

Talamore Hors d'Oeuvres

Butlered Hors d'Oeuvres*

Priced per 100 Pieces Served

Hot

Smoked Turkey Reubens • Caramelized Onion Tarts • Meatballs Marinara
Miniature Corned Beef Reubens • Melon & Prosciutto • Spinach & Feta Cheese in Phyllo
Traditional Pigs in Blankets • Garlic Potato Puffs • Miniature Egg Rolls • Miniature Quiche
Thai Meatballs with Green Curry Sauce • Asian Pot Stickers • Bacon-wrapped Chicken Saté
Cocktail Spring Rolls • Asparagus Rollups • Coquille St. Jacques • Spinach-stuffed Mushrooms
Goat Cheese & Roasted Red Pepper Tarts • Salmon, Asparagus & Brie Quiche • Shrimp Toasts
Wild Mushroom Tarts • Chef's Choice 100-Piece Assortment • Vegetable & Herb-stuffed Mushrooms
Wild Mushroom & Locatelli Cheese Puffs • Mini Monte Cristo Sandwiches • Miniature Beef Wellingtons
Spinach & Artichokes • Brie & Pear Turnover with Raspberry Sauce
Crab Rangoons with Orange Horseradish • Scallop & Avocado Tostadas
Tempura Shrimp with Spicy Plum Sauce • Endive with Fresh Crab & Mushrooms
Pistachio-crusted Chicken Pin Wheels • Roquefort & Pignoli Puffs • Shrimp Scampi Tarts
Breaded Artichokes with Goat Cheese • Thai Peanut Skewered Chicken • Bacon-wrapped Shrimp
Clams Casino • Mixed Seafood Purses • Crab-stuffed Mushrooms • Salmon & Goat Cheese Purses
Bacon-wrapped Scallops • California Rolls • Coconut-fried Shrimp • Lamb Lollipops
Sesame Tuna Skewers • Seafood Kabobs

Cold

Deviled Egg • Mozzarella Cheese with Prosciutto • Blue Cheese-stuffed Strawberries
Mozzarella & Tomato on Focaccia • Celery with Horseradish Cheese & Pecans
Cucumbers with Salmon Mousse • Smoked Duck & Roasted Peppers • Belgium Endive with Shrimp
Spicy Gravlax with Mango Salsa • Smoked Salmon Napoleons

Assorted Cold Displays

Priced per Person - Minimum 25 Guests

Hummus & Fried Pita • Spinach Dip & Crostini • Grilled Vegetable Tray
Fresh Fruit • Vegetable Crudités • Bruschetta Bar • Imported Cheeses

Whole Scotch Smoked Salmon
Serves 50-60 Guests

Clam on the Half Shell • Oyster on the Half Shell • Shrimp Cocktail on Ice

Attendants are available at an additional cost.

Prices are effective for events held through 12/31/2011, are per person, except where noted, and do not include 6% sales tax and 20% gratuity. Pricing will increase 3% for all events held on or after 1/1/2012. Prices are in conjunction with established event menu prices. Prices may be subject to change prior to receipt of signed contract. Minimums apply. Fees apply for extended time, subject to availability.