

Hors d' oeuvres/Appetizer Menu 2009

How much food?

There are "standard" formulas for this sort of thing. For 30-75 people I would suggest 6 or 8 different apps - some sweet, some savory, some meat, some fish, and some vegetarian.

If this is a party during a meal time - dinner or lunch, you need to plan 6-8 'bites' per person per hour TOTAL. Say the party will be from 5-9 you would need $4 \times 30 \times 8 = 960$ or so individual apps divided among say 8 appetizers or about 120 bites each.

If it's a later evening party and your expectation is that people will already have eaten dinner, then plan on 3-4 bites per person per hour. Party from 7-11 = $4 \text{ hrs} \times 30 \text{ people} \times 4 \text{ bites/hr} = 480-500$ bites TOTAL

In general, pricing is done on a per person basis and varies according to the hors d' oeuvres selected and the variety and number selected. Your final cost is based both upon amount and variety. Costs usually range from \$2.25 to \$3.25 per appetizer per person. If you had one hundred people and wanted them to have a selection of four different items and approximately eight pieces in total you would be looking at a bill of \$10.00 to \$14.00 per person. Once a specific menu is agreed upon, of course, we provide you with an exact price quote. It is always our desire to match the menu with your budget.

Dips/Salads

Caesar

Spring mix w/ vinaigrette

Classic Bruschetta

Gilled bread topped with tomato-basil pesto

Crab, Spinach & Artichoke Dip

Lump crabmeat, fresh spinach and marinated artichokes; served with pita chips

Lump Crabmeat Dip

Lump crabmeat and fresh basil blended in light cream and 3-cheese sauce

Salmon Dip

Salmon, cream cheese and basil lightly blended; served with Pita chips

Guacamole Dip

Avocado, chopped onion, garlic, chilies, fresh cilantro and tomatoes; served with tortilla or pita chips

Hummus Dip

Served with Sliced Pita Bread

Brie Torte

Chilled Brie sliced horizontally, filled with pesto; topped with minced dried tomatoes and basil

Tomato & Goat Cheese Torte

Sun-dried tomatoes, cream cheese, fresh herbs, olive oil and goat cheese

Sassy Salsa Dip

Tomato, onion, garlic, peppers, green chili and jalapenos; served with tortilla and pita chips.

Crispy Crostini

Topped with Fresh Tomato and Basil

Traditional Insalata Caprese Skewers

Vine ripened Cherry Tomatoes, fresh Basil and marinated Mozzarella Ball served on a Skewers

Crisp Celery Boats

Stuffed with Stilton Bleu Cheese and Pecans

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Mini Bites

Crisp Vegetable Spring Rolls

Wrapped in Rice Paper served with a Sweet and Sour Apricot Sauce

Delightful Vegetable Pot Stickers

Wrapped in Wonton Wrappers, steamed and served with Ginger-Soy dipping sauce

Delectable Fiesta Phyllo Tartlet

Caramelized sweet and hot Peppers, Goat Cheese and Onions in a Phyllo Tartlet Shell

Authentic Chile Con Queso Tortilla

Chipotle Flour Tortilla filled with roasted Corn, Fiery Chilies, Spanish Rice, Black Beans and melted Monterey Jack cheese

Feta-Sun-Dried Tomato Phyllo

Feta Cheese, Sun-dried Tomatoes and Seasonings in a Tart

Fresh Mushroom Florentine

Mushroom Cap stuffed with a Mixture of fresh Spinach, Parmesan Cheese and Spices

Classic Vegetable Petite Quiches

Crisp Miniature Egg Rolls

With Asian Dipping Sauce

Assorted Premium Hot & Cold Canapés

Special Southwestern Pinwheels

Fresh Flour Tortillas filled with whipped Cream Cheese, spicy Chunky Salsa, Fresh Cilantro and Green Onions

Handmade Mouthwatering Quesadillas

Petite Wedges of Flour Tortillas filled with Chicken or Beef, prepared with a Mixture of Fresh Herbs, Spices and melted Cheese

Sensational Smoked Chicken Pecan Salad

Served with Toasted Bread Rounds

Authentic Spanakopita

Spinach, Greek Feta and Seasonings wrapped In Fillo Dough

Old Fashioned Deviled Eggs

with a New Twist Topped with Dill and Capers

Fried Four Cheese Ravioli

Ravioli stuffed with Parmesan, Mozzarella, Fontina and Ricotta Cheese served with slow simmered Marinara Sauce

Mini-Gourmet Vegetable Pizzas

A Unique Pizza topped with slow simmered Marinara sauce, diced Black Olives, Button Mushrooms and Yellow Onions covered with melted Mozzarella Cheese

Baked Brie en Croute

Brie baked on a pastry crust

Pork Tangine Cups

Shredded pork tenderloin, onion, golden raisins and ginger cooked in chicken broth; served in flaky pastry cups

