

NEW WORLD LANDING H'ors D'oeuvre Menu
(priced per piece)



Fruit/vegetable and cheese

Fruit and import cheese display (col d) \$2.50 per guest
Fresh vegetable display (col d) \$1.50 per guest
spinach artichoke dip with crostini (hot) \$35/per 25 guests
Fresh mozzarella and tomato display (col d) \$62.50/per 25 guests
Cucumber rounds filled w/salmon mousse, spicy seared shrimp and/or bruschetta (col d) \$2.00
Skewers of fresh mozzarella, basil, & cherry tomatoes w/balsamic reduction (col d) \$2.00
Brie wheel tortes with fresh berries in a port wine reduction (col d) \$45/per 25 guests
Brie wheel tortes with fresh herbs and goat cheese (col d) \$45/per 25 guests
Prosciutto with Melon (col d) \$2.00
Baked Brie with Raspberry in Phyllo (hot) \$2.00
Vegetable Egg Rolls with Scallop Soy (hot) \$1.50
Goat Cheese and Spinach in Phyllo with Olive Dipping Sauce (hot) \$2.00
Bruschetta with Sun Dried Tomatoes, Basil, and Garlic Oil (col d) \$1.50
Kal amata Olive and Plum Tomato Crostini (col d) \$1.50
Flat bread pizza triangles with choice of toppings (hot) \$1.50
spinach pate, smoked gouda pate and/or bleu cheese mold (col d) \$45/per 25 guests
Marinated and grilled vegetable display (col d) \$45/per 25 guests
Herb Risotto Cakes with crème fraiche (hot) \$2.00
Hummus and/or baba ghanoush with pita (col d) \$37.50/per 25 guests

Seafood

Crab stuffed mushrooms (hot) \$1.50
Smoked salmon display (col d) \$69/per 25 guests
Chilled jumbo shrimp with wasabi cocktail sauce (col d) \$2.00
Lime & cilantro grilled shrimp, and/or scallops on skewers (hot) \$1.50
Chilled shrimp marinated with roasted garlic & herbs with artichoke (col d) \$1.50
Sushi display with wasabi and ginger (col d) \$2.00
Chilled Shrimp with Horseradish-Tomato Relish in a Bouchee (col d) \$1.50
Crab Fingers with a Remoulade Dipping Sauce (hot) \$2.50
Tuna Tartar with Asian Pesto in a Phyllo cup (col d) \$2.00
Crab Cakes with Citron Dipping Sauce (hot) \$2.00
Crispy Shrimp with Orange Radish Dipping Sauce (hot) \$1.50
Scallops Wrapped in Bacon with BBQ Dipping Sauce (hot) \$1.50
Grouper fingers (hot) \$2.00
Sashimi seared tuna with wasabi soy sauce display \$87.50/per 25 guests (col d)
Ceviche in pastry shell (col d) \$1.50
Peapod wrapped shrimp (hot) \$2.00
Oysters.....baked, fried or raw with appropriate dipping sauces (Hot or col d) Market Price
Shrimp.....blackened, coconut, grilled, fried, chilled or marinated served with appropriate sauces (hot or col d) \$1.50-\$2.00
seafood dip with Crostini (hot) \$40.00/per 25 guests
Hot Crab and Spinach Dip (hot) \$45.00/per 25 guests
Shrimp pate (col d) \$35.00/per 25 guests
Boiled crawfish pot (hot) \$50.00/per 25 guests

Beef/Chicken/Pork and Lamb

Moroccan or Italian style meatballs (hot) \$1.50
Beef tenderloin on crostini with caramelized onions and goat cheese (col d) \$2.00
pork dumplings with dipping sauce (hot) \$1.50
Teriyaki chicken skewers (hot) \$1.50
Skewers of beef, lamb, and chicken with trio of dipping sauces (hot) \$2.00
Tarragon Crusted Baby Lamb Chops (hot) \$3.50
Sweet and Spicy Chicken Sates with Wontons (hot) \$2.00
Skewered Filet Mignon with Peanut Dipping Sauce (hot) \$3.00
Andouille sausage in puff pastry (hot) \$2.00
Chicken wings with sweet, savory and spicy dipping sauces (hot) \$1.50
Bacon wrapped potato with spicy cheese sauce (hot) \$1.50
Chicken tenders (hot) \$1.50
Antipasto display (col d) \$75/25
Mini egg rolls with asian chili dipping sauce (hot) \$2.00
Asparagus spears wrapped in prosciutto (col d) seasonal