



DROP OFF HORS D'OEUVRES SELECTIONS

We have taken some of our most interesting and popular Butlered Style Hors d'oeuvres and organized them in convenient 40 piece packages for you to heat and serve. Hors d'oeuvres that are meant to be served chilled or at room temperature can be sent to you set up on disposable or china platters garnished with fresh cut flowers and greens. We have only made available for drop-off selections that do not require any "fussing" or assembly on your part. Simply heat, transfer to your tray and serve. Convenient heating instructions will accompany each order.

Entertaining a crowd has never been easier. Pick up the phone and speak with one of our Event Coordinators today.

Presented Upon a Variety of Eclectic Trays & Platters with Fresh Floral Garnish

GROUP I

Mango Chutney Cheese Puffs

Chilled Bourbon Chicken Skewers
with Marinated Apricots & Fresh Cantaloupe

Phyllo Triangles
of Feta, Ricotta & Parmesan Cheeses

Red Flame Grapes
covered with Boursin Cheese & rolled in Finely Chopped Walnuts

Shrimp Canapés with Cocktail Sauce

Artichoke & Jarlsberg Swiss Petite Soufflé

Mini Quesadillas
accompanied by Pico de Gallo

Petite Potato Latkes
served with Caviar & Sour Cream

Fresh Sno Pea stuffed with Boursin Cheese

Coconut Chicken Medallions
served with Pineapple Ginger Sauce

English Cucumber Canapés
with Fresh Chive Cream Cheese

GROUP II

Blackened Shrimp & Scallop Spring Rolls
with Ginger Dipping Sauce

Chicken Satay Skewers

Petite Beef Wellington
with Wild Mushroom Duxelle

Beggar's Purse
of Imported Brie with Apricot Mustard

Petite Salmon Patties with Mustard Mayonnaise Dip

Mini Crab Quesadillas
with Mango Salsa

Mini Goat Cheese Quesadillas
with Tomato & Grilled Corn Relish

Spinach & Feta Phyllo Triangles

Chorizo Stuffed Dates
wrapped in Cured Bacon

Vegetable Maki Roll
with Whipped Wasabi & Ginger Soy

Lynn's Special Chicken Nachos on Pita

Shrimp de Jonghe Stuffed Mushrooms

Goat Cheese Stuffed Figs wrapped in Serrano Ham

Manchego Cheese & Quince Crostini

Caramelized Onion & Roasted Mushroom Crostini with Boursin Cheese

Ancho Chile Sirloin Skewers
with Chimichurri Dipping Sauce

GROUP III

Jumbo Gulf Coast Shrimp
marinated in Rosemary Garlic Oil Wrapped Sno Pea

Coconut Shrimp
with Pineapple Ginger Dipping Sauce

Southwestern Grilled Shrimp
with Blackened Avocado Lime Mayonnaise

Maryland Crab Cakes
with Cajun Tartar Sauce

Scallop Ceviche Skewers with Fresh Melon

Roasted Sea Scallops with Hot & Sweet Mustard
wrapped in Cured Bacon

Pear & Roquefort Tartlets with Roasted Walnuts

Shiitake Beef Brochettes

Tenderloin Canapés with Whipped Wasabi Mayonnaise
garnished with Caramelized Onion

San Danielle Prosciutto with Balsamic Vinaigrette
wrapped around Grilled Asparagus

Fresh Split Driscoll Strawberries
stuffed with Gorgonzola & Walnuts

California Maki Roll
with Whipped Wasabi & Ginger Soy

Spicy Tuna Roll
Tuna & Spicy Mayonnaise

Crisp Wonton with Grilled Duck & Dried Wild Cherries
accompanied by Ginger Dipping Sauce

Sirloin Empanadas
with Raisins & Cracked Green Olives

Veal Empanadas
with Quince Red Pepper & Cinnamoned Apples

Almond & Guava Empanadas

Herb & Panko Crusted California Chevre Crisps
with Star Anise Tomato Chutney

HORS D'OEUVRES ARE PREPARED IN 40 PIECE PACKAGES

Group I – \$40.00

Group II – \$50.00

Group III – \$66.00