Deluxe Tea Sandwiches

Choice of three: Salmon Mousse, Watercress and Olive, Cucumber with Herb Cream Cheese, Egg, Tuna, Ham, Pimento Cheese, Turkey Bleu Cheese and Pecan Chicken Salad. Served on crust less shaped bread, displayed on a colorfully garnished Tray

Healthy Grilled Vegetables Skewers

Bite size seasonal Vegetables marinated with sticky Balsamic Syrup and grilled to perfection

Vegan Spring roll

Served with Peanut dipping sauce

Crudités

Assorted vegetables served with buttermilk-peppercorn ranch dip

Asparagus & Asiago in Phyllo

Mushroom Profiteroles

A mixture of fresh mushrooms, thick cream cheese, crunchy walnuts and a select blend of herbs. We've sautéed that with real dairy butter and stuffed it into a mini cream puff for a melt in your mouth treat.

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Premium Poultry and Beef

Juicy Chicken Tenders

Strips of Chicken Breast and baked until golden brown Served with Ranch or BBQ sauce

Colorful Chicken Pineapple Skewers

Moist Chunks of Chicken accented with juicy and Pineapple Chunks topped with a delectable Soy-Ginger Dipping Sauce

Honey Mustard Chicken Wings

Marinated Wings baked in our Special Sauce

Perfect Roasted Chicken Skewers

Chunks of Chicken, Onions, Green and Red Bell Pepper, marinated in our exotic Sauce & Roasted

Flavorful Thai Peanut Chicken Satay

Chicken Tenderloin marinated in a Spicy Thai Sauce on a Skewer

Petite Saltimbocca Bites

A delicately seasoned Chicken Breast, thin slices of Prosciutto and Fresh Sage rolled in a Pinwheel

Juicy Sesame Chicken Tenders

Tender Strips of Chicken Breast marinated in Sesame Oil, coated with Sesame seeds and Japanese Breadcrumbs

Crunchy Pecan Breaded Chicken Fingers

Juicy Strips of Chicken Breast, lightly breaded with a mild Mixture of Pecans and Bread Crumbs

Bite Size Chicken Fajita

Moist chunks of seasoned Chicken Breast, Bell Pepper, Onions and melted Cheese

Flavorful Santa Fe Chicken

Smoked Chicken chopped, Salsa, crushed Chili Pepper ;served with toasted Crostini

Mouthwatering Cocktail Meatballs

Swedish Style: Brown Sauce with Capers

Italian Style: Marinara Sauce

Hawaiian Style: Sweet

Beef or Chicken Empanadas

Beef tenderloin or Chicken breast wrapped in Phyllo dough and fried; served with herbed cream dipping sauce

Mouthwatering Turkey Cocktail Wheat Rolls

Slightly brushed with Butter, Horseradish Cream and Cranberry Sauce, filled with Lettuce Leaves and Layers of smoked Turkey Breast

Perfect Roast Beef with Grainy Mustard

Grainy Mustard, Slices of Rare Roast Beef garnished with Tarragon Sprigs on Assorted Mini Breads

Smoked Black Forrest Ham

Filled in Mini Rolls and brushed with Mango Relish

Steak au Poivre Crostini

Thinly sliced beef tenderloin on Crostini; topped with peppercorn cream sauce

Mini Burgers

Apple wood Bacon and Cheddar cheese or Caramelized Onions and Gorgonzola cheese

Szechwan Beef Spring Roll

Beef and Chinese Vegetables blended in a spicy Szechwan Sauce and rolled into an Oriental Spring Roll Wrapper

Malaysian Beef Satay

A tender Strip of Beef marinated in a Malaysian Sauce served on a Skewer.

Roasted Beef Skewers

Tender Chunks of marinated Beef, Onions, Red and Green Bell Peppers served on Skewers

Tasty Southwestern Spring Roll

Spicy Chorizo Sausage, Black Bean and Monterey Cheese blended with Southwestern Spices wrapped in Rice Paper

Popular Pork Pot Sticker

A blend of Pork, Scallion, roasted Garlic wrapped in a Blanket of Puff Pastry with a Asian Dipping Sauce

Old Fashioned Frank In A Blanket

Miniature Beef Frankfurters wrapped in a Blanket of Puff Pastry, with a Bar-B-Q dipping sauce

Petite Beef Fajita

Tender bites of Beef, Bell Peppers, Onions and Cheese delicious seasoned and rolled in a Flour Tortilla, served with Dipping Sauce

Classic Filet of Tenderloin

Thin Slices of rare Tenderloin on Herb buttered French Bread topped with Horseradish Cream,

Barbeque or Mesquite Chicken Wings

Served with Ranch dipping sauce

Chicken or Pork Spring rolls

Pork or Chicken Chinese Vegetables blended in and rolled into an Oriental Spring Roll Wrapper

Sausage Mushroom Caps

Mushroom Cap stuffed with Italian Sausage, seasoned with Fennel and Garlic, zesty Pizza Sauce and delicate mild Mozzarella Cheese