

Catering From



HORS D'OEUVRES/APPETIZERS

Priced based on Number of selections and number of guests
*all of our Hors d'oeuvres requires a minimum order based on the number of guests as well as the number of selections. Each of the following selections is based on a per person charge unless otherwise specified (typical serving size is 2 to 3 pieces per person)

Appetizers Buffet Items

Passed or Displayed~

- Grilled Petite flatbread~ assorted toppings available \$1.50 ~\$1.75
- Goat Cheese Turnovers~ served with a roasted red tomato coulis \$2.25pp
- Roasted baby skins with sour cream apple wood bacon and chives ~\$2.00pp
- Petite Phyllo Shells filled with choice of filling (spinach and feta, curried chicken, goat cheese with caramelized onions) \$2.50pp
- Boursin Cheese stuffed Mushrooms~ 3.00pp
- Pumpkin Biscuits topped with prosciutto, apricot chutney and sage laced cream~\$1.75pp
- Savory Cheesecake bites ~ select from Blue cheese, Smoked Salmon or Goat cheese and walnuts~\$2.95pp
- Petite Quiche ~ assorted fillings~\$3.75pp
- Mediterranean Artichoke tarts~\$3.50pp
- Asparagus wrapped in Phyllo~ \$3.00pp
- Watermelon Cubes with minted local goat cheese~\$2.00pp
- Cheese Puff with Dill~\$1.75pp
- Crab and Shrimp appetizer~ \$3.25pp
- Spring roll with Duck~\$3.50pp
- Vegetable Eggroll~ \$3.50pp
- Italian Antipasto skewer~\$3.75pp
- Bruschetta Selection~ \$2.25pp
- Spanakopita (Spinach and 3 cheeses in phyllo dough) ~\$2.00
- Mini Beef Wellington (made with local beef) with a creamy horseradish sauce~\$4.75pp
- Mini Pork Wellingtons~ with Apricot Cranberry chutney~\$2.00
- Chicken Skewers in a citrus marinade served with a mango dip~\$2.75
- Chilled Shrimp Cocktail~ \$4.75pp
- Scallops wrapped in Bacon~\$3.25pp
- Meatballs (made with Local beef) with assorted sauces~\$1.75pp

Displayed Hors D'oeuvres~

- Fresh Seasonal fruit Display~ 3.50pp
- Crudités' ~ assorted fresh vegetables and dips~ \$2.95pp
- Displayed Hors D'oeuvres continued~
- Artisan Cheese selection~ a selection of Local Cheeses served with seasonal fruits and assorted crackers ~\$3.95pp
- Domestic Cheese Selection~ an assortment of cheeses served with seasonal fruits and assorted crackers ~\$2.95pp
- Assorted Grilled flatbreads, lavasch and pita points with hummus, Olive Tapenade, Artichoke dip and a feta cheese spread~ \$3.25pp
- Mini assorted wraps~\$2.25

Appetizers

(6.95 and up pp)

Each guest receives a plated course

- Sautéed Shrimp in a Zesty Citrus BBQ Butter served with a Grilled French Bread
- Baked Phyllo with a wide selection of fillings
- (Crab with a trio of cheese/ Spanakopita/ goat cheese and fresh herbs)
- Goat Cheese Purses/ Tartlets
- A blend of goat cheese and Fresh herbs in either puff pastry purses or in a pastry crust
- Seasonal Stuffed Ravioli finished with a house sauce
- Maryland Style Crab cake finished with spicy lemon vinaigrette and greens
- Spinach and artichoke dip topped with blended cheese and served with toasted tortilla crisps or crostinis
- Crab and Goat Cheese filled Pate Choux

Pumpkin Hill

2051 Route 90, Aurora NY 13026

(Top of the First Hill South of the Village of Aurora)

(315)364-7091

