

# *Vinwood Caterers*

## *Passed Hors d'oeuvres*

The following hors d'oeuvres, which during the cocktail hour, are served to your guests on silver trays and garnished with fresh flowers.

*Fresh mushrooms with a stuffing of Atlantic crab and Pecorino Romano cheese*

*Hand rolled bay scallops and smoky bacon*

*Peking ravioli with red raspberry coulis*

*French Brie and asparagus pâte feuilletée*

*Flakey puff pastry filled with wilted spinach, Swiss cheese and mushrooms*

*Shanghai chicken saté with a gingered peanut sauce*

*Butterflied coconut shrimp with sweet and sour sauce*

*Petite Wellington beef*

*Roulade of teriyaki beef and scallion*

*Delicate curried crab tarts*

*Delicate Maryland crab cakes with horseradish cream*

*Kalamata olive tapenade with feta on a seasoned crouton*

*Sun dried tomato, basil and mozzarella in puff pastry*

*Teriyaki chicken skewers*

*Crisp potato pancakes with parsley laced sour cream*

*Confetti pepper and plum tomato bruschetta*

*Skewers of teriyaki beef*

*Savory quiche style tartlets*

*Garlic pita triangles with fire roasted red pepper hummus*

*Roasted vegetable and Pecorino Romano crostini*

*Crostini of baked apple, walnut and chicken*

*Raspberry, dried apricot and brie en croute*

*Crispy Oriental crab rangoon*

*Herbed cream cheese and wild mushroom canapés*

*Spanish empanadas with a savory shredded beef filling*

*Smoked chicken empanada*

*Crimini mushrooms stuffed with Boursin cheese, spinach and sweet red pepper*

*Artichoke hearts accompanied by sauce béarnaise*

*Delicate snow peas stuffed with creamy crab salad*

*Cornucopia style quesadilla with smoked cheese and sweet peppers*

*Jamaican jerk chicken with a pineapple mango salsa purée*

*Cherry tomatoes filled with a flavorful garlic and herb cheese*

*Southwestern spring roll with chipotle lime sour cream*

*Sesame-crusted salmon with orange miso sauce*

*Sweet honeydew and cantaloupe wrapped with prosciutto*

*Sesame chicken with ginger and scallion sauce*

*Vegetable spring rolls*

*Sliced beef tenderloin with smoked tomato jam crostini*

Cocktail Hour Hors d'oeuvres Package 5 Selections

## *Stationary Hors d'oeuvres Display Tables*

The hors d'oeuvres, which are presented during the cocktail segment of the event, are adorned with fresh fruit carvings, elegant serving pieces and fresh flowers.

### Deluxe Cheese Board

*A presentation of Vermont cheddar, Havarti with dill, Munster, Brie, and smoked Gouda cheeses with an assortment of crackers.*

### Expanded Cheese Board

*Vermont cheddar, Havarti with dill and Munster cheeses, assorted crackers, cured sausage, kielbasa, whole grain mustard, cocktail breads, and fresh fruit trays including honeydew melon, cantaloupe, strawberries, oranges, pineapple, grapes, kiwi and star fruit.*

### Garden Crudités

*A colorful arrangement of crisp broccoli, cauliflower, baby carrots, celery, zucchini, summer squash, peppers, mushrooms, cucumbers and cherry tomatoes displayed with a an array of flavorful dips*

### International Breads

*A sumptuous presentation of breads from regions around the world to include French baguette, Focaccia, Naan, Irish soda bread, Lahvosh and Boston brown bread accompanied by scented oils and flavorful spreads*

### Raw Bar

*Gulf shrimp, Wellfleet oysters and cherrystones attractively displayed on crushed ice in a replica antique dory boat with traditional accompaniments of lemon wedges, horseradish, cocktail sauce and Tabasco*

### Sushi Station

*Asian themed display to compliment five choices of freshly prepared sushi. All selections are accompanied by wasabi, pickled gingerroot, soy sauce and chopsticks. A full listing of sushi is offered.*

### Antipasto Misto

*A colorful offering of grilled asparagus tips, imported olives, marinated cremino mushrooms, roasted sweet red and yellow peppers, artichoke hearts, smoked meats, seasoned boconccini, Gorgonzola, and provolone accompanied by bread sticks and focaccia bread.*

### Middle Eastern Table

*An old world presentation of Armenian String cheese, tabbbouleh, baba gannoujh, hummus tahini, Calamata olives, pita, and lahvosh bread*

### Smoked Seafood

*A beautiful display of smoked seafood including salmon, trout, bluefish and oysters along with traditional accompaniments*

### Mashed Potato Bar

*Homemade traditional, baby red and Yukon gold mashed potatoes accompanied by a variety of toppings to include crisp pancetta, roasted garlic, caramelized onion, cheddar, Gorgonzola and julienne grilled vegetables*