

Winckler's Gourmet Catering

Hors D'oeuvre Party Menu

Client may select any quantity or combination of items listed below, as menu will be priced based on the items selected. Most hors d'oeuvres will be passed white-glove-butler style or presented as a displayed table item.

Please include a \$110.00 service fee for each member of wait-staff personnel needed for your event.

A Selection of Salads

*Robust Caesar Salad with Warm Croutons
Winckler's Special Gourmet Salad
Couscous with Fresh Garden Vegetables
Salad Nicoise*

To Be Passed

*Clams Casino Royale
Grilled Tandoori Chicken Brochettes
Focaccia with Tomato Coulis, Roasted Garlic, and Fontina Cheese
Bar-B-Q Sea Scallops Wrapped with Smoked Veal Bacon
Jumbo Crab Claws with Asian Garlic Sauce
Grilled Caribbean Beef Brochettes with Honey Mustard Sauce
Fried Calamari with Anchovy Mayonnaise
Skewered Grilled Spicy Jumbo Shrimp
Petite Baby Lamb Chops with Rosemary Mint Coulis
Stuffed Mushroom Caps with Lump Crab
Salmon Blinies Topped with Caramelized Onions*

In Our Chafing Dishes

*Sauteed Pierogies with Spinach, Black Olives, Garlic and Roasted Red and Orange Peppers
Spicy Buffalo Wingette with Sriracha Chili Sauce
Smoked Virginia Ham with Honey Mustard Sauce
Chilled Sliced Pork Loin with Chili Mayonnaise
Sliced Loin of Yellow-Tail Tuna with Cucumber Vinaigrette*

Mirror and Silver Tray Presentations

*Assorted Cheese and Fruit Display
Pâté Maison
Vegetarian Pâté
Assortment of Cold Canapes and Tea Sandwiches*