

Hors D'oeuvres Passed Butler Style

Lime Marinated Chicken Skewers

Lime Marinated Chicken Skewers in a Avocado Crema Dip

Spinach Smoked Trout

Spinach Smoked Trout and Herbed Cream Roulade

Roasted Pepper, Goat Cheese and Mint Wraps

Roasted red pepper, fresh creamy goat cheese and mint in a warm flour tortilla

Smoked Chicken Filo Tartlets

Filo Tartlets with smoked chicken, black olives and parsley pesto.

Mussels with Salsa Cruda

Mussels topped with Fresh tomatoes and peppers

Clams Florentine

Clams topped with Fresh spinach in a wine sauce

Barbecued Tandoori Shrimp Sticks

Shrimp marinated with ginger, lemon and spices

Baby Lamb Chops

Individual French style chops served with a mustard au jus for dipping

Beef Negamaki

Marinated strips of tender beef, wrapped around scallions and grilled to perfection

Coconut Shrimp

Jumbo shrimp marinated in sesame oil, dipped in fresh coconut and deep fried

Three-Mustard Lobster on Endive

Chunks of lobster meat prepared with three herb mustards, red and yellow peppers

Shrimp or Scallops Seviche Style

Cold jumbo shrimp or bay scallops, marinated in white wine, lemon juice, and peppercorns

Shrimp Shumai

Tiny fried dumplings filled with shrimp, herbs and spices

Swordfish Brochette

Marinated chunks of fresh swordfish, grilled and served on a skewer

Mussels Dijonnaise

Poached mussels with a light Dijonnaise sauce, topped with celeriac

Curried Mussels

Lightly poached mussels, back in their shell, served with a mild curry, topped with a green tomato chutney

Parma Asparagus

A tender asparagus wrapped with Parma ham

Fried Wontons

Wontons stuffed with mozzarella, spinach and herbs, served with sweet and sour sauce or Tamari dipping sauces

Baked Stuffed Mushrooms

Mushrooms filled with a seafood mixture, drizzled with lemon and butter

Wild Rice Pancake with Julienne of Duck & Lingonberries

Cumin scented small pancakes with roasted duck and fresh Lingonberries

Carpaccio of Pepper-Crusted Tuna on A Gaufrette Potato

Tender belly cut tuna, thinly sliced and laid on a Mirror with a wasabi, tofu sauce

Carpaccio of Rare Beef

Thinly sliced rare beef on a sourdough toastade with horseradish green herb mustard

Firecrackers of Moroccan Lamb

Lamb skewer grilled and marinated in a curry pepper chutney

Fried Vegetable Wontons

Oriental cabbage and spring vegetables with ginger, garlic and hoisin

Thai Chicken Sate with Peanut Glaze

Tender morsels of marinated chicken with peanuts and spicy tahini

Macadamia Crusted Chicken with Pineapple-Mango Chutney

Coconut marinated chicken, dipped in crushed macadamia with a tangy chutney

Escargot Bouchee

Tiny snails sautéed with onions, prosciutto and garlic, stuffed into a savory pastry dough

Maryland Crab Cakes

Miniature crab cakes baked and topped with a tomato relish

Baked Clams/Clams Casino

*Littleneck clams topped with a savory mixture of breadcrumbs, lemon and garlic
(add bacon and peppers for the Casino)*

Smoked Salmon on Chive Buttered Black Bread

Norwegian salmon on black bread with chive butter and a sprig of dill

Seafood Tartlettes

A tartlette filled with chunks of lobster and shrimp in a mild curry sauce

Mousse of Foie Gras

A terrine of the freshest foie gras served on a toasted baguette

Sesame Fried Chicken

Boneless chicken smothered in sesame seeds, deep fried and served with a honey mustard dipping sauce

Salmon Cakes with Tomato Relish

Alaskan King Salmon with Maryland Spices and fresh tomato relish

Pumpkin and Apple Turnovers

Granny Smith apples and fresh pumpkin and cumin scented turnovers

Seared Cajun Snapper Sate

Cajun Spices and Louisiana marinated snapper on a skewer

Wild Mushroom and Leek Tartlets

Braised leeks and wild mushroom tarts with fresh garlic and oregano

Tuna Tartare on a Gaufrette Potato

Classic tartare made with fresh belly cut tuna and laid on a homemade potato chip

Vegetable Spring Rolls with Thai Carrot Dip

Assorted vegetables, Asian spices and herbs in an oriental wrap

Smoked Salmon Quesadillas

Small pockets of salmon with herbs and spices

Oriental Dumplings with Scallion Ginger Dip

Oriental ground beef with ginger, garlic and hoisin sauce

Oriental Peking Duck

Peking duck roasted to perfection wrapped in an oriental pancake with a plum sauce

Orange Sesame Beef Skewers

Marinated Oriental orange beef grilled on a skewer and dipped in roasted sesame seeds

Tarragon Chicken Roulade

Chicken breast stuffed with fresh tarragon and vegetables on a toasted baguette

Homemade Gravlax on Blackbread Circles

Cured Nova Scotia Salmon thinly sliced and garnished with tarragon and capers

Tomato and Basil Triangles

Beefsteak tomatoes on a garlic toastade with fresh basil and oregano

Smoked Salmon Mousse on a Cucumber Circle

Norwegian salmon smoked with apple wood chips in a delicate mousse on a cucumber circle

Veal and Chestnut Truffles

Tender meatballs mixed with chestnuts and served with a rich brown sauce

Spanikopita with Spinach & Filo Dough

Spinach and herbs wrapped in a delicate pastry

Asparagus in Puff Pastry

asparagus tips wrapped in a pastry dough with tofu, basil dip

Mini Potato, Spinach or Broccoli Knishes

Homemade kosher knishes with assorted fillings

Assorted Miniature Pizzas

Fresh homemade pizza dough with marinara and mozzarella, topped with a variety of condiments such as pesto, garlic, onion, pepperoni, etc.

Potato Puffs

Potato mixed with white pepper and garlic, wrapped in a puff pastry dough

Tortellini Skewers

Cold cheese tortellini marinated in a zesty vinaigrette and dipped in Parmesan cheese

Gourmet Franks in Puff Pastry

Gourmet “pigs-in-the-blanket” served with Dijon mustard

Brie in Puff Pastry Dough

Morsels of French Brie coated in apricot preserves and baked to perfection

Lobster in Puff Pastry

Tender chunks of lobster in a light Newberg sauce baked until golden brown

Monte Cristo Sandwich

Classic sandwich with smoked turkey, Swiss cheese and Dijon mustard cooked like French toast

Stuffed Mushrooms

Stuffed Shitake Mushrooms with pine nuts, baby spinach and fresh herbs.

Blackened Swordfish

Blackened Swordfish on Crouton with Tomato Relish

Beef Wellington

Beef Wellington with mushrooms and blue cheese in a puff pastry.

Wild Mushroom Rice Balls

Wild Mushroom Rice Balls with peas and chives

Cumin Scented Wild Rice Pancakes With Julienne Duck

Topped with a Fresh Ligonberry Sauce

Thai Chicken

Thai Chicken and Lemon Grass Sticks with a Sweet Cucumber Dipping Sauce.

Assorted Quiche:

Goat Cheese and Black Forest Ham

Farmers Cheese, Artichoke Hearts and Smoked Turkey

Asparagus, Mushroom, Onion and Cheddar

Sundried Tomatoes, Spinach and Jarlsberg Cheese

Broccoli, Mushroom and Cheddar

Classic Quiche Lorraine

Seafood Quiche

Lobster Quiche

Chicken and Mushroom