Hors D'Oeuvres

Hot Selections

(Prices Per 50 Pieces)

Scallops Wrapped in Smoked Bacon *(with Sweet Balsamic Glaze)* – *$180.00*
Crab Stuffed Mushroom Caps – *$110.00*
Gorgonzola & Herb Filled Mushroom Caps – *$95.00*
Miniature Spanakopita *(Spinach Filo Pies)* – *$85.00*
Miniature Tiropita *(Feta Cheese Filo Pies)* – *$85.00*
Marinated Chicken Souvlaki Kebabs – *$115.00*
Sweet & Sour Sesame Chicken – *$95.00*
Baked Bar-B-Que Meatballs (100) – *$85.00*
Bar-B-Que Pulled Pork with Gouda Cheese Sauce in Tortilla Cup – *$100.00*
Chicken Wing Dings (Boneless) *(with Blue Cheese Dressing)* – *$105.00*
Marinated Lamb Lolli-chops – *$225.00*
Miniature Crab Cakes *(with Remoulade Sauce)* – *$175.00*
Spinach & Artichoke Dip *(with tortilla chips & pita bread)* – *$3.50 per person*
Chicken Wing Dip *(with tortilla chips & pita bread)* – *$3.50 per person*
Southwest Chicken & Guacamole in Tortilla Cup – *$95.00*
Caramel Apple Brie Cups – *$95.00*
Beef Teriyaki Skewer – *$135.00*

Cold Selections

(Prices Per 50 Pieces)

Traditional Shrimp Cocktail – *$175.00*
Traditional Tomato & Basil Bruschetta – *$85.00*
Cucumber Cups Filled with Feta, Dill and Greek Vinaigrette – *$80.00*
Thai Vegetable Spring Roll – *$95.00*
"Bang Bang" Style Shrimp Tortilla Cup – *$95.00*
Caprese Skewer – *$80.00*
Ahi Tuna & Cucumber Spoons – *$225.00*

Cold Display Selections

Shrimp Cocktail Tower (200 pieces)
Farmers Vegetable Crudités Display ~ *$125.00 (serves 30 people)*
Artisanal Cheese and Crackers Display ~ *$130.00 (serves 30 people)*
Seasonal Fruits & Berries Display ~ *$135.00 (serves 30 people)*
The Columns Garde Manger Arrangement - *$15.00 per person*
(see page 15 for details)

Premium Hors D'Oeuvres Stations

Elegant Dips & Spreads
(Accompanied by Flatbread Points, Pita bread and Fresh Vegetables)
Tzatziki – *Yogurt Base with Grated Cucumbers and Garlic*
Tirokafteri – *Spicy Feta Cheese and Red Peppers*
Hummus – *Chickpeas, Tahini, Lemon, Olive Oil*

Choice of one Premium Dip
Buffalo Chicken Wing ~ Stuffed Banana Pepper
Spinach & Artichoke Dip

$8.00 per person

Pasta, Pasta, Pasta
(Please Choose Three Items)
Chicken Pesto Tortellini – *Basil Pesto Cream Sauce*
Penne ala Carbonara – *Alfredo, Bacon, Ham, Mushrooms, Peas, Garlic*
Meatball Marinara – *Penne Pasta Tossed with House Marinara and Mini Meatballs*
Cajun Shrimp – *Shrimp, Bell Peppers, Andouille Sausage, Cajun Cream Sauce*

$10.00 per person

Carving Table
(Please Choose One Item)
Accompanied by Bread and Rolls for Sandwiches

Beef Tenderloin *with Bordelaise Sauce* **$15.00 per person**
Rack of Lamb *with Mint Jelly & Greek Tzatziki Sauce* **$15.00 per person**
Prime Rib *with Beef Au Jus* **$12.00 per person**
Roast Prime Pork Loin *with Apple & Raisin Chutney* **$8.00 per person**
Roasted Turkey Breast *with Cranberry-Orange Relish* **$7.00 per person**
Baked Country Ham *with Brown Sugar Honey Glaze & Pineapple Salsa* **$7.00 per person**

Grecian Delights
Chicken Souvlaki Skewers *with Dill Dip*
Horiatiki Salata – *Tomatoes, Cucumbers, Red Onions, Green Peppers*
Miniature Spanakopita *(Spinach Filo Pies)*
Miniature Tiropita *(Feta Cheese Filo Pies)*
Feta Cheese Cubes *with Olive Oil & Greek Oregano*
Greek Grilled Pita *with Tzatziki*
Tirokafteri – *Spicy Feta Cheese and Red Peppers*

$12.00 per person

Premium Hors D'Oeuvres Stations

Minimum of 4 Hors D' Oeuvres Stations, Plus 1 Cold Display Selection.
Minimum 60 Guests.

Gourmet Flatbread Pizza Station
Traditional Margherita – *Tomato, Basil, Mozzarella*
Mediterranean – *Pesto, Tomato, Basil, Red Onion, Spinach, Olives, Feta*
Buffalo Chicken – *Blue Cheese, Tomato, Chicken, Mozzarella, Mild Sauce*
BBQ Steak & Cheese – *BBQ Sauce, Caramelized Onion, Steak, Mozzarella*
$10.00 per person

The All American Station
Cheeseburger Sliders
Classic Condiments (Ketchup, Mustard, Relish)
Mini Grilled Cheese Sandwiches
Ruffles Potato Chips
$10.00 per person

Buffalo Station
Boneless Buffalo Wings
Celery, Carrots, Blue Cheese Dressing
Mini Beef on Weck Sandwiches
Buffalo Chicken Wing Dip *with Tortilla Chips*
$11.00 per person