

# *Perfecting It*

## *Hors d'oeuvre Enhancements*

*Enhance your Cocktail Reception by adding additional Hors d'oeuvres  
at \$3.00 per person per Hors d'oeuvre Selection*

*Beef Hibachi  
Chicken Hibachi  
Spanakopita  
Miniature Quiche  
Mini Beef Wellington  
Chicken Quesadilla  
Shrimp Spring Rolls  
Mushroom Vol au Vent  
Caribbean Chicken Sate  
Crispy Asparagus with Asiago  
Scallops Wrapped in Apple Wood Smoked Bacon  
Brie with Raspberry and Almonds in Phyllo  
Blackened Tuna and Caramelized Onions in Phyllo  
Prosciutto, Mozzarella Cheese, Tomato and Basil Bruschetta  
Beef Carpaccio and Horseradish on Toasted Brioche  
Sweet Melon Wrapped with Prosciutto  
Roasted Figs and Brie Cheese with a Balsamic Reduction*

*Enhance your Cocktail Reception by adding additional Hors d'oeuvres  
at \$7.00 per person per Hors d'oeuvre Selection*

*Substitute our Package Hors d'oeuvres with one of the following choices  
for \$5.00 per person per substitution*

*Lamb Lollipops with Plum Glaze  
Jumbo Shrimp with Cocktail Sauce and Lemon Wedges  
Seared Ahi Tuna on Toasted Brioche with Wasabi Aioli  
Clams Casino  
Mushrooms Stuffed with Crabmeat  
Miniature Crabcakes with Remoulade Sauce  
Smoked Salmon Mousse on Belgian Endive  
Coconut Shrimp*