



Catering Theme #3: Hors d'oeuvres

Mushrooms Caps with sausage & spinach, seafood, or traditional stuffing

Coconut Chicken or Shrimp

Italian Sushi with Arborio rice, broccoli rabe and prociutto

Assorted Quiches

Antipasto

Imported Cheese Platter

Shrimp Cocktail

Vegetable Platter with Ranch or Spinach/Artichoke Dip

Tortilla Chips with Humus

Prosciutto Wrapped Honeydew Melon

Fresh Mozzarella & Tomato Salad

Ambrosia Salad

Brushcetta made with broccoli rabe & Feta, or traditional

Crab Cakes with Remoullade Sauce

Mini-Spinach Pies stuffed with sausage, potatoes, onions and cheese