



CATERING COMPANY

Specialty Hors D'oeuvres

For an Elegant Event

Chef Canapes Made with Assorted Spreads and Garnishes

(individually priced - minimum order 25)

Brie with Grilled Pears and Balsamic Reduction	\$2.25
Tenderloin with Horseradish on Crostini	\$2.50
Stuffed New Potatoes	\$2.25
Marinated Duck with Ginger Chutney on Crostini	\$2.50
Tuscan White Bean Ragout on Roasted Garlic Crostini	\$1.75
Curried Turkey and Roasted Red Pepper on Baguette	\$1.75
Southwest Blackbeans and Chili-Lime Crema on Cucumber	\$1.75
Camembert with Cranberry Chutney on Baguette	\$2.25

Specialty Hand Pieced Selection

(individually priced - minimum order 25)

Mediterranean Chicken Brochette	\$2.00
Crab Cakes with Cayenne-Sherry Cream	\$2.25
Fresh Mozzarella and Olives with Basil Oil en Brochette	\$2.00
Skewered Shrimp and Holland Peppers with Roasted Red Pepper Rouille	\$1.75
Almond Stuffed Dates Wrapped in Bacon	\$2.00
Rosemary Beef Skewers with Remoulade	\$2.00
Caribbean Shrimp with Key Lime Raita	\$2.00
Smoked Salmon and Dill Crème on Rye	\$2.00
Jerk Chicken with Mango Dipping Sauce	\$2.00

Filo Pastry Carts, Bouchee and Filled Triangles

(individually priced - minimum order 25)

Traditional Spanikopita	\$1.50
Pulled Pork and Coleslaw Cups	\$1.50
Caramelized Vidalia Onion, Mushrooms & Gruyere	\$1.50
Grilled Eggplant, Roasted Red Peppers and Asiago	\$1.50
Southwest Chicken Cones (Grilled Chicken, Chilis and Cheddar) with Salsa	\$1.75
Asparagus and Asiago Cheese in Puff Pastry	\$1.75

For a Unique Twist, See Our New Sushi Menu



To Place an Order, Call (518) 235-2656

Pricing and Item Availability Subject to Change without Notice