HORS D'OEUVRE SELECTIONS



Beef & Meat Selections

Beef Empanada

Flaky pastry dough filled with oven roasted beef, plum tomatoes, potatoes, chimichurri, caramelized onions and manzanilla olives.

Beef Kabobs

Marinated petite tender beef, green peppers, and sliced onion on a wooden skewer.

Brisket Crostini

Braised brisket served on a potato pancake with caramelized onions.

Franks in Blanket

Delicate pastry wrapped around mini franks and served with Dijon mustard.

Italian Sausage & Peppers Skewer

Italian Sausage sautéed with green peppers and onions, served on a Skewer.

Loaded Potato Skins

Potato skins filled with cheese & bacon baked to a golden brown.

Meatballs

Our own recipe, served with a choice of marinara or Swedish sauces.

Mini Reuben

Corned Beef, Sauerkraut, Swiss Cheese layered on a Pastry Roll and baked to perfection. Served with Russian Dressing.

Assorted Quiche

Cream cheese quiche shell filled with a blend of Swiss cheese, tender bacon, herbs and spices.

Sirloin & Gorgonzola Cheese Brochette

Seasoned ground beef blended with gorgonzola, bleu cheese, and bread crumbs, wrapped inside a slice of hickory smoked bacon on a fancy pick.

Southwestern Chorizo Dip

Chorizo Sausage sautéed with Peppers and Onions, blended with Cream Cheese and Chipotle seasonings, baked and topped with Cilantro.

Vegetarian Selections

Antipasto Skewers (cold)

Mozzarella, sundried tomato, kalamata olive and artichoke heart lightly marinated on a wooden skewer.

Asiago Arancini

A rice ball filled with Asiago, mozzarella and aged cheeses, panko breaded and par fried.

Asparagus with Asiago

Carefully selected asparagus tips combined with a seasoned blend of sharp asiago cheese and a hint of bleu cheese, delicately wrapped in a flaky phyllo pastry.

Egg Rolls

Always a favorite – stuffed with fresh, crisp Asian vegetables and spices in a crispy egg roll skin and deep fried to a golden brown.

Fried Mozzarella

Mozzarella cheese dipped in a golden batter and deep fried.

Potato Pancakes

Marty Resnick's mother's own special recipe.

Potato Skins

Potato skins baked to golden brown.

Spanakopitas

Spinach and feta cheese wrapped in phyllo in Greek tradition.

Spinach and Artichoke Dip

Blend of cheeses, spinach and artichokes, baked to perfection, served with homemade chips.

Vegan Vegetable Samosa

A blend of potatoes, peas, onions, carrots, squash, peppers and spices in a dough shaped in a triangle.

Vegetable Quesadilla

A variety of garden-fresh vegetables complimented with the mellow taste of mild cheddar and Monterey Jack cheese in an individual flour tortilla.

Vegetable Spring Rolls (Vegan)

A colorful mixture of Chinese vegetables tossed with soy sauce, sesame oil and a touch of fresh ginger in a spring roll wrapper.