and pistachios

Vegetarian Spring Rolls

filled with seasonal vegetables

Vegetarian Potstickers

filled with seasonal vegetables

Endive Spears

- roasted red pepper mousse
- Roquefort and pistachio mousse

Miniature Pizzetas

- wild mushrooms, Fontina cheese, and fresh thyme
- jalapeno peppers, bell pepper, tomato, cheese and fresh herbs
- grilled eggplant, bell pepper, sun dried tomato and parmesan cheese



Hors D'Oeuvres Buffet

The following menus are designed for those occasions where you want to serve a light buffet. Heavy apps are available please ask about them.

5 Hor D'oeuvre Buffet Package 1

Select 4 Hor D'oeuvre off the Hor d'oeuvre Menu
Select 1 off the Saucey's List
\$12.75

8 Hor D'oeuvre Buffet Package 2

Select 6 Hor D'oeuvre off the Hor d'oeuvre Menu
Select 2 off the Saucey's List
\$14.75

10 Hor D'oeuvre Buffet Package 3

Select 3 Hor d'oeuvre off the passed list for the 1st hour

Select 5 Hor D'oeuvre off the Hor d'oeuvre Menu

Select 2 off the Saucey's List
\$16.25

Additional Menu Suggestions

- Carved Prime Rib Sandwich Station
 - Mac n Cheese Bar
 - Hong Kong noodle Bar
 - Gravlox Salmon Display
- Tomato & Grilled Cheese Soup Shots
 - Dessert Shooters

Hors D'oeuvre Menu

(Pick off of the whole Hors D'oeuvre Menu)

Passed List

(These items are the only items able to be passed)

These items may have other sub items under them in menu and also maybe used

Tomato and Basil Bruschetta
Crostini's
Risotto and Fontina Rice Balls
Cherry Tomatoes
Tartlet shells
Miniature Pizzetas
Smoked Salmon with capers, and dill sauce
Dates
Asparagus
Filo Triangles
Taco Tarts
Southwestern Pizzetas

Saucey's List

Carpaccio
Tender Asparagus Spears
Prosciutto Wraps
Pesto Prawns
Bacon Wrapped Shrimp
Bacon Wrapped Scallop
Salmon Cakes
Crab Cakes
Crab roll (Sushi)
Lamb and Eggplant Skewers
Ceviche
Spicy Scallops
Crayfish
Blackened Salmon Skewers