

Exhibit "A"

Individual Appetizers

Bruschetta Snacks (\$3.50 per person):

- a.) *Marinated Roasted bell peppers on garlic toasted French mini baguette slices*
- b.) *Black Olive or Green Olive tapenade spread over toasted French mini baguette slices*
- c.) *Avocado and Brie baked on French mini baguette slices*
- d.) *Traditional Bruschetta with tomato salad on garlic toasted mini baguette slices*
- e.) *Sun dried tomato pesto with warm goat cheese (or feta cheese) on rustic bread*
- f.) *Marinated artichoke hearts, fresh peas & fresh beans on crusty garlic bread with Parmigiano cheeses*
- g.) *Mushroom Crostini (pan sautéed mushrooms with garlic, a hint of cayenne & melted Havarti cheese)*

Variety Snacks (\$3.50 - \$3.95 per person based on individual selection):

- a.) *Tramezzini - Variety finger sandwiches (steak and salad on ciabatta rolls with horseradish mayo/ turkey breast with red sauerkraut and mustard on rye, chicken salad on white basic luncheon meats with golden dinner rolls etc.)*
- b.) *Cocktail sandwiches (choice of luncheon meat and cheese served on petite buns)*
- c.) *Mini Tirikopita (cheese and olive or spinach filled baked phyllo dough triangles)*
- d.) *Mini Spanikopita (pan-fried spinach and feta filled baked phyllo triangles)*
- e.) *Veggie baskets (baked phyllo dough mini baskets stuffed with marinated grilled vegetables and topped with cheese, then baked)*
- f.) *Grilled mushroom caps (marinated in lemon, garlic, olive oil or stuffed with a bread stuffing)*
- e.) *Tortilla Espanola squares (potato and onion omelet)*
- f.) *Asparagus and pancetta frittata topped with fresh Peccorino cheese*
- g.) *Sausage, mushroom and spinach frittata*
- h.) *Homemade Italian sausage & sun dried tomato frittata*
- i.) *Asparagus, pancetta & onion frittata*
- j.) *Peppered bacon, leek & mushroom quiche*
- k.) *Asparagus spears wrapped with prosciutto and phyllo*
- l.) *Green and black olive bocconcini (wrapped and baked in puff pastry)*
- m.) *Prosciutto wrapped melon squares (in season)/ or figs (in season)*
- n.) *Prosciutto wrapped scallions stuffed with cream cheese*
- o.) *Deviled eggs*
- p.) *Seasoned fresh cigliquine and grape tomato skewers drizzled with olive oil and seasoning*
- q.) *Belgian endive cups stuffed with a tossed bresaola and radicchio salad in lemon dressing*
- r.) *Belgian endive cups stuffed with a bresaola and robiolo cheese roll in a light lemon dressing*
- s.) *Warm Mediterranean olive salad with a burst of citrus, caper berries, celery, garlic, pickled peppers & herbs*
- t.) *Tortellini Skewers – cheese filled tortellini salad skewered with celery & olives*
- u.) *Almond stuffed bacon wrapped dates*
- v.) *Seasoned baby red or yellow potato halves piped with a cream cheese, chive & bacon spread; feta & olive spread or a sun dried tomatoes & feta spreads*
- w.) *Cippollini onions pan sautéed with butter & balsamic vinegar*
- x.) *Baby pickled beets*

Meat Snacks (\$3.95 per person):

- a.) *Mini broiled meatballs (plain or with a meat ragù tomato sauce)
(*for a low fat version - spicy turkey balls can be substituted)*
- b.) *Mini Italian sausage patties*
- c.) *Skewered lamb ovals with spiced yogurt dip*
- d.) *Mini beef Wellingtons*

Meat Snacks Continued (\$3.95 per person):

- e.) Panzerotti – (Homemade egg noodle fried ravioli stuffed with ground prosciutto, mortadella and cheese)
- f.) Barbeque baby back ribs (cut into 1 – 2 rib portion sizes) – can be served w/o BBQ sauce
- g.) Beef tenderloin mini buns (marinated and roasted beef tenderloin sliced thin and topped with whipped horseradish mayo and topped with red and green peppercorns)
- h.) Marinated lamb and spicy sausage skewers with variety bell pepper crudité
- i.) Marinated and grilled city chicken on skewer (chicken, veal and beef with vegetables)
- j.) Chicken fingers (breaded and fried served with honey mustard/BBQ sauce or baked with lemon and pepper or Mexican breaded with tortilla chips and served with salsa and guacamole)
- k.) Baked stuffed mushrooms with Italian sausage stuffing
- l.) Cuban chili lime rubbed pork skewers (on fancy toothpicks with variety bell peppers & red onions)
- m.) Ginger, Garlic & Soy marinated steak, chicken or pork skewered with onions
- n.) City chicken skewers
- o.) Homemade Italian sausage skewers (hot or mild) with variety bell peppers & red onion
- p.) Baked stuffed mushrooms with homemade Italian sausage & mascarpone cream
- q.) Baked stuffed mushrooms with chicken & leeks
- r.) Variety luncheon meat tray domestic luncheon meats (roast beef, ham, turkey, chicken, corned beef, pastrami, salami)
- s.) Variety luncheon meat tray imported luncheon meats (prosciutto, capocollo, salame calabrese, bresaola, mortadella)

