

***Antipasto Display***

-a bountiful display of Italian Cheeses, Genoa Salami, green and black olives, pepperoncini, and balsamic marinated artichokes

***Artichoke Parmesan***

-a rich spread of artichoke hearts and parmesan cheese served on garlic toasted baguettes

***Asian Egg Rolls***

-traditional won-tons wrapped with Asian vegetables and pork, deep fried until golden brown

***Asiago Cheese Puffs:***

-Pate a choux dough blended with imported Asiago cheese and golden fried. Somehow the center stays soft and cheesy and the outside is very crispy

***Assorted Bruschetta***

Roasted Garlic and Sun Dried Tomato  
Grilled Chicken, Asiago Cheese, and Plum Tomato  
Smoked Ham, Pineapple and Sweet Bell Pepper

***Assorted Petite Sweets***

Chocolate Irish Cream, Butter Cream Delight, Chocolate Peanut Butter Decadence, Cappuccino Mocha, Carmel Oatmeal Fingers, Gooley Coconut Chocolate Chip Bars, Luscious Lemon Layers, Chocolate Dipped Macaroons and Chocolate Dipped Strawberries  
(actual assortment may vary)

***Assorted Wraps***

-a variety of flavor combinations wrapped in a white flour, sun dried tomato, and spinach tortillas Turkey and fresh spinach with a Dijon cream Herb cheese w/ black olives, sun dried tomatoes & pine nuts Southwestern Chipotle spread with black beans and red, green, and yellow peppers Jerk chicken with a sweet tropical chutney

***Avocado Pepper Tostada***

-a crispy pastry shelled filled with seasoned avocado and sweet but fiery red Peppadew pepper

***Baked Brie Encroute***

-baked with apple and caramel and served with crostini for spreading

***Beef Roulade***

-tender beef rolled with horseradish mousse and served in crostini

***Blue Crab Guacamole***

-house made guacamole blended with lump blue crab and served with multi colored tortilla chips

***Boursin Cheese Soufflé***

-miniature boursin cheese soufflés with a panko crust garnished with red grape relish

***Bouquetière of Fresh Crudités and Dip***

-a dramatic wicker basket display filled with fresh vegetables such as yellow squash, zucchini, mushrooms, cauliflower, broccoli, red and green bell pepper, and grape tomatoes, accompanied by red pepper and buttermilk ranch dips

***Bruschetta Station***

-Olive Tapenade, Red Pepper Pesto and Spinach blends served with caramelized onion herb Focaccia bread for spreading

***Buffalo Bruschetta***

-tender pieces of chicken breast tossed in a Louisiana hot sauce on top of a crisp baguette, finished with melted Provolone cheese

***Buffalo Chicken Tortillas***

-breast of chicken folded into spicy buffalo Seasoned infused cream cheese, wrapped in spinach, sun dried tomato and white flour tortillas and cut into bite size spirals

***Cajun Grilled Shrimp***

-marinated in fiery Cajun spices, grilled and served chilled in large shell shaped serving piece with a rich remoulade sauce

***California Rolls***

-light California vegetables such as avocado, cucumber, carrot, and spinach, accented by fresh crab and wrapped in Nori seaweed and served with Wasabi Mustard and Soy dipping sauce

***Capellini Frittelle***

-capellini pasta rolled into balls with cream and Asiago cheese, breaded and deep fried, offered with marinara sauce for dipping

***Carpaccio en' Crostini***

-wafer thin sliced French bread, toasted crisp and topped with grain mustard parsley sauce, fresh Asiago cheese and cracked black pepper

***Caprese Skewers***

-balsamic marinated sun dried tomato wrapped in basil and skewered with a fresh buffalo mozzarella pearl

***Carved Roasted Tenderloin of Beef***

***Carved Oven Roasted Breast of Turkey***

-served on assorted Bakery Rolls with condiments of Roasted Garlic Mayonnaise, Honey Mustard, Smoked Tomato Marmalade, and Horseradish Mousse

