



CULINARY HORS D'OEUVRES GLOSSARY

Vegetarian Favorites—to entice the non-meat eaters and the meat-eaters alike

Artichoke Bruschetta—artichoke, roasted red pepper, black olives, and scallions atop toasted baguette slices

Artichoke-Parmesan Fillo Tartlet—savory artichoke filling topped with parmesan cheese

Asparagus & Asiago Fillo Roll—asparagus tip, blend of Italian cheese wrapped in flaky fillo dough

Asparagus Quiche—asparagus spears and gruyere cheese baked in pastry shell

Blue Cheese Puff Pastry—phenomenal flavor for blue cheese lovers!

Brie with Raspberry & Almond Fillo Rolls—brie cheese, a touch of raspberry and almond slices

Caponata Fillo Tartlet—eggplant, peppers and tomatoes blended with spices

Feta & Sun-Dried Tomato Fillo Rolls—feta cheese, sun-dried tomatoes, special seasonings

Fresh Thai Spring Rolls—fresh vegetables and basil encased in rice paper with hoisin sauce

Fresh Tomato Quiche—tomatoes, fresh basil, feta cheese and sun-dried tomato in pastry shell

Spinach & Goat Cheese Round—topped with a swirl of goat cheese on flatbread

Portabella Mushroom Puff Pastry—delightful blend of mushrooms, fontina cheese & herb

Samosas—an Indian classic of potatoes, peas and selected Eastern spices

Spanakopita—spinach, feta & cream cheese in fillo triangle

Tomato Bruschetta—tomato, basil, feta cheese atop toasted baguette slices

Vegetable Quesadilla with salsa—spicy flavor of peppers, tomatoes, cheese, cilantro in tortilla cone

Walnut-Parmesan Stuffed Mushrooms—vegetarian filled mushroom caps featuring toasted walnuts

Chicken Delectables—What's a party without chicken??? Select from these mouth-watering appetizers

Buffalo Chicken Skewers with blue cheese dip—tastes like Buffalo wings without all the calories

Cajun Chicken Skewers with Cajun sauce—has that ragin' cajun blend of eye-watering spices

Chicken Quesadilla—southwestern favorite flavors rolled into crispy tortilla

Thai Chicken Satay with peanut sauce—chicken skewered and glazed with a fusion of sesame and soy

Meat Lover's—for the hearty appetite

Beef Wellington—tenderloin medallions and mushroom duxelle seasoned with shallots, thyme and garlic

Deep-Dish Pizza Cups—assortment of pizza fillings—Chicago style

Beef Empanadas—a Mexican turnover with seasoned ground beef, pimento peppers, bell peppers and spices

Franks in Puff Pastry—a cocktail size, all-beef frank wrapped in delicious puff pastry

Hibachi Beef Skewers—steak surrounding Monterey Jack cheese, peppers, scallions, in a soy marinade

Quiche Lorraine—Swiss cheese and bacon baked in pastry shell

Sausage Calzone—mild sausage and cheese in pastry

Tenderloin Fajita Roll—beef, cheeses, peppers rolled in flour tortilla

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Seafood Specialties—unique edibles to entice a discriminating palate

Asian Shrimp—16/20 ct. shrimp in oriental marinade with sesame and ginger

Bacon Wrapped Scallops—sea scallops wrapped in bacon and baked until crisp

Basil Marinated Shrimp—16/20 ct. shrimp in special marinade with fresh basil

Clams Casino—fresh clams topped with bacon, bread crumbs, and pepper stuffing

Crab & Swiss Crostini—toasted bread round topped with succulent crab mixture

Crab Cakes w/bistro sauce—delectable blend of Maryland crab seasoned with favorite spices

Crab Stuffed Mushrooms—crabmeat, peppers and parmesan, hand piped into a tasty mushroom cap

Shrimp Cocktail—ever-popular appetizer featuring tender 16/20 ct. shrimp and cocktail sauce

Party Sandwiches—tantalizing, satisfying combinations of ingredients to enhance any party

Cheddar Biscuits with roasted turkey & dill dressing

Focaccia Sandwich Wedges—variety of fabulous, fresh fillings in savory herb rolls

Muffalatta Sandwiches—New Orleans favorite featuring meats, cheeses, and green olive relish

Pinwheel Sandwich Assortment—medley of meats, vegetables, and spreads rolled in flavored tortillas

Scones with Turkey and cranberry-orange

Sweet Potato Biscuits with ham & honey mustard

Desserts—festive finger-size sweets to please every crowd

Baklava—popular Greek favorite filled with pure honey and walnuts in fillo

Canollis—Italian classic filled with sweetened ricotta and chocolate chips in crisp shell

Mini Cream-filled Pastries—Napoleons, cream rolls, cream puffs, etc.

Coconut Macaroons—delicious, dense macaroons topped with a drizzle of dark chocolate

Cream Horns—spiral cones encrusted in coarse sugar and filled with creamy mousse

Deluxe Finger Dessert Assortment—gourmet puffs, tarts, napoleons, cream rolls and more

Finger Dessert Assortment—mouth-watering bites of chocolate, raspberry, lemon, nuts and more

Homemade Brownie Bars—double chocolate, peanut butter, butterscotch and cheesecake brownies

Traditional Homemade Cookies—chocolate chip, oatmeal raisin, peanut butter, raspberry and sugar



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