

Additional Hors d'oeuvres

Some of the Hors D'oeuvre selections must be stationed but most can be passed. We suggest ordering 8 pieces per person for a 1 hour cocktail party and 15-25 per person for a cocktail reception.

Hors d'oeuvres Suggested Passed (priced per 100 pieces)

Spinach Dip with toast points
Beef Empanadas
Miniature Vegetable Spring Rolls
Miniature Crab Puffs
Swedish Meatballs
Crab Cucumber Canapé
Parmesan Artichoke Hearts
Pecan, Cranberry & Feta Cheese Crostini
Feta and Spinach Stuffed Mushrooms

Each of the above \$175

Mini Beef Wellington
*Prosciutto Wrapped Melon

* Market price may vary

Baked Brie & Apple on Toast Points
Coconut Chicken Skewers
Jamaican Rum Chicken Skewers
Bruschetta
Cucumber Shrimp Canapés
Mini Chicken Wellington
Tomato Mozzarella Caprese
Portobello Napoleon

Each of the above \$200

Oak Smoked Salmon
*Asparagus Wrapped in Beef with a
Horseradish Sauce
Each of the above \$300

Scallops Wrapped in Bacon
Shrimp Wrapped in Bacon
Spanakopita
Stuffed Seafood Mushroom Caps
Island Shrimp
*Crab Artichoke Dip with toast points
*Seafood Mouse with toast points

Each of the above \$250

*Peel n eat shrimp
O C's Homemade Blue Crab Cakes

***21% taxable Service Charge & 6% Sales Tax Added To All Food & Beverage**

***30 Guests Minimum (\$30 per person for Hors d'oeuvres only menus).**

***Prices Subject to change**