

# Hors D'oeuvres

50 piece minimum per selection

## Hot Assorted

1.50 per piece

Bruschetta topped with fresh basil, mozzarella and plum tomatoes

Bruschetta topped with artichoke, spinach and mozzarella cheese

Mushrooms filled with three cheeses and fresh nutmeg

Date almond rumaki

"Whimpies" mini Burger on white bread croute with ketchup, onion & pickle relish

Sesame chicken bites with fresh scallions & teriyaki sauce

Mushrooms filled with sweet Italian sausage

Herb chicken tenderloins wrapped with basil and prosciutto ham

Spinach and feta cheese in crispy phyllo dough

Oriental potstickers with a soy plum sauce

Potato pancakes with sour cream and apples

Miniature cocktail reubens

Miniature egg rolls with duck sauce

Warm gorgonzola onion tarts

Brie and pine nut beggar purse

Artichoke bottoms with roasted chicken, sage and cheese (addition .25)

Wild mushroom and asparagus in a crispy wonton

Thai chicken skewers with a five spice peanut sauce

Mini potato skins with Gruyere, pancetta bacon, sour cream and scallions

Banana pepper poppers with a roasted red pepper remoulade

Camebert and dried cherry puffs

Honey BBQ meatballs

## Cold Assorted

1.50 per piece

Negamaki – Beef tenderloin wrapped around a grilled scallions with a teriyaki glaze

Melon wrapped with prosciutto ham

Beef satays with pickled red onion and cucumber slaw

Asparagus wrapped in prosciutto with a balsamic drizzle

Slow roasted roma tomatoes with Boursin cheese on crostini

Deviled eggs with pickled celery

California bruschetta topped with avocado, crispy prosciutto, red pepper with key lime aioli

New potatoes filled with herbed cream cheese and fresh chives

Fresh fruit skewers with our exotic fruit dip (additional .25)

Caprese skewers with a balsamic reduction

Grilled portabella mushroom atop a crostini with a balsamic basil aioli

Wonton cone filled with an artichoke mousse and red pepper garnish

Bias cucumber rounds filled with whipped Boursin and fresh chives

Tomatoes stuffed with goat cheese and kalamata olive tapenade



# Hors D'oeuvres

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## Hot Seafood

2.25 per piece

Crab fritters with zesty remoulade

Coconut shrimp with an orange chili sauce

Crab cakes with a spicy tartar and lemon zest

Scallops Newburgh served in a mini bouche

Crab filled mushrooms

Sundried tomato marinated shrimp with roasted garlic aioli

Scallops wrapped in bacon

Grilled shrimp in a sweet garlic sauce

## Cold Seafood

2.25 per piece

Jumbo shrimp cocktail

Lobster slaw en crouete with pancetta bacon

Smoked salmon and cucumber with fresh dill

Pan seared scallops on a crispy tortilla round with a salsa fresca



## Vegetarian Maki Rolls

1.75 per piece

Cucumber, avocado, sweet potato or vegetable Maki rolls

## Maki Rolls

2.50 per piece

California, spicy tuna, Philadelphia or any of your favorite rolls

## Nigiri

4.00 per piece

Tuna, eel, salmon and shrimp

All sushi is garnished with pickled ginger, wasabi and soy sauce for dipping. Ask A Taste of Excellence Catering sales manager about our chef-attended sushi station. Minimum 50 guests required.

## For the Distinguished Palate

BBQ boneless short rib bites on a rosemary skewer  
2.00 per piece

Wonton cone served with a tuna tartare and a wasabi crème fraiche  
2.75 per piece

Roasted duck confit with gruyere cheese served in a potato cup and watercress garnish  
2.75 per piece

Beef carpaccio on a crostini with a Dijon mustard, parmesan curl and capers  
2.95 per piece

Seared foie gras on a brioche toast with dried cherry marmalade  
2.95 per piece

Sesame tuna topped with seaweed salad and pickled ginger  
2.75 per piece

Braised pork belly served in a spoon with pickled red onion and melon slaw  
2.95 per piece

Frenched lamb chops with a fresh mint demi-glace  
2.75 per piece

Stilton cheese canapé with walnuts and pear on pumpnickel rounds  
1.75 per piece

Artichoke hearts stuffed with crabmeat and capers  
2.50 per piece

