

Uniquely Yours Catering

by Alex Begovic and Elizabeth Adams

Sample Hors d'oeuvre Menus

Menu #1

Hand Passed Hors d'oeuvres

Roasted Beef Tenderloin, thinly sliced on Crostnís with Tarragon Aioli
Creamy Polenta Shapes finished with Olive Tapenade

Table Hors d'oeuvres

Local & Imported Cheese Sampler and Spicy Artichoke Dip
served with Roasted Garlic, Grapes, Baguette, and Crackers

Fresh Seasonal Roasted Vegetables, Carrots, Squashes, Bell Peppers,
Sweet Onions, Green Beans, Beets, Mushrooms, etc.....with Balsamic Reduction

Salmon en Croute, Salmon Side baked in House Made Puff Pastry,
served with Sour Cream/Dill Sauce

Cost: \$11.95 per person plus tax and 18% gratuity
(pricing for 75 people minimum)

Add to Menu #1

Sweet and Spicy Grilled Chicken Skewers and Portabella Mushroom Skewers
with a Honey/Cayenne Glaze
(1 of each per person)

Cost: \$14.95 per person plus tax and 18% gratuity
(pricing for 75 people minimum)