

Robert J.  
EVENTS & CATERING

## Hors D'œuvre

### Silver Selections

Fresh Vegetable Tray  
Fresh Fruit (in season)  
Domestic Cheese & Cracker Tray  
Sun-Dried Tomato & Fresh Mozzarella Tarts  
Boneless Chicken Wings with BBQ & Hot Sauces, on the side  
Meatballs – choose from Italian, Sweet & Sour, or Swedish  
Vegetable Spring Rolls with Hoisin Dipping Sauce  
Hummus with Pita Chips – choose from Plain, Garlic, or Roasted Red Pepper  
Italian Bruschetta  
Macaroni & Cheese Bites with Chipotle Salsa, on the side

*\$2.65 per selection*

### Gold Selections

Shrimp Shooter with Balsamic Reduction Cocktail Sauce  
Chicken Kabobs with Sautéed Vegetables and Smoky BBQ Sauce  
Smoked Sausage in a Mango BBQ Sauce  
Assorted Mini Quiche  
Caprese Kabobs – Tomato, Mozzarella & Basil  
Antipasto Skewer – Marinated Artichoke, Kalamata Olive & Salami  
Caesar salad Skewer – Chicken, Romaine & Parmesan Crouton  
Grilled Shrimp with Olive Tapenade Bruschetta  
Spanakopita – Phyllo filled with Spinach and Cheese  
Water Chestnuts wrapped in Bacon with a Brown Sugar Glaze  
Edible Wonton Spoons topped with Tarragon Chicken Salad  
Crab Cakes with Dijon Mustard Sauce  
Belgian Endive topped with Boursin Cheese and Walnuts

*\$3.65 per selection*

### Platinum Selections

Bacon-Wrapped Shrimp with Jack Daniels Sauce  
Mini Cheese & Pepper Quesadilla  
Crab Claw Shooter with a Dijon Mustard Sauce  
Mini Beef Wellington  
Mini Chicken Wellington  
Smoked Salmon with Capers with Chopped Egg Bruschetta  
Fresh Sushi – California Rolls, Spicy Shrimp, Vegetable, etc.  
Chilled Shrimp Cocktail with Horseradish Seafood Sauce, 3 per guest  
Tequila Lime Shrimp Skewer  
Assorted Canapés  
Beef Tenderloin and Sautéed Vegetable Kabobs  
Circular Display of International Cheeses, Spreads, and Crackers

*\$ 5.45 per selection*