		<u>List Of Hors'Deovres 2023</u>					
	# of People:		# of D	ozen/item:			
#	<u>ltem</u>	<u>Description</u>	Qty	Price/Dz	<u>Total</u>		
1	Bundles of Joy	Brie Cheese w/Fruit Liquor Jam in a Phyllo Bundle		\$18.00	\$ -		
2	Greek Tradition	Spinach & Feta Cheese In Phyllo Triangles		\$20.00	\$ -		
3	Mini Quiche Lorraine	Mini Quiche w/Bacon & Cheese		\$18.00	\$ -		
4	Chicken Satay	Full Chicken Fillets Marinated in Peanut Butter.Soya, Brown Sugar & Garlic		\$35.00	\$ -		
5	Gorgonzola Polenta Bites	Polenta Rolled into Japanese Bread Crumbs, Baked with Gorgonzola and Drizzled with Balsamic Marmalade		\$18.00	\$ -		
6	Scallops'n Bacon	Scallops Wrapped with Bacon		\$35.00	\$ -		
7	Bruschetta	Toasted Garlic French Stick Slices with Marinated Tomato Mix w/Mozzarella & Parmesan Cheeses		\$18.00	\$ -		
8	Caprese Kabobs	Grape Tomato, Basil Leaf, Mini Boccochini Cheese on a Skewer, Drizzled with Balsamic & Olive Oil		\$18.00	\$ -		
9	Momma's Baby Meatballs	Mini Beef Meatballs Cooked in a Savoury BBQ Sauce (Per lb.)		\$18.00	\$ -		
10	Sir Wellington, Mini Style	Beef Tenderloin w/Mushroom Sauce Wrapped in a French Pastry		\$35.00	\$ -		
11	Falafel Balls	Finally Course Chopped Chick Peas with Seasonings and Chick Pea Flour and Shaped into Balls and Deep Fried		\$15.00	\$ -		
12	Mini Shepherd's Pie	Traditional blend of Savory Ground Beef, Peas, Carrots and Onions in a Pastry Shell & Topped with Creamy Mashed Potatoes		\$20.00	\$ _		
13	Salmon Roses	Smoked Salmon Rosettes w/Capers & Lemon on Buttered Pumpernickel Rounds		\$25.00	\$ -		
14	Mini Buffalo Chicken Trumpet	Diced Chicken Marinated in Buffalo Wing Sauce in a Mini Quesidilla Shell Shaped into a Trumpet with a Hint of Blue Cheese		\$20.00	\$ -		
15	Cocktail Shrimp	21/25 Peeled & Deveined Shrimp Served with Cocktail Sauce & Lemon (Per lb.)		\$28.00	\$ -		
16	Shrimp Tartlets	Blended Cream Cheese, Seasonings & Onion Dressed with Seafood Sauce On Top and Garnished with a Shrimp and Lemon in a Phyllo Cup		\$28.00	\$ -		
17	Mini Crab Cakes	Crab and Seasonings and Mayo Rolled in Bread Crumbs		\$35.00	\$ -		
18	Italian Melon Ball Mini Skewers	Cantaloupe & Honey Dew Melon Balls Wrapped with Prosciutto Ham		\$24.00	\$ -		
19	Palmiers of Gold	Honey Mustard, Prosciutto & Parmesan Cheese in Puff Pastry		\$24.00	\$ -		
20	Butter Pecan Shrimp	A 21/25 Butterflied Shrimp is Dipped into a mild Butter Pecan Batter and rolled into a mixture of Pecans & Coconut Breadcrumbs		\$35.00	\$ -		
		Sub-Total			\$ 		
		H.S.T.			\$ -		
	Paying 02/02/22	Total			\$ _		
	Revised 03/02/23	iotai			 		

Chef To Go's 2023

Platter Pricing-Per Person

Vegetable & Dip Tray-\$5.00/pp.

Baby Carrots, Broccoli & Cauliflower Flowerets, Celery Sticks, Zucchini Sticks, with Chef's Own Vegetable Dip.

"Vegetarian" Tray-\$7.00/pp.

Black Olive Tampanade, Humus, Grilled Vegetables, Babaganouj, with Garlic Naan Bites

Relish Tray-\$4.00/pp.

Gardeneria, Bread & Butter Pickles, Beets, Gherkins, & Olives,

Smoked Salmon-\$10.00/pp.

Side of Smoked Salmon with Capers, Lemon, & Red Onion Served with French Baguette

Peel & Deveined Shrimp & Seafood Sauce-\$30.00/lb.

Served with tails on, and served with Lemon & Seafood Sauce Size is 21/25 to the lb.

Fruit & Cheese & Crackers-\$9.50/pp.

Seedless Red & Green Grapes, Strawberries (Seasonal), served with Marble, Cheddar, Swiss & Brie, with Assorted Crackers

Assorted Meat Tray-\$8.00/pp.

A selection of sliced meats consisting of Roasted Turkey, Roast Beef, Black Forest Ham, & Salami

Roast Beef Mini Sandwiches-\$15.00/pp.

Carved ahead, placed in a pan with Au Jus. Served with 2 small-assorted soft dinner rolls per person and served with Dijon and Regular Mustards, & Horseradish's in Separate Containers

Mashed Potato Bar-\$5.00/pp.

Regular or Garlic Mashed Potatoes with a choice of toppings that consist of: Shredded Cheese, Sour Cream, Bacon Bits, Fried Onions, Chopped Green Onions, And Gravy, all in Separate Containers

Sandwich Tray-Assorted-1 1/2/pieces/pp.-\$7.50/pp.

On-Assorted Breads, & Wraps. Can consist of Egg, Tuna, Salmon, & Chicken Salad. Also sliced Roast Beef, Turkey, & Black Forest Ham.

Seasonal Fruit Tray-\$6.00 /pp.

Seasonal Fruit that can consist of; Pineapple, Cantaloupe, Honeydew, Red & Green Seedless Grapes, Watermelon and Strawberries

Seasonal Fruit Kebobs-\$5.00/Kebob

1" Cubed Fruit, same selection as above. Seasonal. Served with a Fruit & Cream Yogurt

Assorted French Pastries-\$8.00/pp-Regular \$6.00/pp-Mini

Call Chef John for your Daily Selections

Assorted Italian Pastries-\$7.00/pp-Mini -2/Person

Call Chef John for your Daily Selections

Assorted Cakes-\$60.00-\$250.00/Cake \$110.00+/1/2 Slab

Call Chef John for your Selections of 8"-12" Cakes, & Pies, & Cheesecakes Custom Orders Are Available, at Extra Charge

Prices Subject to H.S.T.