

# jam

## hors d'oeuvres

### Cold

Smoked Trout Mousse in Cucumber Cups  
Spicy Shrimp on Skewer  
Shrimp Remoulade on Butter Molasses Toast  
Smoked Salmon on Black Bread - Mustard Dill Sauce  
Potato Pancake w Gravlax and Dill  
New Potatoes with Crème Fraiche and Caviar  
Tenderloin w/ sauce Verte on croustade  
Beef Carpaccio Baby Arugula Truffle Parm on Crostini  
Vegetable Herb Spring Rolls  
Glazed Beet and Tarragon Goat Cheese Cups  
Endive with Crab Salad **or** Crème Fraiche and Caviar  
Crab Ceviche in Blue Corn Cups  
Prosciutto Crostini w Lemon Fennel Slaw  
Spanish Ham Crostini w Orange and Olive

### Warm

Arancini stuffed with Gorgonzola  
Eggplant Crisps with Goat Cheese and Tomato  
Ham and Gruyere Thumbprints  
BBQ Chicken Meatballs  
Lamb Meatballs with Tomato Chutney  
Scallop wrapped w Prosciutto  
Mini Crab Cakes with chive sauce  
Mini Asian Crab Cake w Wasabi Cream  
Chicken or Beef Satay on Skewers with peanut sauce  
Poblano Jack Cheese Quesadillas  
Mushroom and Fontina Quesadillas  
Duck Confit Hoisin Quesadillas  
Scallion Parmesan Crisps  
Artichoke Lemon Parmesan Crisps  
Pineapple or Apricots wrapped in bacon  
Pigs in blankets  
Prosciutto wrapped Asparagus in Phyllo  
Pimento Cheese Bacon Crostini  
Pear with Sage and Prosciutto  
Dates stuffed – Gorgonzola wrapped Prosciutto  
Indian Vegetable Samosas or Pakoras  
Mini Beef Empanadas w Lime Sour Cream  
Crispy Polenta Cakes with Wild Mushrooms  
Mini assorted Quiches  
Wild Mushroom Tartlets

3 Dozen Minimum per Hors

Prices average \$2 - \$2.75 per hors