

Robert J.
EVENTS & CATERING

Hors D'oeuvre

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

\$2.95 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

\$3.95 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

\$ 5.75 per selection