

HORS D'OEUVRE SELECTIONS

Choice of six (6) from pages 30 & 31



* Available as a Station for additional \$.50 per person

Seafood Selections

Malibu Coconut Shrimp **New!**

Our unique blend of Malibu rum, coco lopez and coconut batter on a butterfly shrimp.

Shrimp Maui

Shrimp spiced with hot chilies, curry and cilantro marvelously wrapped in a spring roll with a cilantro leaf accent.

Shrimp Stuffers

Shrimp rolled in a panko breading and stuffed with a mouth watering crab meat stuffing.

Lobster Cobbler

Lobster in a bechamel sauce with carrots, peas and shallots, topped with buttered bread crumbs, presented in a savory quiche cup.

Fried Shrimp

Plump shrimp, breaded and deep fried, served with a tangy cocktail sauce.

Shrimp and Herb Cheese in Phyllo

A unique blend of shrimp, cream cheese, fresh herbs, garlic and seasonings encased in a crispy phyllo pouch.

Shrimp Provencale *

Large shrimp sauteed with our special recipe provencale (tomato and garlic) sauce.

Shrimp Scampi *

Large shrimp sauteed with traditional scampi sauce.

Fried Scallops

Plump scallops, breaded and deep fried, served with a tangy cocktail sauce.

Scallops in Wine *

Fresh sea scallops sauteed in a delicate white wine sauce.

Padded Oysters

Plump oysters gently tossed with seasoned bread crumbs and lightly sauteed to the peak of succulence.

Oysters Rockefeller

Freshly shucked oysters topped with spinach and a special cheese blend.

Clams Casino

Freshly shucked clams topped with seasoned bread crumbs, garlic and bacon.

Fried Calamari

Fresh calamari dusted with seasoned breading and deep fried.

Vegetarian Selections

Gorgonzola Profiterole **New!**

A perfect blend of gorgonzola & chevre cheese with a touch of fig in our homemade profiterole.

Spinach and Goat Cheese Mini Pizza

Crispy pizza topped with seasoned spinach, a flower of tangy goat cheese and garnished with a roasted red pepper.

Bella Flora

A beautiful puff pastry flower filled with portabella mushrooms, a blend of lightly seasoned ricotta and mozzarella cheese, gracefully topped with sun dried tomato.

Asparagus with Asiago

Carefully selected asparagus tips combined with a seasoned blend of sharp asiago cheese with a hint of bleu cheese, delicately wrapped in a flaky phyllo pastry.

Spinach and Artichoke Tart

A unique blend of spinach, artichokes, & aged parmesan cheese arranged in a flower shaped tartlet.

Vegetable Quesadilla

A variety of garden fresh vegetables complimented with the mellow taste of mild cheddar and Monterey Jack cheese in an individual flour tortilla.

Vegetable Spring Rolls

A colorful mixture of chinese vegetables tossed with soy sauce, sesame oil and a touch of fresh ginger in a springroll wrapper.

Spanakopitas

Spinach pies made with phyllo in the Greek tradition.

Wild Mushrooms in Phyllo

Savory imported and domestic mushrooms blended with seasonings and a hint of brandy in a buttery phyllo.

Potato Knish

Potato filling inside a flaky puff pastry.

Potato Pancakes

Marty Resnick mother's own special recipe.

Potato Skins

Potato skins baked to a golden brown.

Broccoli Quiche

Egg, cheese and broccoli quiche in a delicate mini pastry.

Egg Rolls

Always a favorite - stuffed with fresh, crisp vegetables, rice and cabbage and deep fried to a golden brown.

Tiropites

Cheese pies made with phyllo dough in the Greek tradition.

Feta Cheese and Sundried Tomato in Phyllo

A tangy blend of feta cheese and sundried tomatoes delicately seasoned with basil, olive oil and garlic in a phyllo triangle.