



# Cocktail Receptions

## Cold Hors d'Oeuvres

*Prices are "per piece"*

### Shrimp Cocktail

Succulent Jumbo Shrimp chilled and beautifully arranged with sliced lemon and parsley served with our own tangy horseradish cocktail sauce. **\$2.00**



### Sushi and Sashimi

A delectable Combination of Traditional Japanese Fare served with Sesame Scallion Soy Sauce, Wasabi and Fresh Ginger. **\$2.25**

### Tenderloin Crostini

Thinly Sliced Beef Tenderloin with Slivers of Red Roasted Peppers and Horseradish Sauce served on Lightly Toasted Sliced French Bread. **\$2.25**

### Bella Bruschetta

Freshly baked Italian bread topped with fresh basil, tomato, onion and olive oil. **\$1.25**

### Pesto Chicken and Tortellini Skewers

Flavorful Bite Size Skewers of Pesto Chicken Tenders with Tri-Color Cheese Tortellini served with a Garlic Pesto Dipping Sauce. **\$1.95**

### Filled Filo Cups

Light Crisp Filo Cups filled with Client's choice of Curried Chicken and Raisin Salad, Tangy Seafood Salad or Tropical Mango Chutney. **\$1.75**

### Porkloin Crostini

Thinly Sliced Pork Tenderloin with Caramelized Onion and Poached Apple Chutney served on lightly Toasted Sliced French Bread. **\$2.25**

### Chicken Mango Crisp

Grilled Chicken Tender with Mango Salsa served on Tostada **\$1.95**

### Prosciutto Wrapped Melon

Fresh Honey Dew and Cantaloupe Melon Wrapped with the Finest Aged Prosciutto **\$1.25**

### Jamaican Jerk Chicken

Authentic Jamaican Jerk Chicken served on Fried Plantain Chip with Pineapple Chutney **\$1.75**

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**Tuna Tartar Round**Lemon Zest Tuna Tartar served on Cucumber Round **\$1.50****Japanese Cured Salmon**Miso Saki and Ginger Cured Salmon served on Sesame Rice Crisp **\$2.25****Tequila Lime Scallops**Sea Scallops Sautéed in a Tequila Lime Sauce served on Tortilla Crisp **\$2.25****Greek Chicken Tartlet**Chicken Tender in a Greek Marinade with Feta and Black Olives served on Toasted Pita Wedges. **\$1.95****Greek Stuffed Grape Leaves**Authentic Greek Rice Stuffed Grape Leaves with Lemon Sauce. **\$1.25****Maine Lobster and Crab Salad**Maine Lobster and Crab Salad served with Lettuce on Sliced Lightly Toasted Buttered French Bread. **\$2.25****Peanut Sesame Chicken**Sesame Chicken Tender served with Mild or Spicy Peanut Sauce. **\$1.25****New offerings****Italian Shooter**Individual Serving of Fresh Vegetable Gazpacho Soup with a Dollop of Sour Cream **\$1.50****Fruity Shooter**Individual Serving of Fresh Melon and Berry Soup Blended with Whipped Cream Cheese **\$1.50****Thai Shooter**Individual Serving of Asian Vegetable and Peanut Soup with a Dollop of Sweet and Sour Sauce **\$1.50****Smoked Salmon Mousse Spoon**Smoked Salmon and Dill Mousse Topped with Cucumber and Served in Individual Spoons (lined with a thin slice of Rye bread) **\$1.95****Chicken Liver Pâté Spoon**Chef's Own Pate Whipped and Topped with Bermuda Onion, Sweet Baby Gherkins and Capers served in Individual Spoons (lined with baby spinach) **\$1.95****Vegetable Pâté Spoon**Fresh Vegetable Pâté Whipped and Topped with Creamy Poppy Seed Sauce and Scallion Served in Individual Spoons. (lined with endive) **\$1.95***continued on next page ▶*

**Additional Information**

- All Cold Hors d'Oeuvres prices based on a 50 piece minimum.
- Service help required at an additional cost.
- Orders include all necessary condiments and Disposable Dinnerware.
- China, Silver and Glassware available and will be quoted upon request



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