

# Hors D'oeuvres

## Hot Hors D'oeuvres

Grilled rack of lamb chops served with a savory Rosemary Cabernet dipping sauce	2.00	Grilled salmon filet served on puff pastry topped off with fresh dill Chardonnay cream	1.25
Pecan crusted jumbo shrimp with a cool coconut dipping sauce	1.50	Jumbo Sea scallops wrapped in bacon with a brown sugar soy sauce glaze, toasted sesame seed & fresh scallion	1.50
Ravioli stuffed with sausage, lightly breaded & fried golden brown with Marinara sauce	.85	Grilled Caribbean Jerk chicken kabobs with a sweet mango sauce	.85
Crab cakes – crabmeat blended with peppers, scallions, & fresh herbs with a creamy remoulade sauce	1.50	Sauerkraut balls – This old world favorite served with a cold blush sour cream sauce	.85
Individual Beef Wellington – mini tenderloin filets with duxelle in puff pastry served with a rich béarnaise sauce	1.75	Grilled shrimp skewers marinated in fresh ginger, dill and Dijon mustard vinaigrette	1.50
Wedges of Brie baked in flaky phyllo pastry topped with fresh basil pesto	1.00	Oriental pot stickers – dumplings stuffed with meat & vegetables, pan fried and served with a spicy soy sauce	.95
Cashew breaded chicken skewers fried golden brown with a creamy honey mustard dip	.95	Spanakopita – phyllo dough stuffed with spinach and Feta cheese	.95
Swordfish kabobs marinated in Chablis with a fresh thyme buree blanc	1.10	Mini meatballs with a sweet & sour sauce, garnished with peppers and pineapple	.85
Caramelized sweet onion & Chevre – goat cheese tarts	1.00	Miniature chicken egg rolls with a plum dipping sauce	.95
Pan seared duck breast, sliced and served medium-rare on toast points with black currant jam	1.75	Stuffed mushroom caps – we offer a variety of fillings. These are a few of the most popular; Sweet Italian Sausage	.95
Mini potato pancakes topped with thick sour cream, sliced apple & fresh chives	1.00	Fresh crabmeat casino	1.25
Teriyaki grilled flank steak with our special fresh ginger-soy peanut sauce	1.10	Cashews & vegetable with Asiago Cheese	.85
Savory veal strudel slices served with a rich Madeira cream	1.50	Broccoli & Cheddar cheese	.95
Brushetta with Basil, fresh Mozzarella, & pan seared Roma tomatoes	.95	Grilled Chicken with three cheeses and Fresh thyme	.95
Grilled pork tenderloin served with a creamy horseradish mousse atop a baguette slice	1.10	Rumaki – choice of water chestnut or chicken liver wrapped in bacon with a salty sweet brown sugar glaze	.85
		Swedish meatballs – The Traditional Favorite served on skewers with a rich sour cream sauce	.85

**Silver Service Catering 440-979-9061**  
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## **Cold Hors D'oeuvres**

*Smoked salmon mousse with fresh dill  
served in a miniature cream puff shell* 1.10

*Fresh honeydew melon skewers drizzled in  
honey and wrapped in prosciutto* .95

*Tuna Maki Sushi rolls with pickled ginger,  
soy and Wasabi Aioli* 1.25

*Carpaccio – Paper-thin sliced raw tenderloin  
served on baguette with onion, capers, and  
cracked peppercorn Aioli* 1.50

*Scallops Sevichi – Fresh Bay scallops  
marinated in citrus juice with tri-color  
peppers and sweet onion, served in a pastry  
cup* 1.25

*Lobster salad with asparagus and  
Tarragon Aioli served on mini puff pastry  
croissants* 1.75

*Cherry tomatoes filled with Boursin  
cheese* .70

*Mussels Provencale – Prince Edward  
mussels on the half shell with tomato &  
fresh basil.* .85

*Fresh seasonal melon skewers served with  
sweet raspberry basil cream* .85

*Shrimp cocktail - Diced shrimp salad with  
crunchy celery served in a pastry cup,  
topped with cocktail sauce* 1.25

*Bocconcinni Mozzarella with fresh basil  
wrapped in Prosciutto ham with a Balsamic  
glaze* 1.00

*Marinated tortellini skewers – Cheese filled  
pasta with fresh basil & balsamic  
vinaigrette* .85

*All Hors D'oeuvres are priced per  
piece and are packaged in foil pans  
(ready to warm), or on plastic  
disposable trays.*

*There is a minimum of 50 pieces per  
order.*

*White Glove Service or Buffet  
Displays are available.*

*White Glove Service; Hors d'  
oeuvres are silver tray passed by our  
team of professional servers.*

*A choice of three - 8.00 per person*

*A choice of five - 12.00 per person*

*A choice of seven - 16.00 per person*

*A choice of ten - 20.00 per person*

*Hors d'oeuvres may also be displayed  
on a decorative buffet with premium  
chafing dishes, elegant platters and  
china plates.*

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