

Hors d'oeuvres

- Greencroft Petit Country Ham Biscuits
\$1.75 each
- Greencroft Deviled Eggs
\$1.40 each
- Mushrooms Stuffed with Crabmeat
\$1.95 each
- Mushrooms Stuffed with Spinach and Cheese
\$1.45 each
- Spinach and Feta Phyllo Triangles
\$1.95 each
- Endive with Shrimp, Crab, or Apples and Gorgonzola
\$2.00 each
- Beef Tenderloin Tips wrapped with Bacon
\$2.50 each
- Spinach Quichettes
\$1.85 each
- Fried Artichoke Hearts
\$145 per 100
- Chicken Skewers with Peanut Sauce
\$1.85 each
- Brie and Pear Wrapped in Philo
\$2.50 each
- Vegetable Springs Rolls w/ Sweet and Sour
\$1.85 each
- Sea Scallops Wrapped in Bacon
\$2.25 each
- Fantail Shrimp with Cocktail Sauce
1.85 each
- Chicken Strips with Honey Mustard Sauce
\$1.75 each
- Meatballs – Swedish Style or BBQ
\$1.50 each
- Baby Lamb Chops with Rosemary or Mint Demi Glaze
\$2.25 each
- Coconut Shrimp with pineapple dipping sauce
\$2.50 each
- Prosciutto and Leek Tartlet
\$1.85 each
- Petit Crab Cakes
\$2.25 each
- Cucumber Cups with Crab
\$1.85 each
- Beef Tenderloin Crostini w/ horseradish
\$1.85 per 100
- Smoked Salmon Mousse and Crab Crostini
\$2.00 each
- Sundried Tomato and Chevre Crostini
\$1.75 each
- Smoked Salmon and Capers Crostini
\$2.00 each