



Appetizers

High End - \$25 per person – Choice of 4

- **Shrimp En Croute** – Jumbo Gulf of Mexico shrimp lightly sautéed. Served in a puff pastry shell drizzled with a tomato basil cream sauce.
- **Fig Crustini** – Toasted crustini bread topped with a delectable fig spread and sliced Tart apples. Garnished with Parmigiano Reggiano cheese.
- **Escargot En Croute** – Jumbo Escargot lightly sautéed. Served in a puff pastry shell, Drizzled with an herb, garlic butter sauce, and topped with melted cheddar cheese.
- **Beef or Chicken Satays** – Served with Peanut or Mongolian Sauce.
- **Garlic Shrimp** – Jumbo Gulf of Mexico shrimp lightly sautéed, in an herb, garlic butter sauce.
- **Creole Shrimp** – Jumbo Gulf of Mexico shrimp lightly sautéed in a Creole sauce.
- **Canapés – Your choice of:**
 - 1) Smoked Salmon and Cream Cheese
 - 2) Caviar and Cream cheese
 - 3) Liver Paté

Mid-Range - \$18 per person – Choice of 4

- **Mini Mushroom Tarts** – Flaky pastry shell filled with a delicious mushroom mixture.
- **Stuffed Mushroom Caps** – Filled with your choice of shrimp, crab, or veggie mixture.
- **Bacon Wrapped Scallops**
- **Mini Quiche** – Flaky pastry shell filled with your choice of:
 - 1) Ham and Cheddar
 - 2) Cheddar, Bacon & Mushroom
 - 3) Tuscan Turkey & Roasted Red Peppers
 - 4) Five Year Old Cheddar & Scallions
- **Spanakopita – Traditional Greek Hor’Deurve** – Phyllo pastry filled with spinach, feta cheese, green onions, egg & herbs and spices, baked golden brown.
- **Brushetta Crustini** – Garden fresh tomatoes, basil, garlic, herbs and oil.

- **Fresh Vegetable Platter** – Fresh assorted vegetables, with a creamy dip.
 - **Fresh Fruit Platter –or- Fruit Satays** – Fresh Assorted Fruits, with a sweet dip.
 - **Mini Pork ShishKabobs** – Succulent pieces of pork, & veggies on a skewer, served with a Tangy barbeque sauce.
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Budget Menu - \$14 Per Person – Choice of 4

- **Mini Quiche** – Flaky pastry shell filled with your choice of:
 - 1) Broccoli Cheddar
 - 2) Spinach with Roasted Red Peppers
- **Pastry Puffs** – Phyllo pastry filled with your choice of
 - 1) Sausage
 - 2) Spinach
 - 3) Veggie
- **Gourmet Cheese & Cracker Platter** – Assorted cubed Jensen cheeses, with crackers, strawberries and grapes.
- **Classic Shrimp** – Served with cocktail sauce, and lemon.
- **Assorted Oriental Hor’Deurves.**
- **Homemade Mini Meatballs** – Served with the chef’s signature barbeque sauce.
- **Fresh Vegetable Platter** – Assorted vegetables with a creamy dipping sauce.
- **Fresh Fruit Platter** – Assorted fruits