

Cocktail Party Hors D'oeuvres

(A Minimum of 6 Selections is Required)

Price Per Guest/Per Hour:

- \$2.00 _____ **Tomato Bruschetta** – Chopped tomatoes, onions, basil and extra virgin olive oil, served on grilled bread
- \$2.00 _____ **Vegetable Bruschetta** – Assorted vegetables served on grilled bread
- \$2.00 _____ **Caprese Salad** – Fresh mozzarella, tomatoes, garlic, basil and oil
- \$2.00 _____ **Potato Croquettes** – With parmesan basil
- \$2.00 _____ **Fried Mushroom Risotto** – Risotto cakes made with wild mushrooms
- \$3.00 _____ **Asparagus** – Baked in phyllo dough
- \$3.00 _____ **Antipasto Kabob** – Prosciutto di parma, olives, salame and tomatoes
- \$3.00 _____ **Melon & Prosciutto** – Sliced prosciutto di parma wrapped around seasonal melon
- \$4.00 _____ **Shrimp Tempura** – Lightly fried, with spicy aioli
- \$4.00 _____ **Shrimp Kabob** – Marinated shrimp
- \$4.00 _____ **Shrimp & Zucchini Fritters** – Garlic aioli
- \$4.00 _____ **Scallops** – Wrapped in pancetta
- \$4.00 _____ **Pesto Crabcakes** – Zucchini, jumbo lump crabmeat and mustard pesto
- \$3.00 _____ **Sesame Chicken Kabob** – Marinated in sesame oil with sesame seeds
- \$3.00 _____ **Mini Meatballs** – Made with 3 kinds of meat and pine nuts
- \$4.00 _____ **Beef Crostini** – Topped with NY Strip
- \$4.00 _____ **Beef Skewer** – With peppers and onions
- Market Price _____ **Lamb Chops** – Marinated with garlic, olive oil and herbs, then seared and topped with basil puree

Raw Hors D'oeuvres

Price Per Guest/Per Hour:

- \$4.00 _____ **Tuna Tartare** – Dressed with lemon and lime zest, extra virgin olive oil and sea salt
- \$4.00 _____ **Crudo Spoon** – Chef's choice
- \$3.00 _____ **Beef Carpaccio** – Arugula and parmigiano

By the Piece:

- \$3.00 _____ **Shrimp Cocktail**
- \$2.00 _____ **Blue Point Oyster**
- \$2.50 _____ **Kumamoto Oyster**
- \$1.50 _____ **Little Neck Clams**