

Top Hat Catering

HORS D'OEUVRES MENU

Your Choice of items from our Hot or Cold Hors d'Oeuvres Menu

Hot Hors d'Oeuvres Selection

Garlic Herb Grilled Fresh Button Mushrooms

Reuben Pastry Squares with Imported Dijon

Gourmet Pizza Triangles traditional & vegetarian

Miniature Monte Cristo Sandwiches

Quichettes- Chili and Cheese, Spinach and Cheese, Classic Lorraine, Artichoke, Bacon & Cheese

Cocktail Chicken Hors d'Oeuvres

Traditional Wings or Boneless Medallions

Bay: in a Sweet & Hot Glaze, Seasoned with Old Bay Seasoning

Thrillers: in a Chili Pepper Glaze

Herb: Seasoned with Herbs de Provence

Piccata: Sautéed with White Wine, Lemon & Imported Capers

Smoked Turkey Strudel

Quesadillas with Salsa Fresca

Seafood Picante - Black Bean & Cheese - Smoked Chicken

Toasted Almond Brie Rounds

Hot Shrimp and Feta Mini Filo Cups

Crab Bouche's Del Mar

Breaded Mozzarella Sticks with Marinara Dipping Sauce

Quatro Fromage Galettes four cheeses with pesto & pignolis

Beef and Gorgonzola Toasts

Sundried Tomato and Smoked Mozzarella Tartlets

Crab Rangoon with garlic dipping sauce

Chicken Apple Sausage on Potato Crisps served with cranberry Dijon

Spanakopita

Sherried Gorgonzola Stuffed Mushrooms

Chicken Satay

Cocktail Size Taquitos with Cheese, Scallions and Salsa

Breaded Zucchini Sticks Parmesan, with Herb Dip

Potato Skin Strips with Bacon and Cheese, Herb Dip

Cocktail Knishes Beef or Potato

Pot Stickers with spicy rice vinegar dip

Cocktail Meatballs

Scandinavian, Sweet 'n Sour, Bar-B-Cued, Italian

Middle Eastern Meatballs With Coriander Yogurt Dip, Pork Verde Meatballs

Lumpia with Two Dips (Hot Mustard, Traditional Garlic-Vinegar)

Rosemary & Asiago Cheese Straw

HORS D'OEUVRES MENU

Cold Hors d'Oeuvres Selection

Devilicious Eggs

Shrimp Tartlets

Oriental Chicken Salad Tartlets

Tarragon Chicken Salad on French Bread Rounds

Salami Cornucopias

Premier Hors d'Oeuvres

Please add \$0.75 per item selected to the price below

Vegetable Quesadilla Cornucopia

Pear & Brie Almond Phyllo Purse

Antipasto Skewers

Fresh Spring Roll with Thai Dipping Sauce

Artichoke Croustini

Bruschetta

Lobster Bruschetta

Deviled Crab Cakes with Tomato Remoulade

Petite Potato Pancakes with Caramelized Onions & Sour Cream

Smoked Salmon & Caper Bouche's

Rumaki with Sherried teriyaki marinade

New Potatoes with Sour Cream and Caviar

Caramelized Pear & Sage Croustini

Cornish Pasties

Beef and Potato; Spinach and Cheese; or Potato and Caramelized Onion

Cucumber Cup with Bleu Cheese Mousse & Crispy Bacon

Caprese

Cascade Display

Cascade Display

In-Season Fresh Fruit, Fresh Cut Vegetables with Herb Dill Dip & Pickled Vegetables; A Variety of Natural Cheeses and Whole Grain Crackers

Charcuterie Display

Charcuterie Display

Sliced Dry Hard Genoa Salami; Hot Sopressata; Pepper Salami Red Seedless Grapes; Seedless Kalamata Olives; Assortment of Sweet Sliced Cherry Peppers and Pickled Sweet Garlic Cloves; Candied Pecans; Dried Seedless Dates Gorgonzola, French Brie and Manchego Cheese Sliced Fresh Baguettes

Pre-Dinner Hors d'Oeuvres Service for 1 hour

4 selections of hot or cold hors d'Oeuvres

\$7 per person

Prices are Subject to Tax and Service Charge

Cascade Display for 1 hour prior to dinner

\$9 per person

Prices are Subject to Tax and Service Charge

Charcuterie Display for 1 hour prior to dinner

\$11 per person

Prices are Subject to Tax and Service Charge