



HORS D' OUERVES

Please note that we can CUSTOMIZE YOUR MENU

Spanakopita: Spinach with feta, dill and green onions baked in phyllo rolls
\$2.50per

Tyropita: Cheese and a hint of mint baked in phyllo pastry. \$2.50 per

Raspberry/brie pastry puffs: Brie wrapped in a pastry puff and drizzled with raspberry
\$2.50 per

Manataria: Crab-stuffed mushroom caps \$2.75 per

Crab Cakes: Fried crab cakes with honey mustard dressing \$3.00 per

Lump Crab Cakes: These are with lump crab, baked and has a garlic aioli sauce on the top. \$4.00per

Gyros: Ground beef and lamb blended with herbs and spices; sliced from our rotisserie, served with homemade yogurt-cucumber-dill sauce. \$3.25ea

Salmon in Phyllo: Poached salmon topped with an aioli sauce and baked in a phyllo pastry wrap
\$3.25 per

Oregano Chicken Satay: Chicken marinated with fresh lemon, olive oil and oregano.
\$3.00 per (Please specify if you would like the red pepper salsa or a lemon dill sauce to dip)

Pomegranate Chicken: Chicken marinated with pomegranate. \$3.00per

Mini Stuffed Chickens: Chicken stuffed w/ a variety of choices~ wrapped in a phyllo pastry. \$3.25

1. Kota Zakynthos~ chicken stuffed with sun dried tomatoes, mushrooms & cheese
2. Kota Sto Phyllo ~ chicken stuffed w/ spinach and feta cheese
3. Artichoke chicken~ chicken stuffed w/ artichokes, mushrooms and cheeses...

Honey-Yogurt Chicken with Roasted Red Pepper Salsa: Chicken marinated with honey and yogurt and topped with a delicious roasted red pepper salsa \$3.00 per

Gorgonzola Pizzets: Delicious buttery pizza puff drizzled with olive oil and layered with gorgonzola cheese, roma tomato and fresh basil. \$2.50 per

Vegetarian Bruschetta: Toasted French baguette topped with garlic butter, roma tomatoes, feta cheese and fresh Mediterranean basil \$2.25per

Beef Bruschetta: Tenderloin, roma tomato, red onion on a toasted French baguette topped with a dallop of creamy horseradish \$2.50 per

Beef Tenderloin/Horseradish sandwiches: Succulent sliced tenderloin with arugula lettuce, red onion and creamy horseradish in a ciabatta roll. \$3.00 per

Lamb Chops: Succulent, perfectly seasoned lamb chops. \$4.50 per

Mini Pizzas (cut into 6 pieces): Pepperoni, Cheese, Spinach & feta Cheese~ \$7.00 per.

Hummus: Puree of garbanzo beans, sesame paste, garlic, parsley, lemon and olive oil \$120.00 per tray (feeds 40)

Melintzansolata: Roasted eggplant pureed with olive oil, lemon and garlic \$120.00 per tray (feeds 40)

OTHER DELICIOUS OPTIONS

Shrimp Cocktail \$225.00 per 100 (Can be butler passed or displayed)

**Crab and Artichoke Dip \$225.00 per tray
(Est. 50- 75 guests pending how many other apps)**

Poached Salmon with Deviled Eggs \$275.00

Cheese and Cracker trays \$125.00 (swiss, cheddar, pepper jack etc)

Brie and Pesto Cracker trays \$125.00

Fresh Fruit \$150.00 per tray ** (min. 2 trays)

Fruit and cheese kebabs @ \$3.00 each

*****Please note that on a typical Hors d' Oeuvre Buffet there are 5- 6 different appetizers offered. If you go with a wider variety, then you will just need up your quantities on each.***

A light Hors d' Oeuvre Buffet will offer 8-10 appetizers per person

A heavier Buffet 10-12 appetizers per person are provided.

Example: a party of 300 you will want to order a minimum of 2400 appetizers.

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