

HORS D'OEUVRES

PRICED PER 50 PIECES

PROSCIUTTO WRAPPED MELON

\$65.50

GORGONZOLA STRAWBERRIES

\$85.00

SPANIKOPITA

SPINACH AND FETA ROLLED IN PHYLLO DOUGH

\$75.00

CHERRY TOMATOES WITH CRAB HOZEL

\$150.00

MUSHROOM CAPS

(SAUSAGE, CRAB, SPINACH)

\$85.00/\$110.00/\$75.00

RED JACKET POTATOES WITH CRÈME FRAICHE

\$95.00

PETITE QUICHE

\$85.00

MINI SAVORY HERB CHEESECAKE

PETIT CHEESECAKES MADE WITH FRESH HERBS, GORGONZOLA CHEESE
AND A ROSEMARY, PARMESAN AND ROMANO CRUST.

\$85.00

ANTIPASTO SKEWERS

GENOA SALAMI, CHERRY TOMATO, FRESH MOZZARELLA AND ROASTED RED PEPPER
MARINATED IN A BALSAMIC VINAIGRETTE

\$85.00

SUZY WONG EGG ROLLS OR POT STICKERS

A STATE COLLEGE ORIGINAL

\$85.00

BRUSCHETTA

(TOMATO MOZZARELLA, OLIVE TAPENADE OR DUCK)

\$85.00/\$85.00/\$150.00

BACON WRAPPED QUAIL

\$150.00

CHICKEN SATE

(HONEY MUSTARD, THAI PEANUT SAUCE)

\$115.00

MEDITERRANEAN SWEET SAUSAGE

SWEET ITALIAN SAUSAGE SLICED AND LAYERED WITH ROASTED RED PEPPER,
FETA CHEESE AND KALAMATA OLIVE WITH A PESTO DRIZZLE.

\$95.00

CRAB CAKES

PETIT VERSION OF THE ORIGINAL, MADE WITH JUMBO LUMP CRAB MEAT.

\$125.00

COLOSSAL SEA SCALLOPS

PAN SEARED AND SERVED WITH ROASTED RED PEPPER COULIS
OR SWEET SHERRY NAJE.

\$150.00

BACON WRAPPED SCALLOPS

\$150.00

TUNA TARTAR

\$125.00

SALMON MOUSSE

\$125.00

MENU PRICES MAY BE SUBJECT TO CHANGE