***Checkerboard Crostini***

-Genoa Salami and Monterey Jack Cheese creatively checkered on spiced Crostini

***Chicken Ratatouille Stuffed Mushrooms***

-large mushroom caps stuffed with a mixture of plum tomato puree fresh vegetables grilled breast of chicken

***Chili con Queso***

-rich melted cheese folded together with plum tomatoes, chipotle peppers, and seasoned beef, served warm with multicolored tortilla chips for dipping

***Chilled Shrimp Cocktail***

-large shrimp piled high in a shell serving piece garnished with lemon and lime wedges and served with a traditional horseradish cocktail sauce for dipping

***Chinese Dim Sum***

-traditionally stuffed won-tons served in "pot-sticker" style, with a Sweet n' Sour Dipping Sauce

***Coconut Chicken Blast***

-this unique experience introduces coconut breaded chicken skewered onto a pipette or tube filled with our own island pepper sauce, squeeze the tube, injecting the sauce into your mouth, while you pull the chicken from the skewer for a special BLAST of flavor!

***Confetti Chicken Sate***

-tenderloin of chicken encrusted with crushed orange, yellow and green tortillas and southwestern spices served with a chipotle pepper and lime dipping sauce

***Crab Cakes***

-sweet lump crab mixed with our special seasoning and seared on a flat grill, served with a corn relish and rich Louis Sauce

***Crab Cheese Pate***

-served with assorted crackers and displayed on a large decorated fish shaped serving piece

***Crab Rangoon***

-crisp wontons stuffed rich crab cream cheese, served with an Asian sweet n' sour sauce

***Eggplant Caponata***

-a rich relish of eggplant, onions, tomato, olives, pine nuts and vinegar, served with toasted garlic baguettes

***Feta Artichoke Spread***

-presented in a giant martini glass garnished with fresh vegetables and served with Focaccia Crostini

***Fire Roasted Vegetables***

-fresh asparagus, mushrooms, red pepper, zucchini and yellow squash marinated oven roasted and colorfully displayed on white platters, served with red pepper and buttermilk dips

***Forest Mushroom Strudel***

-an assortment of Shiitake, Cremini and domestic mushrooms combined with bread crumbs, egg and sweet peppers and baked in a light puff pastry

***Fresh Fruit and Berry Display***

-an assortment of seasonal fruits such as cantaloupe, honeydew, watermelon, pineapple, strawberries, red and green grapes elegantly displayed

***Fried Chicken Drumsticks***

-served with Bleu cheese dipping sauce

***Glass Crudités Display***

-a dramatic display of fresh vegetables including, tear drop tomatoes, green beans, baby carrots, broccolini, and colored cauliflower served in assorted sizes and shapes of clear glass vessels on a bed of tall wheat grass. Accented by a dramatic 3' tall glass tower of multi-colored peppers. Served with roasted pepper and Ranch dips

***Gourmet Cheese Display***

-elegantly displayed imported and domestic cheeses highlighting a wedge of soft Danish Havarti glazed with a layer of rich praline this impressive display is garnished with fresh grapes and berries, served with assorted flat breads and crackers

***Gourmet Cheese Fondue***

-a specially selected blend of cheeses melted with a touch of Chardonnay and served with fresh asparagus, yellow squash, mushrooms, broccoli, cauliflower, red peppers and chunks of freshly baked French Bread

***Grilled Vegetable Focaccia Sandwiches***

-homemade Focaccia bread stuffed with grilled summer vegetables and a light Chipotle mayonnaise

***Hummus B'Tahini***

-traditional Hummus spread accented with toasted sesame and served with grilled herb and parmesan flatbread

***Italian Sausage Stuffed Mushrooms***

***Italian Stuffed Focaccia Sandwiches***

-homemade Focaccia bread stuffed with chopped salami, green and black olives, provol cheese and peppers

***Jalapeno Poppers***

-golden brown breaded chili pepper stuffed with southwestern cream cheese

***Japanese Sushi***

-Sushi Grade "A" tuna and salmon seasoned with spiced rice wine vinegar, and rolled with Nori seaweed, Wasabi mustard, vegetables, root of pickled ginger and short grain rice. Served with a slowly brewed soy sauce