Seafood Snacks (\$4.05 per person):

- a.) Grilled marinated shrimp (tomato/ basil, garlic, Cajun or bacon wrapped)
- b.)** Lemon-caper smoked salmon on mini baguette slices/crackers or mini breads with chive cream cheese*
- c.) Mini baked tuna cakes
- d.) Crab puffs (lump crabmeat stuffed into phyllo or puff pastry dough)
- e.) Stuffed mushroom caps with crabmeat
- f.) Baked mushroom and shrimp pomponnettes (mini baked pastry cups stuffed with mushroom, cheese and shrimp custard)
- g.) Crab salad on variety crackers
- h.) Smoked salmon over mini savory pancakes/potato cakes or mini breads*
- i.) Skewered grilled tuna squares with scallions
- j.) Skewered grilled swordfish (marinated in garlic, fennel, olive oil and topped with fresh cherry tomato sauce) served with red onions and cherry/grape tomatoes
- k.) Spicy garlic shrimp on cucumber chips with a homemade zesty cucumber ranch dressing
- l.) Ricotta and crab tartlets
- m.) Grilled bacon wrapped scallops
- n.) Shrimp salad tossed with fresh scallions, celery, garlic in a lemon dressing
- o.) Baked clams casino (clams stuffed with sautéed bread crumbs, red and yellow bell peppers onions and topped with bacon)
- p.) Homemade smoked salmon mousse piped into Belgian endive boats or on crisp cucumber chips
- q.) Smoked salmon miniature roulade bites

Cold Appetizers (\$1.75 - \$4.05 per person based on individual selection):

- a.) Cocktail shrimp (served with cocktail sauce and lemon wedges)
 - b.) Cheese squares (variety domestic cheeses) and fruit (in season)
 - c.) Cheese squares (variety imported cheeses) and fruit (in season)
 - d.) Fresh seasonal vegetable relish tray with Bagna Cauda warm dip
 - e.) Fresh seasonal fruit (in season)
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Variety Salads (\$3.95 per person):

- a.) Pomodoro con mozzarella (fresh mozzarella and sliced tomatoes tossed with salt, pepper, olive oil and basil)
- b.) Greek cucumber salad (cucumbers, kalamata olives, grape tomatoes, scallions and feta cheese tossed in a n oregano vinaigrette)
- c.) Warm asparagus salad (roasted asparagus tossed with lemon and olive oil and topped with shaved Peccorino cheese and olives)
- d.) Red and white cabbage salad with garlic mustard vinaigrette or zesty cucumber ranch dressing
- e.) Grilled Mediterranean vegetable salad tossed with a garlic pesto sauce
- f.) Garden vegetable salad (fresh banana peppers, onions, tomatoes cucumbers in an olive oil vinaigrette)

Variety Dips & Cheese Appetizers

(Served with breads, crackers, bagels, pitas, or cracked breads - \$3.25 per person):

- a.) Cream cheese dome (a mix of cream cheese, cooked bacon bits, chives & seasonings topped with hot mango chutney & served with variety crackers)
- b.) Port & cheddar cheese spread (sharp cheddar cheese seasoned & mixed with port wine & served with variety crackers or cracked breads)
- c.) Bagel bites served topped with a cream cheese, mayonnaise, Spanish olive & walnut spread
- d.) Bacon & Cheddar dip with minced scallions & chives served with cooked potatoes
- e.) Warm Spinach & Artichoke Dip oven baked with four cheeses & served inside a bread boule with variety chips
- f.) Smoked salmon, dill, lemon & cream cheese dip served with rosemary seasoned cracked bread
- g.) Homemade Baba Ganouj – a roasted eggplant & chick pea spread served with variety pita breads
- h.) Homemade Tabouli – a cooked bulgur wheat salad loaded with fresh herbs, mint, onions & seasonings served with variety pita breads
- i.) Homemade Traditional Hummus – a chick pea puree loaded with garlic & tahini paste served with variety pita breads
- j.) Homemade roasted red pepper hummus – seasoned roasted red pepper puree with chick peas & garlic served with variety pita breads
- k.) Zesty cucumber ranch dip (a homemade thick buttermilk dip loaded with garlic, a hint of cayenne, white wine vinegar, minced cucumbers & seasonings served with vegetable crudités)
- l.) Homemade creamy blue cheese dip served with vegetable crudités)
- m.) Brown sugar pecan baked brie in puff pastry served with breads & crackers
- n.) Honey & Almond baked brie in puff pastry served with breads & crackers
- o.) Raspberry & apricot baked brie in puff pastry served with breads & crackers
- p.) Homemade traditional pesto & sun dried tomato baked brie served with crusty European bread
- q.) Three cheese Swiss fondue served with vegetable crudités, fresh cut fruits and/ or country breads

Note: A minimum of \$14.95 per person is required for hors d'oeuvre cocktail events. This price is based on a minimum of 100 guests. Prices for fewer guests are available & will be determined based upon individual requests.

A catering fee of \$250.00 is added to all orders for delivery, set up, tear down & clean up.

Note: Crème fraiche & caviar can be added to certain items as garnish or requested Separately as individual appetizer items.
