

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 – \$3.50

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

Antipasto Skewer - \$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

Japanese Beef Kushiyaki Skewer (beef tenderloin) - \$5.50

Mini Lamb Meat Balls served on Asian Spoons - \$4.50

Beef Wellington bites - \$5.50

Mini Filet Mignon Slider – \$6.50

Mini Cheese Burger Slider – \$3.50

Chicken Shish Kabob on Asian Spoons – \$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

Poêlé 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
- Drunken Peach and Goat Cheese Bite with Crispy Prosciutto - \$3.50
- Cranberry Pecan Goat Cheese Truffles – \$3.50
- (With tangy dried cranberries and chopped pecans)
- Fruit Kabob – \$3.50

Stations

Serves 50-60 people

Charcuterie - \$165

(Decadent cheeses and premium cured meats assortment)

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)

\$25 per person

- Premium Vodka, Cognac, Tequila, Gin, Jameson,
- Red Wine, White Wine, Champagne,
- Standard Mix Drinks (*Your choice of 3 Signature Cocktails or Martinis*)