

APPETIZERS LISTS
CAVIAR PIE
LAYER OF CHOPPED
EGG CHEESES AND
CREAM WITH FINE
ONIONS TOPPED,
SERVE WITH
GOURMET
CRACKERS

SMOKED SALMON
ON TOAST TOPPED
WITH A LEMON DILL
SAUCE AND A SPRIG
OF DILL.

SHRIMP FRY CURED
PORK
TENDERED SLICES
OF CURED PORK
WITH SHRIMP FRY
SERVED ON TOAST.

TORTILLA ROLL UPS
WITH ROASTED HAM
OR ROASTED
TURKEY WITH
SEASONED CHEESE
LAYER OF BLENDED
CHEESES AND
CREAM WITH FINE
ONIONS TOPPED,
ROLLED

CHICKEN, BEEF,
VEGETARIAN OR
PORK EMPANADA
SALMON MOUSSE
PIE....LAYER OF

SALMON LOX
CHEESES AND
CREAM CRACKERS

SHRIMP JUMBO
SHELL PASTA
SAUTÉED SHRIMP
IN GAMBAS SAUCE
STUFFED IN LARGE
PASTA SHELL WITH
CHEESE

SALAMI & CHEESE
ROLL UPS
LAYER OF BLENDED
CHEESES AND
CREAM WITH FINE
ONIONS TOPPED,
ROLLED GENOA
ASSORTMENT OF
GOURMET BREADS
& ROLLS
KALMATA OLIVE
BREAD, ASIAGO
CHEESE LOAF,
FRENCH BREAD
SERVED WITH
BUTTER

APPLE PIE
FRENCH DUTCH
APPLE PIE
HOMEMADE

ADDITIONAL
DESSERTS

16 VARIETIES OF
CHEESECAKES

WHITE OR DARK
CHOCOLATE
CHEESECAKE

PETITE FOURS
SPECIAL RECIPE
WHITE CHOCOLATE
CHEESECAKE
50 PETITE FOUR
SIZE

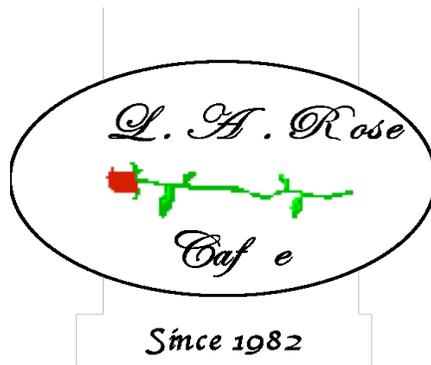
**RIB EYE ROAST
USDA CHOICE
WITH
HORSERADISH
CRÈME SAUCE**

**CHICKEN
ROULADE
WITH HAM AND
CHEESE AND
WHITE WINE
SAUCE**

CRAB CAKES
SERVED WITH
CORNICHON
REMOULADE
\$2400PER DOZEN

COCONUT CHICKEN
WITH MANGO-PAPAYA
SALSA
\$1700PER DOZEN

PEKING DUCK ROLLS
ROASTED PEKING
DUCK IN
MINIATURE PANCAKES
WITH
SPRING ONION AND
HOISIN



SAUCE
\$2400PER DOZEN

SATAY DISPLAY
CHOOSE FROM
CHICKEN WITH
SPICY PEANUT SAUCE
OR BEEF
WITH ANCHO CHILI
SAUCE
\$1800PER DOZEN

STEAMED SHRIMP
COCKTAIL
WITH SPICY SALSA
REMOULADE
\$2100PER DOZEN

SPANIKOPITA
BLEND OF SPINACH
AND FETA
CHEESE IN FLAKY
DOUGH
\$1600PER DOZEN

WILD MUSHROOM
DIAMONDS
CREAMY CUSTARD
BAKED WITH
WILD MUSHROOMS IN
A FLAKY
CRUST
\$1800PER DOZEN

GARDEN ROLLS
SHRIMP AND
ORIENTAL GREENS,
WRAPPED IN THIN
RICE PAPER
WITH HOISIN SAUCE
\$2000PER DOZEN

QUESADILLAS
ALL SERVED WITH

SOUR CREAM,
SALSA, AND
GUACAMOLE
CHOOSE FROM:
■
FLOUR TORTILLAS
JALAPEÑO CHEESE,
ROASTED
VEGETABLES, AND
GREEN ONION
MOLÉ SAUCE

