



Stationary Hors d'oeuvres

ARTICHOKE DIP WITH BREADS
CLASSIC CHICKEN LIVER PÂTÉ WITH DIJON & CORNICHON
COUNTRY HAM BISCUITS
COUNTRY PÂTÉ WITH DIJON & CORNICHON
FRESH VEGETABLE CRUDITÉ WITH HERB DIP
HUMMUS WITH PITA, FRESH VEGETABLES & ASSORTED OLIVES
SALMON OR CRAB MOUSSE
SPINACH ARTICHOKE DIP WITH BREADS
SPINACH GRUYERE DIP WITH PITA BREAD
SWEDISH STYLE MEATBALLS
SWEET BBQ MEATBALLS
TRI-COLORED DEVEILED EGGS—TRADITIONAL, HERB & CURRY

BEEF SATAY WITH THAI PEANUT SAUCE
BEEF SATAY WITH GUINNESS STOUT SAUCE
CHICKEN SATAY WITH THAI PEANUT SAUCE
CHICKEN SATAY WITH BLACK BEAN SALSA
CLASSIC SHRIMP COCKTAIL
IMPORTED & DOMESTIC CHEESES WITH FRESH FRUIT & CRACKERS
MINI CRAB CAKES REMOULADE
LIME & CILANTRO MARINATED SHRIMP COCKTAIL
SCALLOPS WRAPPED IN BACON IN HOISIN SAUCE
SMOKED SALMON DISPLAY WITH FRIED WONTONS & WASABI CREAM
WARM CRAB DIP WITH WHITE WINE SERVED WITH BAGUETTE SLICES
WARM SHRIMP & TARRAGON DIP SERVED WITH PITA BREAD