



PASSED HORS D'OEUVRES

choice of 4 | \$16 per person for 1 hour
\$4 per person each additional item

(V) Vegetarian (VV) Vegan (GF) Gluten-Free (DF) Dairy-Free

Mango Chutney Cheese Puffs (V)
Toasted Canapé with Mango Chutney Cream Cheese
served warm & topped with Mandarin Orange

Artichoke & Jarlsberg Swiss Petite Soufflé (V)

Phyllo Triangles of Feta, Ricotta & Parmesan Cheeses (V)

Red Flame Grapes (V, GF)
covered with Boursin Cheese & rolled in Finely Chopped Walnuts

Mini Quesadillas (V) accompanied by Pico de Gallo

Petite Potato Latkes (V)
served with Caviar & Sour Cream

Petite Potato Latkes
with Lox & Crème Fraiche

Fresh Sno Pea stuffed with Boursin Cheese (V, GF)

English Cucumber Canapes (V, GF)
With Fresh Chive Cream Cheese

Shrimp Canapés with Cocktail Sauce

Wild Mushroom Puff Pastry Straws (V)

Lumpia (DF)
Filipino Egg Rolls with Ground Pork
served with Sweet Chili Sauce

Pimento Cheese Canapés (V)
served on Melba Toast
garnished with Chopped Green Olives

Fried Olives (V)

Coconut Chicken Medallions
served with Pineapple Ginger Sauce

Chilled Bourbon Chicken Skewers (DF)
with Marinated Apricots & Fresh Cantaloupe

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Since 1993

Taste the Experience



Rosemary Chicken Brochettes with Chive Sauce

Appetizer Antipasti Skewers (GF)
Genoa Salami, Marinated Artichoke Heart, Kalamata Olive & Smoked Gouda
skewered & served with our Balsamic Vinaigrette for dipping

Petite Tortellini Skewers (V)
Petite Skewer of Al Dente Cheese Tortellini tossed in Fresh Basil Pesto
garnished with Grilled Red Pepper

Petite Skewers of Teardrop Tomato tossed in Balsamic Vinaigrette (V, GF)
skewered with Buffalo Mozzarella wrapped in Fresh Basil

Not Your Father's Potato Skins (V)
Red Skin Potato Cups filled with Spinach Soufflé

Blackened Shrimp & Scallop Spring Rolls (DF)
with Ginger Dipping Sauce

Five-Spice Vegetable Egg Rolls (V, DF)
with Sweet & Sour Dipping Sauce

Chicken Satay Skewers (DF)
Boneless Chicken Breast skewered & roasted in a Spicy Thai Peanut Sauce

Chicken Teriyaki Skewers (DF)

Beef Teriyaki Skewers (DF)

Petite Beef Wellington with Wild Mushroom Duxelle

Brie Tartlet with Apricot Mustard or Raspberry Preserves (V)
topped with Toasted Slivered Almonds

Sweet Potato Pancake (V)
with Crème Fraiche & Lingonberry Garnish

Petite Salmon Patties with Dijon Mustard Aioli

Mini Crab Quesadillas with Mango Salsa

Mini Black Bean Quesadillas with Goat Cheese, Tomato & Grilled Corn Relish (V)

Spinach & Feta Phyllo Triangles (V)

Shrimp de Jonghe Stuffed Mushrooms

Spinach Soufflé Stuffed Mushroom Caps (V)
topped with Herbed Bread Crumbs & Parmesan Cheese

Chorizo Stuffed Dates (GF, DF)
wrapped in Cured Bacon



Bacon Wrapped Sweet Potato Wedges (GF, DF)

Manchego Cheese & Quince Crostini (V)

Caramelized Onion & Roasted Mushroom Crostini with Boursin Cheese (V)

Goat Cheese Stuffed Figs wrapped in Prosciutto (GF)

Watermelon Radish with Goat Cheese & Balsamic Drizzle (V, GF)

Assorted Salad Bites – A Fun & Fabulous Fork-Free Salad Option
Finely Chopped Garden Creations wrapped in
Paper Thin Rice Paper & drizzled with Homemade Dressing

Not Your Father's Potato Skins
Red Skin Potato Cups filled
with Crispy Bacon, Sour Cream & Chives

Not Your Father's Potato Skins (GF)
Red Skin Potato Cups filled with
Buffalo Chicken with Bleu Cheese

Ancho Chile Sirloin Skewers with Chimichurri Dipping Sauce (GF, DF)

Andouille Sausage Pigs in a Blanket with Creole Mustard

Tropical Crab Salad in a Jicama Box (V, GF)

Cranberry Goat Cheese Pops (GF)
rolled in Crumbled Bacon & Chopped Nuts
served with Fig Jam

Goat Cheese Pops (GF)
rolled in Crumbled Bacon & Chopped Nuts
served with Jalapeño Jam

Coconut Shrimp
with Pineapple Ginger Dipping Sauce

Southwestern Grilled Shrimp (GF, DF)
with Avocado Lime Aioli

Grilled Shrimp & Zucchini Skewers (GF)
served chilled with our Fabulous Basil Garlic Aioli

Maryland Crab Cakes
with Cajun Tartar Sauce

Pear & Roquefort Tartlets with Roasted Walnuts (V)

Porcini Mushroom Phyllo Triangles (V)

Turkey Pot Stickers with Special Sauce (DF)

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Tenderloin Canapés with Whipped Wasabi Mayonnaise
garnished with Caramelized Onion

Mini Meat Loaf Bites
topped with a dollop of Creamy Mashed Potatoes

Petite Shepherd's Pie Bites

Fresh Split Driscoll Strawberries (V, GF)
stuffed with Gorgonzola & Walnuts

Prosciutto & Fresh Basil Crostini with Extra Virgin Olive Oil Drizzle

Herb & Panko Crusted California Chevre Crisps (V)
with Star Anise Tomato Chutney

Petite Quiche Tartlets
A variety of Mini Quiche Tartlets

Mini Reubens
with Thousand Island Dipping Sauce

Curried Chicken Salad in Phyllo Baskets
with Dried Wild Cherry Garnish

Not Your Father's Potato Skins (GF, DF)
Red Skin Potato Cups filled with Shredded Pot Roast

Fire Roasted Chorizo Stuffed Mini Peppers (GF)

Blistered Shishito Peppers with Browned Butter, Lemon & Parmesan (V, GF)

For more information [Contact](#) our event specialist.

Additional fee apply, visit our Terms & Conditions for more details,

All menu prices subject to change without notice

All items are prepared in a kitchen or on shared equipment: Milk, tree nuts, peanuts, soy, wheat, egg, shellfish, fish are present.

We cannot guarantee any food to be completely free of allergens.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.