

Cold Hors D'oeuvres

Bruschetta and Crostinis \$1.00 to \$2.00

Tomato and Feta Basil

Roasted Red Pepper

Grilled baguette with Goats Cheese, Black Olive, Arugala and Grilled Onion \$1.20

Plum Tomato with Pesto and Fresh Mozzarella on Grilled Ciabatta \$1.90

Tenderloin with Sweet Red Wine Onion and Horseradish Sauce \$2.40

Tartlets and Boucheè

Curried Lobster Salad in Puff Pastry \$2.00

Grape and Mandarin Chicken Salad \$1.40

Curried Chicken Salad \$1.40

Olive Tapenade \$1.00

Asian Wild Mushroom \$1.20

Spreads and Dips

Red Pepper Hummus with Pita \$1.50

Roasted Garlic, Cucumber Yogurt (Tatziki) with Pita \$1.20

Papaya and Black Bean Salsa with Tri Color Tortilla Chips \$2.00

Strawberry Mint "Salsa" with Cinnamon Sugar Fried Tortilla Chips \$2.40

Additional Canapés

Smoked Salmon Flower with Herb Cream Cheese on Cucumber Rounds \$1.60

Ginger Crab on Belgian Endive \$1.90

Mini Smoked Salmon Bagels with Caper and Herb Cream Cheese \$2.20

Crepe Wrapped Smoked Kentucky Trout with Boursin \$1.60

Shrimp on Jicama with Herbed Cheese \$2.00

Pistachio Encrusted Goats Cheese on Dried Apricots \$1.60

Other Cold Hors D'oeuvres

Jumbo Gulf Shrimp (3 U-16) \$6.00

- spicy cocktail sauce, 1.80 per additional piece

Farm Fresh Vegetables \$1.50

- dill and ranch dips

Domestic Cheese Display \$2.60

-served with assorted crackers

Marinated Roasted Chilled Vegetables \$2.00

-Asparagus, red pepper, squash, zucchini and mushrooms

California Rolls \$2.00

-cooked crab, roasted red pepper, avocado and sushi rice rolled in nori, served with Wasabi

Chefs Whim Ceviche Martinis served with

Tri Color Fried Tortilla \$5.00

Salmon Mousse \$2.00

-and lox in walnut almond wafers

Mozzarella, Prosciutto and Roasted

Tomato Terrine \$2.00

Cocktail Sandwiches \$1.00 to \$2.00

-Smoked Ham and Salami on Focaccia with Olive Pepper Dressing, Chicken Salad Petite Croissant, Virginia Ham Butter Buns, Roasted Turkey on Yeast Rolls, Roast Beef on Yeast Rolls, Country Ham on Petite Biscuits, Pimento Tea, Benedictine Tea, Egg Salad Tea, Mini BLT

Prosciutto Wrapped Asparagus \$1.60

Seasonal Fruit Crudité \$2.25

Tortilla Pinwheel \$1.35

-ham and turkey dressed and wrapped in tortilla and sliced into medallions

Fruit and Berry Filled Watermelon Basket

or Skewered Fruit Pineapple Trees \$2.50

-in an artfully carved watermelon basket and marinated with orange liqueur topped with coconut or skewered fruits and strawberries displayed on pineapple trees served with Rebecca dip

Menu Planning

Planning a reception menu is an involved process and must take many factors into account. Parameters such as the size and type of event, time of day, budget, and day of the week will influence the quantities required and appropriateness of a menu. This is your event and we want your menus to reflect your ideas. Because of this, the best way to menu plan is to circle the hors d'oeuvre and specialty display items you might be interested in serving and forward these to your Olmsted event coordinator. With the items you have marked, your event coordinator will take all other concerns into account and with our chef will create an appropriate menu based on your selections and event parameters.