

Cocktail Party

Your guests will enjoy these fabulous hot and cold hor d'oeuvres. We recommend six mix and match varieties of hot and cold hor d'oeurves

50

\$140

\$110

\$140

\$100

\$140

\$90

\$110

\$265

\$230

\$275

\$190

\$275

\$170

\$200

\$325

100

HOT COCKTAILS
All Prices are based on number of pieces:

Till Tribes are based of trialfiber of process.	-	, 00
Roasted Red Pepper Tart	\$110	\$205
Spanikopita (Spinach and Cheese Triangles)	\$110	\$200
Corn Quesadillas with Wild Mushroom and Cheese	\$140	\$260
Broccoli and Cheese Puffs	\$90	\$160
Mini Potato or Kasha Knishes	\$90	\$160
Asparagus Logs with Sesame Seeds	\$100	\$190
Stuffed Mushroom Caps with Cheese	\$100	\$190
Artichoke Stuffed Mushroom Caps	\$100	\$190
Mini Fried Potato Skins	\$100	\$190
Vegetable Eggrolls	\$90	\$175
Mini Homemade Pizzas	\$90	\$175
Assorted Vegetarian Quiche	\$90	\$175
Homemade Potato Pancakes with Apple Sauce & Sour Cream	\$100	\$190
Mini Samosas a traditional Indian Favorite	\$110	\$200
COLD COCKTAILS		
All Prices are based on number of pieces:	50	100
Stuffed Mini Grape Leaves	\$90	\$170
Crostini with Tomatoes and Basil	\$90	\$170
Wholewheat Bruschetta with Sundried Tomato Pesto	\$110	\$200
Cucumber and Herb Canapes	\$90	\$170

\$175 Roasted Mediterranean Hummus with an abundance of Pita Chips \$125 \$225 Fresh Mozzarella Caprese Salad with Vine Ripe Tomatos, Basil & a Vinaigrette Dressing \$275 \$150

Wait Staff Required at \$168 Per Server for 4 Hours, \$42 Per Hour Thereafter



Vegetable Platter with Dip

Artichoke and Sweet Peppers on Toast Points

Baba Ghanough (Roasted Eggplant on Pita)

Assorted Cheese Platter with Crackers

Cucumber and Avocado California Rolls

Smoked Salmon on Pumpernickel Triangles

Vietnamese Vegetarian Spring Rolls with Peanut Sauce

Snow Pea Pods and Cherry Tomatoes with Herbed Cheese