

Cassandra's HORS'D OEUVRES MENU

Pricing based on 3 pieces per person passed for 1 hour

\$10.95 - Includes first 3 items

\$3.00 - Each additional item

BEEF/PORK

Baked Mini Vienna Sausages
wrapped in puff pastry with honey mustard sauce

Crispy Beef Tips
sweet black pepper glaze, roasted garlic aioli

Bourban BBQ Meatballs

Grilled Beef Terriyaki Skewers

Pork Pot Stickers
ginger soy sauce

Ham, Cheese and Potato Croquettes
honey mustard

SEAFOOD

Shrimp or Vegetable Spring Rolls
sweet and spicy sauce

Blackened Tuna Nachos
crisp wonton chips, ponzu aioli, pickled ginger, black sesame seeds

Shrimp Potstickers
ginger, soy sauce

Coconut Shrimp
sweet chili sauce

Grilled Marinated Shrimp Skewers
mango jalapeño glaze

Tempura Fish Bites
tartare and ketchup dipping sauces

Smoked Fish Dip
baked lavash chips

CHICKEN

Boneless Chicken Bites
served with assorted sauces

BBQ Chicken Quesadillas
avocado aioli, pico d gallo, cilantro lime crema

Grilled Marinated Chicken Skewers
ginger peanut sauce

PIZZA SQUARES

Numerous Pizza Choices
choose from an assortment of meat and vegetable pizzas from our pizza menu

COLD HORS'D OEUVRES

Shrimp Ceviche
corn tortilla chips, avocado sauce

Shrimp Salad
toasted flat bread chips

Chicken Salad
toasted flat bread chips

Olive Oil Marinated Fresh Mozzarella Skewers
nicoise olive, roasted red pepper and basil

Bruschetta
fresh tomato, basil, capers, parmesan cheese and balsamic over toasted baguette slices

Deviled Eggs

PREMIUM HORS'D OUEVRES (ADDITIONAL COST)

Cheeseburger Sliders \$5 Per Person
house blend, american cheese and ketchup

Mini Crab Cakes \$5 Per Person
lime chili aioli

Pulled Pork Sliders \$5 Per Person
house smoked, house barbecue sauce

Bacon Wrapped Scallops \$5 Per Person
maple bourban glaze

RAW BAR (PRICED BY THE PIECE)

Chilled Shrimp Cocktail \$1.75

Blue Point Oysters \$2.25

Little Neck Clams \$1.75

TRAYS (15-25 GUESTS)

Cheese Tray \$80
cheddar, swiss, goat cheese, brie, gouda and assorted crackers

Vegetable Tray \$40
cucumber, cherry tomato, carrots, broccoli, green beans with ranch and blue cheese dipping sauces

Fruit Tray \$50
cantaloupe, honey dew, watermelon, pineapple, strawberries, grapes and vanilla ogurt

EXECUTIVE CHEF DAVE REPP

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS