

HORS D' OEUVRE MENU

Thank you for choosing John Serock Catering. I am pleased to present the following package to make your special day more memorable. All food is homemade and freshly prepared to our client's individual needs and tastes.

COCKTAIL HOUR

Your Cocktail Hour will begin with a beautifully Dressed Display table decorated with Flowers and Linens and will include:

INTERNATIONAL FRUIT AND CHEESE DISPLAY

Selection of cheeses from around the world including Vermont Cheddar, French Swiss and Brie, Danish Havarti and Italian Provolone and Gorgonzola served with Seedless Grapes, Seasonal Berries, Carr Water Crackers and Cocktail Breads.

CRUDITE

A selection of fresh garden vegetables served with assorted dips and dressings.

BRUSCHETTA

Our Chef's Selection of our Famous Bruschettas including Plum Tomato and Basil, Roasted Seasonal Vegetables and Wild Mushrooms with Fresh Herbs.

BUTLERED HORS D'OEUVRES

You may Choose Five (5) Hors D' Oeuvres from the following list which will be passed for the duration of your Cocktail Hour :

- Mushrooms stuffed with choice of Italian Sausage or Maryland Crab Imperial
- Seared Scallops wrapped in Bacon served with a Le Jon Sauce
- Bite Size Pieces of Chicken Francaise in a Zesty Lemon Sauce
- Coconut Fried Shrimp with Island Dipping Sauce
- Spinach and Feta Cheese Triangles Wrapped in a Delicate Pastry
- Tender Skewers of Sesame Chicken served with a Szechuan Dip
- Peruvian Purple Potatoes topped with Smoked Salmon, Caviar and Crème Fraiche
- Sliced Anjou Pears topped with Blue Cheese and Walnuts
- "Baby Reubens" Lean Corned Beef Melted with Sauerkraut and Swiss Cheese on Cocktail Rye
- French Brie with Raspberries Baked in Puff Pastry
- Seared Ahi Tuna served on Wonton Crisps with Wasabi
- Sauteed Gulf Shrimp Scampi served on a Garlic Crostini