***JerK Chicken Sate with Chipotle Dip***

-marinated chicken s skewered on long dramatic bamboo sticks, and grilled, served with a Chipotle pepper dipping sauce

***Lattice Potato Chips***

-home made lattice cut potato chips dusted with truffle sea salt and served in paper cones for easy mingling

***Lemon Ginger Chicken Sate***

-tender pieces of chicken skewered with water chestnuts and red pepper and served with an oriental dipping sauce

***Louisiana Chicken Wings***

-deep fried chicken wings tossed in our own blend of Louisiana hot sauce not too mild and not to spicy – just right!

***Meatloaf Lollypops***

-approximately 2" round slices of homemade meatloaf with an olive center for color skewered with a lollypop stick for a unique presentation and served with a sweet tomato molasses reduction

***Mediterranean Beef Sandwich***

-freshly baked Focaccia bread filled with tender roast beef, Asiago mayonnaise and flavorful olive Tapenade

***Mini Brownies and Lemon Bars***

***Miniature Beef Wellingtons***

-bite size portions of beef tenderloin in a rich mushroom bordelaise and baked in puff pastry

***Miniature Beef, Turkey and Ham Sandwiches***

-served on silver dollar size rolls with mayonnaise and Dijon mustard on the side

***New potatoes with Snails and Brie cheese***

-golden fried new potatoes filled with garlic/basil butter and topped with brie cheese

***Orlando's Cheese and Fruit Display***

-assorted domestic cheeses elegantly displayed  
with fresh sliced melons strawberries and grapes, served with assorted crackers

***Orlando's Cheese and Summer Sausage Display***

-assorted domestic cheeses and cubes of summer sausage served with assorted crackers

***Orlando's Cheese Display***

-assorted domestic cheeses dramatically displayed and garnished with fresh grapes and strawberries, served with an assortment of crackers and flat breads

***Orlando's Pasta Station***

***Oyster shooters  
with the spicy tomato bouillabaisse***

***Pancetta Pear Cones***

-won-ton cones filled with goat cheese and pancetta, finished with Asian Pear

***Panko Chicken Skewers***

-skewered chicken dipped in coconut milk and panko breadcrumbs with coconut and baked until golden brown, drizzled with a sweet Asian pepper sauce

***Petite Quiche***

***Pistachio Encrusted Salsicce Lollypops***

-homemade Italian Sausage encrusted with crushed Pistachios  
and served on a lollypop stick for a unique presentation

***Praline Havarti***

-with flat breads and crackers

***Prosciutto Asparagus***

-tender grilled asparagus wrapped in a thin layer of Prosciutto with Asiago cheese, and then in a blanket of phyllo pastry dough, baked until crisp

***Prosciutto, Boursin Cheese, and Melon Canapés***

-toast points spread with Boursin cheese, topped  
with shaved Prosciutto ham and honeydew and cantaloupe melon

***Raspberry BBQ Shrimp***

-large shrimp wrapped in bacon, and grilled with a raspberry BBQ glaze

***Rice Paper Spring Rolls with Julienne Vegetables***

***Roast Beef Dijon Sandwich***

-tender roast beef piled on wheat baguette and dressed with a Dijon cream cheese

***Roasted Garlic and Sun Dried Tomato Bruschetta***

***Rumaki***

-chicken livers wrapped in crispy bacon with finished with a brown sugar glaze

***Salmon Coulbiac***

-a fluffy puff pastry filled with fresh Salmon, chopped spinach and egg,  
served with a lemon caper sauce

***Salmon Display***

-classically decorated whole salmon surrounded by roasted poached and glazed Atlantic salmon medallions with cilantro, served with traditional accompaniments as well as a Dill, and Lemon Lime Chive Dips

***Salsicce Marinara***

-homemade Italian Sausage served in bite size pieces in a rich marinara sauce

***Scallop Shooters***

-skewered pan seared scallops laid across the top of a tall shot glass filled with a citrus consume. Guests are instructed to eat the scallop and follow it with the shot of consume

