Hors D'Oeuvres

Hot Selections

(Prices Per 50 Pieces)

Scallops Wrapped in Smoked Bacon (with Sweet Balsamic Glaze) – \$165.00 Crab Stuffed Mushroom Caps – \$85.00

Gorgonzola & Herb Filled Mushroom Caps – \$80.00

Miniature Spanakopita (Spinach Filo Pies) – \$75.00 Miniature Tiropita (Feta Cheese Filo Pies) – \$75.00

Marinated Cĥicken Souvlaki Kebabs – \$90.00

Sweet & Sour Sesame Chicken – \$80.00

Baked Bar-B-Que Meatballs (100) – \$75.00

Bar-B-Que Pulled Pork with Gouda Cheese Sauce in Tortilla Cup – \$85.00 Chicken Wing Dings (Boneless) (with Blue Cheese Dressing) – \$95.00

Marinated Lamb Lolli-chops – \$200.00

Miniature Crab Cakes (with Remoulade Sauce) – \$130.00

Spinach & Artichoke Dip (with tortilla chips & pita bread) – \$3.00 per person Chicken Wing Dip (with tortilla chips & pita bread) – \$3.00 per person

Southwest Chicken & Guacamole in Tortilla Cup – \$80.00

Caramel Apple Brie Cups – \$85.00 Beef Teriyaki Skewer – \$100.00

Cold Selections

(Prices Per 50 Pieces)

Traditional Shrimp Cocktail – \$150.00 Traditional Tomato & Basil Bruschetta – \$75.00 Cucumber Cups Filled with Feta, Dill and Greek Vinaigrette – \$65.00 Roasted Tomato, Ricotta Cheese Crostini – \$70.00 Thai Vegetable Spring Roll – \$75.00 "Bang Bang" Style Shrimp Tortilla Cup – \$85.00 Caprese Skewer – \$70.00 Avocado & Feta Toastette – \$80.00

Cold Display Selections Shrimp Cocktail Tower (200 pieces) - \$550.00

Farmers Vegetable Crudités Display ~ \$115.00 (serves 30 people) Artisanal Cheese and Crackers Display ~ \$120.00 (serves 30 people) Seasonal Fruits & Berries Display - \$125.00 (serves 30 people) The Columns Garde Manger Arrangement - \$14.00 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

\$6.95 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

\$7.95 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

\$7.95 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

\$7.95 per person

The All American Station

Cheeseburger Sliders Classic Condiments (Ketchup, Mustard, Relish) Mini Grilled Cheese Sandwiches Ruffles Potato Chips

\$7.95 per person

Buffalo Station

Boneless Buffalo Wings
Celery, Carrots, Blue Cheese Dressing
Mini Beef on Weck Sandwiches
Buffalo Chicken Wing Dip with Tortilla Chips
\$7.95 per person