

## Hors d'oeuvres

Hors d'oeuvres are priced per piece.

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### Cold Hors d'oeuvres

Display of Garden Fresh Crudités Served with two Dips	\$ 3.95
Imported and Domestic Cheeses Served with Sliced Fresh Fruit, Berries And Assorted Crackers and Dips	\$ 4.95
Cucumber topped with Crab Salad	\$ 1.95
Asparagus or Melon wrapped in Prosciutto Ham	\$ 1.50
Filet of Beef Au Poivre on Crostini with Creamy Horseradish	\$ 1.95
Crab Mignonette in a Puff Pastry	\$ 2.00
Seared Ginger Duck Breast on Crostini with a Mango Chutney	\$ 2.00
Crab and Garlic Allouette in a Petite Pastry Shell	\$ 2.00
Dill Smoked Salmon Pinwheel	\$ 1.75
Bruschetta – Crostini topped with Tomato, Olive, Capers and Peppers	\$ 1.25
Tartlets of Boursin Cheese with Walnut and Apricot Glaze	\$ 1.95
Jumbo Shrimp with a Zesty Key Lime Cocktail Sauce	\$ 2.50

### Hot Hors d'oeuvres

Local Mushroom Caps filled with Crab Meat	\$ 1.95
Local Mushroom Caps filled with your choice of Sausage or Spinach	\$ 1.75
Scallops wrapped in Hickory Smoked Bacon	\$ 1.95
Baked Crab Meat and Cheddar in Puff Pastry	\$ 1.95
Spinach, Feta Cheese and Pine Nut Triangles	\$ 1.50
Crispy Vegetable Spring Rolls with Sweet and Sour Sauce	\$ 1.50
Petite Veal Meatballs with Tarragon in a Port Wine Sauce	\$ 1.50
Baked Brie & Raspberry in a Puff Pastry	\$ 1.50
Blackened Swordfish with a Mango Myers Rum Dipping Sauce	\$ 1.95
Sesame Chicken with a Pineapple Chutney	\$ 1.50
Marinated Grilled Baby Lamb Chops	\$ 3.50
Coconut Shrimp Skewers	\$ 2.50
Chicken Cornucopias	\$ 2.25
Asparagus and Cheese in Phyllo	\$ 1.95

Prices listed are subject to change.