

## ***The Royal Reception Cocktail Party "Tray Chic"***

Tea Sandwiches	Beef on a Stick	Pigs in a Blanket
Monte Cristos	Sesame Chicken	Antipasto on a Stick
Halibut Tempura	Buffalo Wings	Rolled Eggplant or Zucchini
Broccoli Bread	Toasted Pinky w/Caesar &	Pizza Bread
Naked Reuben	Spinach Dip	Sausage Brochette
Sausage Bread	Swedish Meatballs	Vegetable Tempura
Mussels Marinara	Chicken Supreme	Shrimp Toast
Chicken Brochette	Mushroom Caps Stuffed with	Potato Pancake with Sour
Mushroom Florentine	Cream Cheese & Bacon	Cream
Mozzarella en Carozza	Mushroom Caps Stuffed with	Armadillo Eggs
Clam Bread	Sausage	Satay-Chicken, Beef or
Mushroom Caps	Captain Crunch	Pork
Oreganato	Chicken Quesadillas	Fillo Cup w/Crab Meat
Brushette with	Portobello w/Goat Cheese &	Louis
Roasted Peppers	Red Pepper on Garlic Toast	Filet Mignon, Chicken,
and/or Tomato &	Baguette w/Goat Cheese	Shrimp en Brochette
Eggplant	Cremini w/Goat Cheese &	Puff Pastry Filled with
Grilled Chicken	Roasted Peppers	Seafood Mornay
Teriyaki	Scallops Wrapped with Bacon	Coconut Shrimp
Display of Cheese,	and pea pods	Grilled Shrimp with garlic
Fresh Fruit and	Chicken with Artichoke and	Herb Butter
Vegetables Crudités	Prosciutto	Shrimp & Scallops Kabob
Served on Crushed Ice	Mini Quiche Lorraine	Coquille St. Jacques
with Assorted Dips	Salmon on Black Bread	Steak au Poiuvre (mini)
Escargot Cradled in	Crabby Linda	Veal, Shrimp Asparagus
Mushroom Caps	Spiedini ala Romano with	Rolard
Baked Clams	Anchovy Sauce	Brandied Veal with Button
Asparagus Wrapped in	Chinese Angel on horseback	Mushrooms
Chicken and	Cajun Shrimp	Sculptured Crabmeat Louie
Prosciutto	Filet Mignon Slices on Black	served on Endive
with Raspberry	Bread with Herb Butter	
Vinaigrette		
Fresh Mozzarella		
Knots served with Sun		
Dried Tomatoes		
Oysters Rockefeller		

**All hors d'oeuvres may be purchased ala carte, minimum twenty five (25)  
pieces per item,  
due to the fact that all hor d'oeuvres are made fresh on premises.**