COCONUT SHRIMP
WITH MANDARIN
ORANGE
DIPPING SAUCE
\$2250PER DOZEN
CRISPY SPRING
ROLLS
WITH SWEET-AND-
SOUR DIPPING
SAUCE
\$1400PER DOZEN
MINIATURE
SANDWICHES
SMOKED HAM AND
GOUDA WITH
CARAMELIZED ONIONS
ON TOASTED
BRIOCHE, CHICKEN
SALAD ON
CROISSANT, ROAST
BEEF ON KNOT
ROLL WITH
HORSERADISH
CREAM,
BUFFALO
MOZZARELLA AND
PLUM
TOMATO WITH
BALSAMIC
VINAIGRETTE
ON OLIVE ROLL
\$2300PER DOZEN

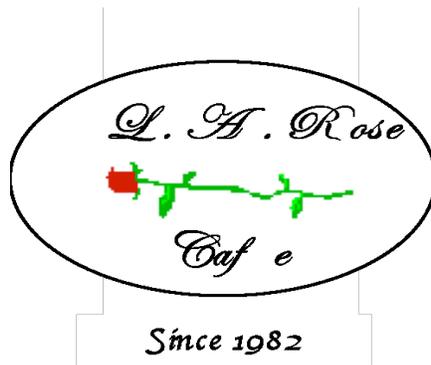
CHICKEN AND
PINEAPPLE
BROCHETTES
WITH PINEAPPLE-

\$2100PER DOZEN
FIRECRACKER
SHRIMP
SHRIMP WRAPPED IN
PHYLLO
PASTRY WITH GINGER-
SOY
DIPPING SAUCE
\$2100PER DOZEN

■
BRIE, MANGO AND
CARAMELIZED
ONION
SESAME-CRUSTED
CHICKEN BITES
WITH ANCHO CHILI
SAUCE
\$1900PER DOZEN

SILVER DOLLAR
TENDERLOIN
SANDWICHES
THINLY SLICED AGED
TENDERLOIN
OF BEEF SERVED ON
SOURDOUGH
ROLLS, ACCOMPANIED
WITH
BALSAMIC-GLAZED
ONIONS, SAUTEÉD
MUSHROOMS,
HORSERADISH
CREAM,
AND COARSE-GRAINED
MUSTARD
\$35.00 PER DOZEN

E



TAPAS TAPENADE
 CARAMELIZED ONION,
 PESTO
 ROASTED TOMATO
 AND ROASTED
 EGGPLANT TOPPINGS,
 SERVED
 WITH HERBED BREAD
 ROUNDS
 \$375PER PERSON

WINGS OVER
 BUFFALO
 PLUMP CHICKEN
 WINGS PREPARED
 IN A ZESTY BUFFALO
 STYLE SAUCE,
 ACCOMPANIED BY
 CELERY AND
 CARROT STICKS WITH
 BLUE CHEESE
 DRESSING
 \$125PER PIECE
 3 DOZEN MINIMUM

OLIVERA TERRINE
 LAYERED DIP OF
 GUACAMOLE,
 SALSA, MONTEREY
 JACK CHEESE,
 TOMATOES,
 JALAPEÑOS, AND
 SOUR
 CREAM SERVED WITH
 BLUE AND
 WHITE CORN
 TORTILLA CHIPS
 \$3995PER TERRINE
 SERVES 20 GUESTS

TRI-COLOR TORTILLA
 CHIPS

WITH ROASTED
 TOMATO SALSA,
 GUACAMOLE, AND
 SOUR CREAM
 \$225PER PERSON

MARYLAND CRAB DIP
 WITH CRISP HERBED
 FRENCH
 BREAD TOASTS
 \$575PER PERSON

ARTICHOKE AND
 SPINACH TORTE
 CREAMY CUSTARD
 FILLING WITH
 ARTICHOKE AND
 SPINACH, BAKED
 IN A CRISP PHYLLO
 CRUST, SERVED
 WITH TOASTED PITA
 CHIPS
 \$3000PER TORTE
 SERVES 15-20
 GUESTS

