

# *Appetizers*

## **Per 100 Hors D'oeuvres**

### **Vegetable**

<i>Vegetable Crudities ~ Classic Veggie Platter – Broccoli, Cauliflower, Summer Squash, Zucchini, Peppers, Celery Carrots &amp; Assorted Dips.....</i>	<i>\$3.50pp</i>
<i>Bruchetta ~ Served on Toasted French Bread.....</i>	<i>\$165.00</i>
<i>Spanakopita ~ Spinach &amp; Feta Cheese in Phyllo Pastry.....</i>	<i>\$185.00</i>
<i>Baked Stuffed Mushroom Florentine ~ Breadcrumbs, Spinach &amp; Ricotta Cheese .....</i>	<i>\$175.00</i>
<i>Vegetarian Egg roll ~ Served with Sweet Chili Sauce.....</i>	<i>\$165.00</i>
<i>Assorted Mini Quiche Stuffed with Country Vegetables.....</i>	<i>\$165.00</i>

### **Chicken**

<i>Chicken Teriyaki Skewers ~ Tender Pieces of Meat Marinated in Homemade Teriyaki Sauce, Slowly Oven Roasted.....</i>	<i>\$175.00</i>
<i>Coconut Chicken ~ Tempura Battered Chicken Coated with Coconut.....</i>	<i>\$175.00</i>
<i>Chicken Dijonnaise ~ Breast of Chicken with Mustard Sauce on Phyllo Pastry.....</i>	<i>\$175.00</i>

### **Beef**

<i>Beef Teriyaki Skewers ~ Tender Pieces of Meat Marinated in Homemade Teriyaki Sauce, Slowly Oven Roasted.....</i>	<i>\$175.00</i>
<i>Italian or Swedish Meatballs ~ Served Stationary in a Chafing Dish.....</i>	<i>\$150.00</i>
<i>Filet Wrapped with Bacon.....</i>	<i>\$295.00</i>

### **Seafood**

<i>Clams Casino ~ Breadcrumbs, Bacon, Peppers &amp; Onions.....</i>	<i>\$225.00</i>
<i>Cozy Shrimp ~ Large Shrimp wrapped in Phyllo Pastry, Served with Chili Sauce.....</i>	<i>\$295.00</i>
<i>Jumbo Shrimp Scampi Kabob.....</i>	<i>\$295.00</i>
<i>Shrimp with Coconut ~ Shrimp with a Coconut Crust.....</i>	<i>\$295.00</i>
<i>Scallops Wrapped in Bacon.....</i>	<i>\$295.00</i>
<i>Baked Stuffed Mushrooms ~ Mushrooms Stuffed with Spinach, Ricotta Cheese and Crab Meat.....</i>	<i>\$225.00</i>
<i>Fried Calamari ~ Sautéed with Hot Peppers, Black Olives, Scallions &amp; Roasted Red Peppers, Served Stationary in a Chafing Dish .....</i>	<i>\$225.00</i>

### **Cold Hor D'oeuvres**

<i>Cheese &amp; Cracker Platter ~ Sharp Cheddar Cheese with Assorted Town House Crackers.....</i>	<i>\$2.75pp</i>
<i>Melon &amp; Proscuitto.....</i>	<i>\$225.00</i>
<i>Fruit Tray ~ Honey Dew, Cantaloupe, Watermelon &amp; Strawberries.....</i>	<i>\$4.25pp</i>
<i>Red &amp; Green Grapes Garnish.....</i>	<i>\$75.00</i>
<i>Roasted Asparagus Tart ~ Roasted Asparagus with Sundried Tomatoes &amp; Goat Cheese in a Phyllo Pastry.....</i>	<i>\$165.00</i>
<i>Mediterranean Canopies ~ Sundried Tomatoes, Chives, Black Olives, &amp; Garlic on Toasted French Bread.....</i>	<i>\$165.00</i>