

HORS D'OEUVRE SELECTIONS

Choice of six (6) from pages 30 & 31



Beef & Meat Selections

Mini Kobe Cheeseburger **New!**

Tender and succulent Kobe beef patty with onions on a traditional bun with American cheese.

Barbeque Pork Biscuit **New!**

Pulled pork drenched in our tangy barbeque sauce stuffed into our handmade biscuit dough.

Mini Hot Dogs **New!**

All beef frank on a poppy seed bun, topped with mustard, onion, green relish, a dill spear and red pepper.

Veal Saltimboca

Tender ribboned pieces of veal and prosciuttini delicately seasoned on a skewer.

Italian Sausage

Italian sausage sauteed with green peppers and onions.

Meatballs

Our own recipe, served with a choice of Italian or Swedish sauces.

Mini Beef Wellington

A savory piece of beef tenderloin accented with a mushroom duxelle encased in a french-style puff pastry.

Mini Reuben in Rye Pastry

A unique rye puff pastry stuffed with corned beef, sauerkraut and swiss cheese. It is complimented with thousand island dressing.

Franks in Blanket

Delicate pastry wrapped around mini franks and served with dijon mustard.

Meat Knish

Meat filling inside a flaky puff pastry.

Beef Hibachi Skewers

Julienne red, yellow, green peppers and scallions with a touch of Monterey jack cheese with jalapeno, beautifully wrapped in a teriyaki glazed roll of tender steak.

Loaded Potato Skins

Potato skins filled with cheese and bacon baked to a golden brown.

Poultry Selections

Oahu Chicken Pinwheel

Tender strips of chicken encrusted with crushed macadamia nuts gently wrapped around juicy pineapple and a roasted red pepper. Presented elegantly on a knotted pick.

Chicken Adobe

A unique combination of tender chicken, spicy andouille sausage, rice and fresh herbs in beautiful star shape phyllo pastry with adobe spice and shredded phyllo garnish.

Chicken Hibachi Skewers

Juicy strips of chicken rolled around a colorful array of red, yellow, green bell peppers, scallions, and a hint of Monterey jack cheese with jalapeno, lightly glazed with teriyaki seasonings.

Marquis Chicken

Chicken breast coated with white sesame seeds, coconut shavings, Japanese bread crumbs and seasonings, presented on an elegant knotted bamboo skewer.

Duck and Apricot Brandy Purse

Baked duck blended with apricots, brandy and seasonings, wrapped in a delicate phyllo beggars purse.

Buffalo Wings

An alternating assortment of Hot & Spicy, Bar-B-Que, and Italian wings.

Chicken Miriam

Sauteed chicken tenders, served with a Miriam Sauce (lemon herb & fresh mushrooms)

Chicken Scampi

sauteed chicken tenders, served with a Scampi Sauce (traditional white wine, garlic & butter)

Chicken Marsala

Sauteed chicken tenders, served with a Marsala wine sauce.

Sesame Chicken or Pecan Chicken

A strip of tender chicken breast is marinated in oil, dipped in a light tempura batter and rolled in a blend of sesame seeds and Japanese bread crumbs or pecans.

Options

(Substitute for any of the (6) Hors D'Oeuvres)

Miniature Crab Cakes

\$2.25pp

Bite-sized temptations of backfin lump crabmeat combined with our secret seasoning blend and sauteed to perfection

Tenderloin Tips

\$1.75pp

Choice tips of filet mignon grilled in their natural juices with a hint of teriyaki