

# APPETIZER MENU

## HOT APPETIZERS

*Per 50 pieces unless otherwise noted*

### FRIED MOZZARELLA

*Hand breaded, with house made marinara 85*

### MINI QUICHE

*Assortment of spinach and quiche Lorraine 75*

### SPANAKOPITTA

*Puff pastry triangles filled with spinach and feta cheese 80*

### BACON WRAPPED SCALLOPS OR SHRIMP

*Glazed with BBQ sauce 2.95 each*

### BERRY BRIE BITES

*Phyllo cup with melted brie & triple berry preserves 95*



### FRIED RAVIOLI

*Breaded cheese ravioli with marinara sauce 65*

### MINI CRAB CAKES

*With remoulade sauce 95*

### BUFFALO CHICKEN WINGS

*With mild, medium or hot buffalo sauce and ranch dressing 70*

### MEATBALLS

*Choice of meatballs in marinara, or Swedish meatballs 65*

### STUFFED MUSHROOMS

*Crab 75, Italian Sausage 65, Spinach & Parmesan 60*

## COLD APPETIZERS

*50 pieces unless otherwise noted*

### BRUSCHETTA

*Crusty baguette slices with herb ricotta cheese and heirloom tomatoes 75*

### COCKTAIL SHRIMP

*With cocktail sauce 2.95 each*

### SMOKED SALMON ON RYE

*With dill cream cheese 95*

### SILVER DOLLAR SANDWICHES

*Ham, turkey and roast beef with assorted cheeses, lettuce and tomato on slider buns 100*

*\* Mustard, mayo \**

### CHICKEN SALAD ON MINI CROISSANT

*Fresh house made breast of chicken salad 2 each*

### PINWHEELS

*Tortillas rolled up with spinach, sun-dried tomatoes and pesto cream cheese 65*

### SALAMI CORNETS

*Genoa salami with cream cheese 75*

*Prices per Guest*

### DOMESTIC CHEESE DISPLAY

*Cheddar, Swiss, pepper-jack and crackers 2.5*

### GRILLED VEGETABLE TRAY

*Marinated zucchini, eggplant, red peppers, roma tomatoes, asparagus and sweet onions, served chilled 2.95*

### VEGETABLE CRUDITES WITH RANCH

*Broccoli, carrots, cauliflower, celery, grape tomatoes 2.25*

### FRESH FRUIT DISPLAY WITH BERRIES

*Cantaloupe, pineapple, watermelon, grapes and strawberries 2.95*

*\* With peach yogurt dip \**

### HUMMUS PLATE

*House made hummus with warm pitas 8*

### SARATOGA CHIPS

*With BBQ sauce 1.25*