TRADITIONAL SHRIMP
 COCKTAIL,
 MEDITERRANEAN
 GRILLED SHRIMP,
 AND STEAMED OLD
 BAY-SPICED
 SHRIMP WITH LEMON
 WEDGES,
 COCKTAIL SAUCE, AND
 SPICY
 MUSTARD
 \$1.85PER PIECE
 3 DOZEN MINIMUM

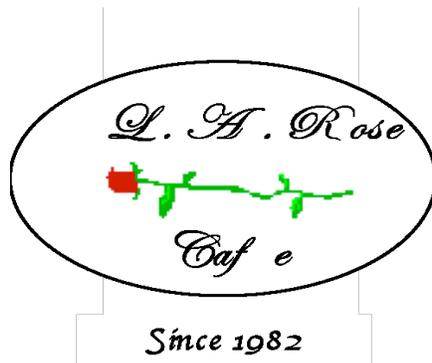
CALIFORNIA
 PINWHEELS

TORTILLA WRAPS CUT
 INTO PINWHEEL
 SHAPES WITH THE
 FOLLOWING
 FILLINGS: TURKEY,
 HAVARTI CHEESE,
 AND GARLIC AIOLI;
 HAM AND SWISS
 WITH HONEY
 MUSTARD; BACON,
 LETTUCE, AND
 TOMATO WITH
 1.50 EACH
 \$150EACH

MIDDLE EASTERN
 SAMPLER
 HUMMUS,
 TABBOULEH, RAISIN
 COUSCOUS, OLIVES,
 FETA, AND RED
 PEPPERS, SERVED
 WITH A BASKET
 OF TOASTED PITA
 CHIPS
 \$4.25PER PERSON

CREAMY SPINACH DIP
 IN HARVEST BREAD
 BOWL HOLLOWED-
 OUT BREAD ROUND
 WITH HOMEMADE
 SPINACH DIP,
 ACCOMPANIED BY
 CARROTS,
 CELERY, AND AN
 ASSORTMENT OF
 FLATBREADS FOR
 DIPPING
 \$3.25PER PERSON

SEASONAL BASKET
 OF CRUDITÉ



WITH GARDEN HERB
DIP
\$3200SMALL SERVES
10-15 GUESTS
\$6000LARGESERVES
20-30 GUESTS

ITALIAN FEAST
ARTFULLY ARRANGED
ITALIAN
DELICACIES TO
INCLUDE
FRESH MOZZARELLA,
ROASTED
RED PEPPERS,
CALABRESE
SALAMI,OLIVES,
MARINATED
ARTICHOKES, AND
TOMATOES,
ACCOMPANIED BY
CROSTINIS
AND BREADSTICKS
\$4.95PER PERSON

CHICKEN TOMATO
BASIL PENNE
PASTA CASSEROLE
CHUNKS OF
CHICKEN COOKED IN
A SLOWLY
SIMMERED TOMATO
BASIL SAUCE
TOSSED WITH
PENNE PASTA AND
PARMESAN CHEESE
\$45 PER PAN GOOD
FOR 15 TO 18
GUESTS

FRESH FRUIT
SPEARS
SPEARS OF FRESH
FRUITS OF THE
SEASON SERVED
WITH CREAM DIP
\$2.25 / PERSON
MIN 20 PERSON

CHOCOLATE
BANANA WALNUT
PETITE FOURS
BANANA WALNUT
CAKE FROSTED WITH
A CREAM CHEESE
FROSTING
DELICATELY
DECORATED

LUMPIANG
SHANGHAI
EGGROLLS
SEASONED
GROUND PORK WITH
CARROTS AND
CELERY ONIONS
SERVED WITH
SWEET SOUR SAUCE
WITH GINGER FRUIT
SAUCE \$1.50 PER
PERSON. MIN 25
PERSON

JAPANESE
CALIFORNIA ROLL
BLUE CRAB MEAT
SEASONED RICE,
AVOCADO & WASABE
ROLLED IN
SEAWEED SERVED

WITH SOY SAUCE &
WASABE
\$4.50 PER ROLL
CUT 5

**CRAB WANTONS
OR CRAB TARTS
OR SHRIMP
TARTS WITH
CALAMONDINE
SAUCE**
\$2.00 EACH 2 DOZ
MIN