

Passed Hors d'Oeuvres

(Includes One Piece of Each Selection per Person)

TIER 1

Select Three Total Appetizers: \$10.00 pp

(Choose from Tier 1, Tier 2, and Tier 3)

- ◆ Scallops Wrapped in Bacon
- ◆ Petite Crab Cakes with Creole Tartar Sauce
- ◆ "Lollipop" Lamb Chops with Mango and Mint Chutney
- ◆ Thai Shrimp and Corn Fritters with Teriyaki Sauce
- ◆ Chilled Barbeque Shrimp with Espresso BBQ Sauce
- ◆ Tuna Tartar

TIER 2:

Select Three Total Appetizers: \$8.50 pp

(Choose from Tier 2 and Tier 3)

- ◆ Chilled Jumbo Shrimp Cocktail
- ◆ Crunchy Coconut Shrimp with Mango Habanero Sauce
- ◆ Stuffed Mushrooms: Choice of Crabmeat, Sausage, or Spinach
- ◆ Chicken Satay with Peanut Sauce
- ◆ Beef Hibachi Skewers
- ◆ Mini Chicken and Waffles
- ◆ Corn Cups with BBQ Pulled Pork



TIER 3:

Select Two: \$5.00 pp Select Three: \$7.00 pp

- ◆ Feta Bruschetta Crostini
- ◆ Caprese Skewers
- ◆ Watermelon and Feta Wedge with Cilantro and Sun Gold Tomato
- ◆ Mini Mac and Cheese Bites in a Parmesan Crust
- ◆ Sliced Pears with Goat Cheese, Dried Cranberries, and Pistachios
- ◆ Risotto Croquettes
- ◆ Warm Pretzel Nuggets with Cheese Dipping Sauce
- ◆ Saucy Meatballs
- ◆ Fried Artichokes with Lemon Garlic Sauce
- ◆ Roasted Sweet Potato Skewers with Cilantro-Jalapeño aioli
- ◆ Bacon Wrapped Jalapeño Poppers

Hors d'Oeuvres Stations

Mediterranean Garden Display: \$7.00 pp

- ◆ Classic Greek Salad with Plum Tomatoes, Red Onion, Cucumbers, Crumbled Feta Cheese, & Greek Dressing
- ◆ Grilled Pesto Vegetables
- ◆ Tuscan White Bean Salad
- ◆ Hummus with Toasted Pita Triangles
- ◆ Grape Leaves stuffed with Rice and Herbs
- ◆ Tabbouleh Salad
- ◆ Baba Ghanoush
- ◆ Assorted Slow Cured Olives

Italian Antipasto Display: \$6.00 pp

- ◆ Assorted Italian Cheeses
- ◆ Roasted Red Peppers
- ◆ Assorted Cured Olives
- ◆ Marinated Artichoke Hearts
- ◆ Marinated Mushrooms
- ◆ Variety of Cured Meats
- ◆ Assortment of Gourmet Crackers, Tuscan & Peasant Breads

Assortment of Cheeses: \$4.00 pp

- ◆ Imported and Domestic Cheeses with Gourmet Crackers, Cascades of Grapes and Sliced Apples

Garden Vegetable Crudité: \$3.00 pp

- ◆ Fresh Broccoli, Cauliflower, Carrots, Sweet Peppers, and Grape Tomatoes
- ◆ Served with Ranch and Bleu Cheese Dipping Sauces

Fresh Fruit Assortment: \$3.00 pp

- ◆ In Season Melons, Berries, Pineapple, and Cascades of Grapes

Caprese Platter: \$3.00 pp

- ◆ Seasonal Sliced Tomatoes, Fresh Mozzarella, Basil Leaves, and a Balsamic Glaze Drizzle



*Catering and Bar Services are provided exclusively by Virgilio's Event Centre
Food and bar prices are exclusive of 20% administrative fee and 8% NYS sales tax. Prices subject to change.*