

Hors D'oeuvres

Seafood

Price per piece

- Red Salmon Caviar with Blini or Homemade "Oladushki" – \$4.50
- Lobster Cone Topped with Caviar – \$4.50
- Lobster Bisque Shooter – \$4.00
- Smoked Salmon Canapés with cream cheese – \$4.50
- Escargot – \$3.00
(Filo dough pops with creamy spinach)
- Assorted Sushi Roll – \$3.50
(Minimum order 80 pieces)
- Rumaki Scallop – \$7.50
- Tuna Tartare on Wontons or Asian Spoons – \$4.50
- Salmon Tartare on Wontons or Asian Spoons – \$4.50
- Seared Ahi Tuna and Seaweed Salad on Wonton – \$4.50
- Salmon Lollipop – \$4.50
- Maryland Miniature Crab Cake – \$3.00
- Crab Rangoon – \$3.00
- Salmon Pinwheel – \$2.50
- Chilean Sea Bass Bite with Dipping Sauce – \$10.50
- Escolar Skewer – \$7.00
- Shrimp Skewer – \$4.50
- Tempura Shrimp with Sweet and Sour Dipping Sauce – \$4.50
- Coconut Shrimp – \$4.50

Meat

Price per piece

- Prosciutto & Fig Tartine – \$4.50
- Chicken Teriyaki on a skewer – \$3.00
- Puff Pastry with Chicken – \$3.00
- Chicken Pâté in edible cones or tartlets – \$3.00
- Turkey Pinwheel – \$3.00
- Prosciutto Bundle – \$4.50
(Slices of prosciutto with brie and fig jam filling)
- Duck Crepe – \$6.50
- Mini Filet Mignon Slider – \$6.50
- Mini Cheese Burger Slider – \$3.50
- Chicken Shish Kabob on a skewer – \$3.50
- Frango – \$4.50
(chicken breast wrapped in bacon)
- Grilled Prime Beef Focaccia – \$7.00
(Charbroiled marinated Prime London Broil, balsamic onion toasted Focaccia square, horseradish cream)
- Grilled Beef Satay on a skewer – \$5.50
(Grilled beef, spicy peanut and sweet chili, ginger dipping sauce)
- Miniature Reuben – \$5.50
(Beef brisket slider with caramelized red onion jam on a mini onion roll)
- Lamb Chop with Tomato and Tarragon Bordelaise – \$7.50
- Poêle Bites (Seared beef tenderloin) – \$6.50

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Other

Price per piece

- Tomato Bisque Shooter with Grilled Cheese bite – \$3.00
- Khachapuri – \$3.50
- Sparkling Cranberry Brie Bites – \$3.50
- “Olivie” tartlet – \$3.00
- Puff pastry with feta cheese and spinach (Spanakopita) – \$3.00
- Stuffed White Mushroom Cap – \$2.50
(Medium mushroom, spinach, artichoke, crabmeat)
- Stuffed Mini Portobello Mushroom with crab meat – \$4.00
- Raspberry Brie en Croute Filo – \$3.00
- Mini Baked potato with sour cream, chives and cheese – \$2.50
- Bruschetta – \$2.00
- Artichoke Hummus on Pita Chip – \$2.00
- Caprese Skewer – \$3.50
- Gorgonzola and Cranberry Cheese Ball – \$5.00
(With tangy dried cranberries and chopped pecans)
- Goat Cheese Ball – \$3.00
- Fruit Kabob – \$3.50

Stations

Serves 50-60 people

Charcuterie - \$165

(Decadent cheeses or smoked assorted meats)

Authentic Russian Cuisine Station – \$150

(Riga Sprats Tartine, Ivasi Herring and Salo Sashimi)

Foie Gras Pâté Station – \$250

Assorted Sushi Station – \$350

Open Bar (one hour)

\$20 per person

Premium Vodka, Cognac, Tequila, Gin, Jameson,
Red Wine, White Wine, Champagne,
Standard Mix Drinks (*Your choice of 3 signature cocktails or martinis*)