

A La Carte

(Minimum of 2 Dozen Hors d'Oeuvres or Spoons, Prices are Per Dozen)

COLD HORS D'OEUVRES

Chilled Melon Wrapped with Prosciutto
Asparagus Spear Wrapped in Prosciutto
Asparagus Wrapped with Smoked Salmon
Salami Coronet with Herbed Cheese
Shrimp and Crab Mousse on Toasted Crostini
Lobster Medallion on Crostini with Dill Aioli
Sliced Tenderloin with Grained Mustard on Crostini
Belgian Endive with Gorgonzola and Black Pepper
Belgian Endive with a Crab and Shrimp Salad

Tomato and Roasted Peppers Bruschetta
Tapenade Crostini
Shrimp Cocktail
Jamaican Jerk Chicken Salad Tart with Fruit Salsa
Salmon Mousse with Dill Over Baguette
Artichoke Button Filled with Portabella Mushroom
and Goat Cheese
Smoked Salmon Rosette on Toasted Baguette
Goat Cheese on Crostini with Olive Tapenade

HOT HORS D'OEUVRES

Cremini Mushroom with Italian Sausage Farci
Cremini Mushroom with Crabmeat
Button Mushroom with Spinach and Feta Cheese
Grilled Chicken and Pepper Brochette
Sirloin of Beef and Sweet Pepper Kebob
Gulf Shrimp Wrapped with Bacon
Fried Coconut Shrimp, Thai Pepper Sauce
Sea Scallop Wrapped with Applewood Bacon
Mini Beef Wellington
Mini Brie en Croute with Raspberries
Key West Style Conch Fritter with Mustard Sauce
Mini Safety Harbor Crab Cake
Mini Chicken Quesadilla

Vegetable Spring Rolls, Plum Sauce
Assorted Petite Quiche
Sesame Chicken Tenders with Sweet Chili Sauce
Mini Meat Balls
Pig in Blanket
Mini Chicken Cordon Bleu
Spinach and Feta in Phyllo
Spanakopita
Shrimp Wrapped in Wonton with Sweet Chili Sauce
Italian Sausage in Puff Pastry with Marinara Sauce
Asiago Potato Stuffed with Cream Cheese
Miniature Lollipop Lamb Chop

THE SPOONS

The Mango Pineapple Salsa Lobster
The Ahi Tuna Cucumber Roll
The Safety Harbor Crab Cake over Caribbean Black
Bean Salsa

The Vegetarian Spoons
The Cucumber- Pine Nuts Chicken Salad

HORS D'OEUVRES MARTINIS

(Price is per glass based on guest count)

Diced Cold Water Lobster with Dill Aioli
Diced Grilled Shrimp with Caramelized Pineapple Vinaigrette
Pan Seared Diver Scallop with Lump Crab and Lemon Aioli
Seared Rare Ginger-Soy Sirloin of Beef with Sweet and Sour Cabbage
Flake Grouper Spiced with Cilantro, Chipotle and Key Lime and Coconut Aioli
(These are examples of what we can do, the options are limitless)

All prices are subject to change. Prices are confirmed Ninety (90) days prior to the event. Highest price prevails when multiple plated entrees are selected. 22% Service Charge and 7% Sales Tax will be added to all Host Prices.(1/10)