

# Currier & Chives

A C A T E R I N G C O M P A N Y



## *Hors d' Oeuvres Menu*

2010

Before placing your order, please inform your server if a person in your party has a food allergy.

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.

# Tray Passed Hors d' Oeuvres | 2010

## Cold

Bruschetta  
Deviled Eggs  
Pita Triangles, Caramelized Onions, Feta and Diced Tomatoes  
Spinach, Mushroom and Shredded Chicken Bruschetta with Fontina Cheese  
\*Roast Beef Wrapped Asparagus  
Roasted Mushroom and Mozzarella Skewer  
Shrimp Cocktail  
\*Melon & Prosciutto  
Seafood Salad in Filo Cups  
\*Garlic Herb London Broil, Blue Cheese on French Baguette  
Portobello Canapé, Boursin Cheese Mousse, Olive Tapenade on Toasted Onion Bread  
\*Smoked Salmon Spread on Marbled Rye  
Parmesan Rosemary Puff Pastry Sticks with Boursin Cheese Dip  
Endive Spear filled with Roquefort, Spiced Pecans and Sliced Grapes  
\*Wasabi Crusted Ahi Tuna, Sesame Wonton, Ponzu, Crisp Ginger  
\*Petit Filet on Potato Cake with Horseradish Crème

## Hot

Stuffed Mushrooms  
Mini Corn Dog Crunches with Honey Mustard Dip  
Mini Samosa with Tamarind Sauce  
Spanakopita  
Cheese Puff with Dill  
Mini Beef Burritos with Salsa  
Vegetable Spring Roll with Teriyaki Sauce  
Spinach Quiche  
Pigs in a Blanket  
Pork Dumplings with Ponzu Dip  
Potato Pancakes with Sour Cream and Apple Sauce  
Beef Empanada with Salsa  
Mini Potato Skins, Three Cheeses, Spinach, topped with Sour Cream  
Wild Mushroom Tart  
Mini Chicken Satay with Peanut Sauce  
Sesame Chicken Fingers with Teriyaki Sauce  
Crab Rangoon with Duck Sauce  
Thai Peanut Chicken Satay  
\*Teriyaki Beef Satay  
Scallops Wrapped in Bacon  
Coconut Shrimp with Honey Dijon Dip  
Lime Scallops wrapped with Apple Wood Smoked Bacon  
\*Peking Duck Spring Roll, Hoisin Dipping Sauce  
Maryland Lump Crab Cake, Lemon Mustard Aioli  
\*Mini Beef Wellington, Balsamic Onion Marmalade  
\*Garlic and Herb Grilled Mini Lamb Chops with Rosemary Aioli

## **Stationary Starters**

Priced per person Minimum of 25 people

### Chicken Wings

Choose between Buffalo, BBQ, Teriyaki, or Plain served with Carrot and Celery Sticks, Ranch or Blue Cheese Dressing

### Boneless Chicken Wings

Choose between Buffalo, BBQ, Teriyaki, or Plain served with Carrot and Celery Sticks, Ranch or Blue Cheese Dressing

Mini Italian Meatballs simmered in Marinara Sauce

### Mini Swedish Meatballs

Assorted Domestic Cheeses; Cheddar, Swiss, Pepper Jack, Dill Havarti Gouda and Munster with Assorted Crackers

Vegetable Crudités, Carrots, Celery, Broccoli, Cucumbers, Red & Green Peppers, Cauliflower and Tomato with Buttermilk Ranch

Garlic and Herb Pita Chips with Hummus and Tomato Olive Salsa

### Tortilla Triangles and Salsa

Layered Bean Dip with Refried Beans, Olives, Sour Cream, Guacamole, Salsa, Shredded Cheddar Cheese served with Tortilla Chips

Chilled Spinach and Artichoke Dip with Crackers and Garlic Toasted Breads

## **Stationary Starters**

All Stationary Hors d' Oeuvres below are priced and portioned to serve 50 people

### **Crab Dip**

Savory Tender Crab blended with Whipped Cream and Boursin Cheeses topped with a Spicy Cocktail Sauce served with Assorted Crackers

### **International and Domestic Cheese**

A combination of Roquefort Blue, Almond Crusted Brie, Port Salut, Boursin, Vermont Aged Cheddar, Accompanied by Seasonal Grapes, Assorted Water Crackers and Toasted Artesian Breads

### **Mediterranean**

Sliced Prosciutto, and Salami, Marinated Olives, Assorted Grilled Vegetables, Toasted Artesian Breads accompanied with Roasted Red Pepper Hummus and Basil Pesto

### **Dim Sum**

Assorted Dumplings to include; Turkey, Pork and Vegetable, Shrimp Shoamai, served with Ponzu, Hoisin, Teriyaki, and Sweet Chili Dipping Sauces. Dumplings are served in Bamboo Steamers in side of Steel Woks

### **Raw Bar\***

Cherrystone Clams and Oysters on the Half Shell, Shrimp Cocktail, Poached Bay Scallops, Crab Claws, Cocktail Sauce, Lemons, Champagne Mignonette, Horseradish, Remoulade Sauce  
Market Price

Chef Attendant is Additional

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*Exceptional Food, No Exceptions!*

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