***Seafood Bouchees***

-tender golf shrimp and sea scallops blended with an herb cheese and wrapped in a fluffy puff pastry

***Sesame Breaded Artichoke Hearts***

-served with a marinara sauce for dipping

***Sesame Encrusted Chicken Sate***

-served with a sweet Thai Pepper Sauce

***Sesame Seared Tuna***

-Sesame encrusted Ahi tuna served on sesame won-ton with wasabi aoli and pickled ginger

***Sesame Tenderloin Sate***

-served with a sweet Thai Pepper Sauce

***Sesame Tuna Martini***

-seared Ahi Tuna served over soba noodles garnished with sesame won-ton ribbons and served in an elegant Martini Glass with chopsticks

***Shrimp Beggars Purse***

-crisp won-ton tied with a scallion to resemble a small bag filled with shrimp and herb cheeses

***Shrimp Gazpacho Shooters***

-a shot glass filled with chilled Gazpacho and finished with a Southwestern grilled shrimp

***Sicilian Chicken Spedini***

-skewered chicken breaded with Italian bread crumbs and topped with a light lemon garlic butter

***Sicilian Meatballs Marinara***

-hand rolled Italian meatballs seared and served in our rich homemade marinara sauce

***Sicilian Stromboli***

-tender chicken, spinach, tomatoes and a blend of rich cheeses wrapped in flakey pastry and baked until golden, carved into manageable slices served warm on a heated decorative tray

***Skewered Bloody Marys***

-pepper vodka marinated grape tomatoes skewered and offered in a giant martini glass with lemon pepper for dipping

***Smoked Chicken Empanada***

-tender smoked chicken breast wrapped around a fluffy puff pastry with roasted corn, bell peppers

***Smoked Ham and Pineapple Bruschetta***

-French Baguette covered with tomato salsa and topped with smoked ham, pineapple and Sweet Bell Pepper

***Smoked Salmon Asparagus***

-tender spears of grilled asparagus wrapped with thinly sliced smoked Salmon and served as a star burst on a round silver tray

***Smoked Salmon Display***

-served with capers, chopped onion, tomato, hard boiled egg, cream cheese and miniature bagels

***Smoked Salmon Forks***

-tender smoked salmon wrapped around goat cheese and finished with pistachio nuts then skewered by individual cocktail forks and served vertically on a bed of rock salt, a very dramatic presentation

***Southern Fried Chicken Bites***

-served with honey mustard sauce for dipping

***Spinach Pesto Lobster Canapé***

-crostini topped with roasted red pepper and spinach pesto and topped with fresh lobster

***St. Louis Toasted Ravioli***

-breaded and deep fried to a golden brown, dusted with parmesan cheese and served with our zesty marinara sauce or dipping

***Sushi Won-ton Cones***

-Asian vegetables folded together with sweet soy and bamboo rice in won-ton cones and topped with crab, garnished with wasabi coated sesame seeds

***Sweet n' Sour Meatballs***

***Tempura Chicken***

***Tenderloin Forks***

-beef tenderloin rolled with a cream cheese garlic mayonnaise then skewered by individual forks and served vertically on a bed of rock salt in decorative leather hinged boxes – a very dramatic presentation

***Thai Chicken Sate***

-tender strips of chicken breast marinated in tangy Thai seasonings and served with an spicy Asian dipping sauce

***Tuscan Chicken Sandwiches***

-grilled chicken breast with mozzarella cheese and fresh basil drizzled with balsamic vinegar on home-made caramelized onion focaccia bread with an Asiago mayonnaise

***Tuscan Tomato Bruschetta***

-a crisp baguette topped with Roma Tomato, Buffalo Mozzarella, fresh basil, and drizzled with virgin olive oil

***Veggie Spring Rolls***

-enoki mushrooms, julienne carrots, red peppers, and diakon radish sprouts tossed in a soy vinaigrette and wrapped in rice paper

***Walnut Chicken Salad on Brioche***

-tender chicken tossed with walnuts, grapes and a light mayonnaise served on freshly baked brioche rolls