

HORS D'OEUVRES SELECTIONS

GOURMET TOUCH

PETITE NEW ZEALAND BABY RACK OF LAMB

\$145.00 (50 pieces)

SEA SCALLOPS WRAPPED IN HICKORY SMOKED BACON

\$125.00 (50 pieces)

MARINATED JUMBO SHRIMP WRAPPED IN PEAPODS

\$125.00 (50 pieces)

COZY SHRIMP

Gulf Shrimp with Rainbow of Peppers Wrapped in
Pastry

\$125.00 (50 pieces)

FRESH ASSORTED CANAPÉS

Marinated Herring, Shrimp & Egg, Smoked Salmon, Deviled
Egg, Reubennette, Breast Of Turkey, Julienne Pile, Stuffed
Date With Turkey Pate, Bird Of Paradise

\$85.00 (50 pieces)

DANISH BRIE CHEESE IN PHYLO DOUGH

(50 PIECES OF ANY ONE SELECTION)

\$85.00 (50 pieces)

SOUTH SEAS

BAKED CLAMS CASINO

\$72.50 (per 50 pieces)

SEAFOOD DISPLAY

JUMBO SHRIMP \$125.00 (per 50 pieces)

ALASKAN KING CRAB LEGS

\$95.00 (per 50 pieces)

Remoulade Sauce & Fresh Lemon Wedges

OYSTERS ROCKEFELLER

\$ 85.00 (50 pieces)

(50 PIECES OF ANY ONE SELECTION)

TASTE OF THE ORIENT

BEEF TERIYAKI BROCHETTES

SPRING ROLL STICKS

STUFFED WITH SHRIMP AND VEGETABLES

ASSORTED WON TON

CHICKEN SATAY

Marinated in Rice Wine Vinegar & Tamari

MINIATURE EGG ROLLS

SESAME CHICKEN BROCHETTES

WITH PEANUT SAUCE

\$85.00 (50 pieces)

(50 PIECES OF ANY ONE SELECTION)

TO ORDER **CALL 847-678-9600**

THE CLASSICS

CRISPY CHICKEN MORSELS

Tangy Barbecue Sauce or Honey Mustard Sauce

PETITE QUICHE TARTLETS

Florentine & Lorraine

STUFFED MUSHROOM CAPS

WITH ROASTED RED PEPPERS & PARMESAN CHEESE

MINIATURE MEATBALLS

SWEDISH, ITALIAN or SWEET & SOUR

BRUSCHETTA WITH OLIVE OIL

VINE-RIPENED TOMATOES FRESH BASIL & GARLIC

CARVED CUCUMBER CUPS

FILLED WITH DILL CRAB SALAD

SEPPE'S SPINDINI

Lightly Seasoned Rolled Beef with Marinara Sauce

All Above Menu Items.....\$65.00

(50 pieces each selection)

VIVA MEXICO

MINIATURE QUESADILLAS

MINI BURITTOS

EMPANADA

All Above Menu Items.....\$55.00

(50 pieces each selection)

(50 PIECES OF ANY ONE SELECTION)

PLATTERS

VEGETABLE CRUDITE

Fresh Raw Vegetable Display

Spinach Scallion, Herb, or Cheese Dip (Please Select One)

INTERNATIONAL CHEESE BOARD

Array of Imported & Domestic Cheeses

Wafers & Fruit Garnish

MINIATURE SANDWICHES

Virginia Baked Ham & Dijon Mustard

Whole Grain Rolls With Roast Baron Of Beef

& Whipped Horseradish

Croissants With Tender Turkey Breast & Mango Chutney

FRESH SEASONAL FRUIT DISPLAY

Watermelon, Honeydew, Cantaloupe, Red & Green Seedless

Grapes, Kiwi, Strawberries, Orange Segments

MINIATURE EUROPEAN PASTRIES

Italian Cannoli, French Napoleons & Éclairs

New York Cheesecake, Ruggalah, Greek Baklava,

Swiss Chocolate Covered Strawberries & Bananas

POTPOURRI OF HANDMADE CHOCOLATES

The Above Platters Will Be Priced Upon Request.