

# BEFORE & AFTERS

## COCKTAIL HOR D'OEUVRES

### SILVER SELECTIONS

Fresh Vegetable Display

Fresh Fruit (in season) Display

Domestic Cheese & Cracker Tray

Sun-Dried Tomato & Fresh  
Mozzarella Tart

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

Italian Bruschetta

Edible Wonton Spoons topped  
with Tarragon Chicken Salad

**\$3.35 per selection per guest**

### 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

Macaroni & Cheese Bites  
*with Ranch on the side*

Mini Crab Cakes  
*with Dijon Mustard Sauce*

Belgian Endive topped with  
Boursin Cheese and Walnuts

Fruit Sushi

California Roll

Mini Cheese & Pepper  
Quesadilla Cone

**\$4.35 per selection per guest**

### PLATINUM SELECTIONS

Bacon-Wrapped Shrimp with  
Jack Daniels Sauce

Crab Claw Shooter with a  
Dijon Mustard Sauce

Mini Beef Wellington

Mini Chicken Wellington

Smoked Salmon with Capers  
and Chopped Egg on Mini Bagel

Chilled Shrimp Cocktail with  
Horseradish Seafood Sauce

Tequila Lime Shrimp Skewer

Assorted Canapés

Beef Tenderloin and Sautéed  
Vegetable Kabobs

Circular Display of International  
Cheeses, Spreads, and Crackers

**\$5.75 per selection per guest**

