



KEITH GREENE

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Hors d'Oeuvre and Cocktail Party Menu

Please select eight hors d'oeuvres for your cocktail party menu and five hors d'oeuvres for your seated and buffet dinner menus.

Butlered Cold Hors d'Oeuvre

Thai Chicken Salad in Filo Tartlets

Tomato, Basil and Fresh Mozzarella Skewers

**Tuna Tartare atop Wonton Crisps

Goat Cheese and Herb Stuffed Cherry Tomatoes

Shrimp and Scallop Ceviche

Smoked Salmon Mousse on Bagel Chips

**Mini Avocado and Lobster Rolls

Grilled Pita topped with Roasted Garlic Hummus and Chunky Taziki

Butlered Hot Hors d'Oeuvre

Bruschetta with Caramelized Onions and Gorgonzola Cheese

Crustini topped with Artichoke Spinach Boursin

Spoon filled with Roasted Beans Goat Cheese and Micro Greens

Wild Mushroom and Goat Cheese Quesadillas

Pulled BBQ Chicken Quesadillas

**Marinated Grilled Steak Skewers

Fried Vegetable Wontons

**Mini Crab Cakes with Spicy Remoulade

Sweet Corn Risotto Croquettes

Sesame Crusted Salmon Teriyaki Skewers

**Prosciutto and Basil Wrapped Scallops

**Walnut Crusted Fried Brie with Raspberry Sauce

Mini Veal and Pork Meatballs with Red Wine Demi-Glaze

Stuffed Mushroom Caps filled with Italian Sausage and Asiago Cheese

* *Sesame Seared Tuna Lollipops
Apple Chutney and Brie in Filo Tartlets
Mini Beef Wellingtons
Tender steak au Poivre Tid-bits
* *Kobe Beef Cocktail Franks
* *Shrimp Dim Sum
White Bean and Roasted Tomato en Croute
* *Mango BBQ'd Pork Sliders
Seven Cheeses Baked Macaroni Spoons

Available Sushi and Sashimi Butlered or Stationary

Assorted Nigiri Sushi
California Roll
Spicy Tuna Roll
Spicy Crab Roll
Spicy Salmon Roll
Tuna Roll
Tuna/Avocado Roll
Salmon Roll
Shrimp Roll
Smoked Eel Roll
Cucumber Roll
Avocado Roll
Vegetable Roll

Tuna, Salmon, Yellowtail, Shrimp, Smoked Eel and Crab Sashimi

Stationary Hors d'Oeuvres

Cheese and Fruit Platters with Assorted Breads and Crackers

A Trio of Mexican Dips and Homemade Tortilla Chips

Raw Bar which includes:

Local Oysters, Little Neck Clams, King Crab Legs,
Lobster Claws, Shrimp Cocktail

Pasta Bar

Choose from many types of Fresh Homemade Pastas and Sauces

(this is like an omelet bar with a chef preparing to order)

****This item is an additional \$1.75 per person.**

Base Per person price for the food of a two-hour cocktail party is \$35 per head plus 8.625% sales tax. Please add \$15 per person for each additional hour of passed hors d'oeuvre. Additional fees include, party supply rentals, Bartenders, Waitresses and Chefs.