# **ELEGANT EATING** Hors D'Oeuvres '08

# **Buffet displays**

Whole Baked Brie (with Apricots and Almonds; Raspberry or Sun Dried Tomato Pesto)

Pumpernickel Bread Filled with Spinach Dip **Eggplant Salad and Pita Triangles** 

Smoked Turkey Display Skewered on Whole Pineapple with **Honey Mustard Dipping Sauce** 

**Shrimp Tower with Choice Of Cocktail Sauces Tuscan Dipping Platter with Ficele** 

(Bean Pate, Olive Tapanade, Basil Pesto, Eggplant Spread, Ricotta Spread, Sun Dried Tomatoes, Chopped Tomato and Mozzarella, Provolone)

9 Layer Southwestern Dip with Colored Tortilla Chips

Mid East Dip Display

(Hummus, Basil Hummus, Eggplant Salad, Assorted Olives, Pita Triangles and Cucumber Slices)

**Vegetable Crudite with Dips** 

**Bubbling Hot Spinach and Artichoke Dip with Crostini** 

Fruit and Cheese Baskets

**Provincial Cheese Platter** 

Fruit, Cheese and Vegetable Displays with Dip **Deviled Eggs** 

Hye Rollers with Assorted Fillings (See List) Canapé or Tea Sandwiches (Mini Triangles with Assorted Fillings)

#### **MINI PASSED**

**Shrimptinis** (Alcoholic and Non Alcoholic)

**Drunken Shrimp** (Orange Juice, Tequila and Orange Marmalade)

Crostini Topped with Chopped Tomato and Mozzarella

Crostini Topped with Beef Tenderloin and Caramelized Onion Jam

Smoked Salmon, Cream Cheese and Cucumber Canapé Triangles

Fig & Goat Cheese on Flat Bread

Phyllo Bysteea with Veal and Raisin

Spanokopeta (Spinach and Feta)

Phyllo Purses With Roasted Eggplant (Feta and Pine Nuts)

Phyllo Star with Bleu Cheese, Pear, Walnut and Inches

Garden Franks Presented on a Field of Wheat Grass with Mustard Dot
Brie Puffs with Sweet Walnuts Decorated with Raspberry Melba

Seared Tuna on Cucumber Rounds with Lemon Wasabi Crème

Horsardish Sauce Phyllo Star with Curried Amira Shrimp **Coconut Shrimp with Roasted Red Pepper Horseradish Sauce** Fried Oyster Presented on the Half Shell with EE Tartare Sauce

Potato Puffs with Cheese
Mini Knishes with Russian Mustard
Turnovers with Stilton and Cranberries
Risotto Crab Cakes with Corn Salsa
Parmesan Artichoke Hearts with Goat Cheese
Traditional Cocktail Franks with Mustard
Spinach Pesto Puffs

Mini Beef Wellingtons with Reduced Raspberry Merlot Sauce Tortilla Trumpets Filled with Chili and Cheese Asparagus Wrapped in Phyllo with Asiago Cheese Roasted Eggplant Tortilla Crisps Clam Profiteroles with Cream Cheese and Bacon

Mushroom Profiteroles with Cream Cheese and Bacon

Mushroom Profiteroles with Sherry Cream and Walnuts

Provincial (Chevre, Sun Dried Tomatoes and Capers)

Smoked Mozzarella Profiteroles
Vietnamese Spring Rolls with Apricot Chutney
Vegetable Spring Rolls
Sticky Rice Meatballs

Shu Mai Dumplings Pan Seared (Shrimp or Chicken)

Steamed Vegetable Dumplings with Teriyaki Dip Presented on Chinese Spoons
Ceviche Shrimp or Scallops with Tropical Salsa Served in Chinese Spoons
Noodle Boxes (Filled with Peanut Noodles Or Oriental Spaghetti Salad) with Chop Sticks

California Rolls (Assorted)
Sushi (Assorted Varieties)

Apple Won Tons Dusted with Cinnamon and Sugar Chicken and Beef or Vegetable Won Tons with Apricot Chutney Dipping Sauce Seafood Salad Rolls

#### **SOUP SIP**

Served In Cordial Glasses or Mini Soup Cups
Tomato Gazpacho
Melon Gazpacho
Mini French Onion
Butter Nut Squash Sip
Beef Consommé Sip

### **KABOBS**

Sesame Chicken Skewers
Chicken or Beef Sate with Spicy Peanut Sauce
Mid Eastern Mini Beef, Chicken or Shrimp Kabobs
Grilled Vegetables or Roasted Root Vegetable Skewers
Coconut Langostino Skewers

# **MINI TARTLETS**

Fresh Tomato Quiche
Tomato with Basil and Feta quiche
Shitake Mushroom Quiche
Asparagus Quiche with Gruyere Cheese
Seafood Thermidor Tartlet (Lobster, Shrimp and Scallop in Brandy Sauce)

# **SMALL PLATES**

Baby Macaroni and Cheese
Sliders - A Great Little Filet Mignon Mini Burger Topped with
Cheese, Lettuce and Tomato and an American Flag Toothpick
Pulled Pork Sliders with Smoky BBQ Sauce
Teriyaki Salmon with Forbidden Rice and Sweet Potatoes
Mini Grilled Cheese Sandwiches with Tomato Soup Sip

#### **ACTION STATIONS**

Sushi Prepared Tableside to Order Fajita Fiesta Including Quesedilla with Toppings Tuscan Table: Gorgeous Display of Antipasto

(Wheel of Reggiano Parmesan, Bread Toasts/Crisps, Proscuitto Wrapped Melon, Salami, Provolone, Pepperoni, Grilled Eggplant, Crilled Zucchini, Roasted Red Pepper, Mixed Olives, Marinated Mushrooms, Olive Tapanade, Basil Pesto, Seasoned Ricotta, Deviled Eggs, Grapes)

Mashed Potato Sundae Bar with Toppings Crepe Station with Sweet and/or Savory Fillings Pasta Station with Choices of Pasta and Toppings Raw Bar with Clams and Oysters Carving Stations Available with Appropriate Sauces

(Filet Mignon, Steamship Roast Beef, Rack of Lamb, Roast Turkey, Pork Tenderloin)