

Hors d'oeuvres and Appetizers

All hors d'oeuvres packages require a minimum of thirty (30) guests.

American Theme/\$15.95 person

- Cocktail franks wrapped in a puff pastry.
- Jumbo shrimp wrapped in bacon.
- Broiled mushroom caps stuffed with a sausage pesto.
- Sesame chicken skewers coated with an apricot dijon glaze.
- Mini crab cakes served with an old bay tartar sauce.
- Baked clams casino.
- Fried puff pastry ravioli filled with seafood newburg.
- Beef skewers coated with an oriental marinade.
- Crudite of fresh vegetables with assorted dips.

Mediterranean Theme/\$14.95 person

- Imported ham and spinach quiche.
- Prosciutto purses baked with mozzarella cheese and tomato.
- Fried Empandas, Spanish style mini turnover filled with ground pork or fresh vegetables.
- Greek Spanakopitta, spinach and ground chicken with cheese all rolled into phyllo dough.
- Triangle crepes filled with boursin cheese and smoked salmon.
- Beef kababs made with assorted meats, onions, bell peppers and tomatoes.
- Hummus (chickpea dip) with various grilled vegetables and flat breads.
- Bruschetta made with ripe tomatoes, garlic and basil tossed in extra virgin olive oil on toasted Italian bread.

Mexican Theme/\$14.95 person

- Quesadillas served with your choice of beef, chicken or seafood.
- Nachos prepared with homemade tortilla chips served with ground beef and the extra fixings.
- Broiled jumbo shrimp coated with a tequilla glaze.
- Shrimp burrito prepared with black beans and cheddar cheese rolled up and fried with the appropriate sauces and sliced.
- Guacamole dip served with homemade flavored tortilla chips.
- Crab dip with jalepanos served with homemade flavored tortilla chips.
- Broiled mushroom caps stuffed with spinach and cheese.

Oriental Theme/\$16.95 person

- Various sushi prepared with crabmeat, salmon or shrimp served with an assortment of oriental dipping sauces.
- Shrimp toast
- Pork spare ribs coated with a honey and plum glaze.
- Tempura fried shrimp.
- Shrimp rolls served with duck sauce and hot mustard.
- Tempura fried vegetables.
- Beef skewers coated with a teriyaki glaze.
- Chicken skewers coated with a peanut sauce.
- Fried shrimp wontons served with ginger soy sauce.

Distinctive Hors d'oeuvres / \$18.95 person

- Oysters Rockefeller.
- Smoked salmon and cucumber canapes.
- Sirloin steak kababs coated with hollandaise sauce.
- Broiled mushrooms caps stuffed with crabmeat imperial.
- French barquettes baked with dijon mustard, smoked ham and swiss cheese.
- Seafood crostini baked with shrimp or crabmeat and a cheese mixture on sliced Italian bread.
- Asparagus tips wrapped in prosciutto, served on garlic toast points topped with a champagne vinaigrette.
- An Italian delight of prosciutto, sopressato, sharp provolone cheese, roasted red peppers and green olives.

Food is replenished for approximately one (1:00) hour during scheduled banquet.
Twenty percent (20%) service charge and 7% New Jersey state sales tax is additional.