

# GOURMET HORS D' OEUVRES

2 dozen minimum per menu selection

## SEAFOOD

Sautéed Butter Pecan Gulf Shrimp with Mango Chutney \$3.00

Asian Shrimp Panang Spring Roll with Spicy Chilies \$3.00

Sautéed Coconut Gulf Shrimp with Mango Chutney \$3.00

Baby Maryland Crabcakes with Roasted Red Pepper Sauce \$3.00

Cajun Kabobs with Andouille Sausage, Gulf Shrimp and Red Pepper \$3.00

## CHICKEN

Smoked Chicken Quesadillas Cornucopias Garnished with Sour Cream\* \$2.50

Roasted Breast of Chicken and Pineapple Kabobs \$2.50

Pecan Crusted Chicken Tenders with a Honey Dijon Sauce \$2.50

Roasted Chicken Wings with a Mahogany Teriyaki Glaze \$2.50

## MEATS

Mini Beef Wellington wrapped in Puff Pastry \$4.00

Grilled Baby Lamb Chops with Mint Jelly \$4.50

Kosher Hot Dogs wrapped in Puff Pastry served with Honey Dijon Dressing \$2.00

Sautéed Beef Tenderloin Brochette \$3.75

Asian Spice Baby Back Ribs with Teriyaki Glaze \$3.25

## VEGETABLE

Spinach and Feta Cheese Phyllo Triangles \$2.50

Roasted Vegetable Tart with a Sun Dried Tomato Crust \$2.50

Greek Calamata Olive Tart with Artichokes and Goat Cheese \$2.50

Tricolor Cheese Tortellini, Basil Pesto and Grape Tomato Skewers \$2.75

Endive Spears with an Herbed Cheese spread Topped with SunDried Tomatoes \$3.00

Sautéed Spinach and Goat Cheese Flatbread Pizza \$2.25

Imported Brie Cheese stuffed with Apples and wrapped in Puff Pastry \$2.50

Sautéed Artichoke Hearts stuffed with Goat Cheese & Parmesan \$2.50

