

***A Sampling of our Most Requested Hors d'oeuvres***

***Chilled Hors d'oeuvres (Passed & Stationary)***

*Seared Tuna on Rice Crackers with Wasabi Cream*

*Lobster & Fire Roasted Corn Salsa on Sesame Crisps*

*Antipasto Skewers with Fresh Mozzarella, Sundried Tomatoes & Kalamata Olives*

*Shredded Thai Beef in Petite Cucumber Boats*

*Portabella Mushroom & Sweet Peppers Stack with Pesto*

*Tuscan Beef Roulade with Horseradish Cream*

*Petite Curried Chicken Salad Phyllo Tarts*

*Mini New England Lobster Rolls*

*Smoked Salmon Pinwheels with Cucumber, Herbed Cream Cheese & Fresh Dill*

*Prosciutto Wrapped Date with Goat Cheese*

*Pear & Gorgonzola with Toasted Pecans on Endive Spears*

*Spring Rolls with Sweet Chile Dipping Sauce:*

*Lobster & Mango, Chicken & Papaya or Julienne Vegetable*

***Hot Hors d'oeuvres (Passed & Stationary)***

*Petite Crab Cakes with Tarragon-Chile Remoulade*

*Tamarind Glazed Prosciutto Wrapped Shrimp*

*Fried Artichoke Hearts Dusted with Parmesan*

*Andouille Sausage en Croute with Dipping Mustard*

*Bacon Wrapped Scallops*

*Southwest Chicken & Vegetable Skewers with Chipotle Cream*

*Mini Cheeseburgers or Mini Hotdogs with All the Fixings*

*Petite Shrimp, Crab & Cheese Tarts*

*Spanikopita Triangles*

*Petite Potato Latkes with Crème Fraiche & Chive*

*Mediterranean Quesadillas with Chevre, Pesto & Kalamata Olives*

*Dijon & Rosemary Encrusted Baby Lamb Chops*

*Petite Beef Wellingtons with Horseradish Sauce*

*Wild Mushroom & Gorgonzola Tapenade Crostini*

*South African Lamb Sosties w/ Apricot-Ginger Dipping Sauce*

*Thai Chicken Satays with Cashew Dipping Sauce*

*Sesame Beef Satays w/ Peanut Dipping Sauce*

*Petite Phyllo Tarts:*

*Pear & Gorgonzola; Roasted Tomato & Chevre; Brie & Caramelized Onion*

*Grilled Cheese Quesadillas with Pico deGallo, Guacamole & Sour Cream*

**Platters & Stationary Hors d'oeuvres (Cold & Hot)**

*Raw Bar of Wellfleet Oysters, Cherry Stone Clams & Jumbo Shrimp  
With Cocktail, Wasabi & Mignonette Sauces & Lemon Wedges  
Schucked on Site and Served in 4' Wood Dories*

*Mediterranean Platter with Hummus, Feta, Marinated Vegetables & Pita*

*Crudit  Basket with Fresh Herb Dip*

*Goat Cheese, Pesto & Sun-Dried Tomato Torte with Assorted Crackers*

*Spicy Shredded Philippino Pork & Endive Blossom*

*Lavish Cheese & Fruit Display with Assorted Crackers & Baguette*

*Petite Ham & Cheddar Biscuits with Dipping Honey-Mustard*

*Asian Meatballs in Our Signature Sauce*

*Carving Board of Grilled Meats, Condiments, Fresh Baked Breads & Rolls*

*Pinwheels*

*Smoked Salmon, Cucumber & Herbed Cream Cheese*

*Smoked Turkey, Brie & Granny Smith Apples*

*Roast Beef, Caramelized Onions & Gorgonzola*

*Hummus and Grilled Vegetables*

*Ptown Parties Dessert Sampler*

*Profiteroles, Tarts, Tortes, Petit Fours, Dessert Bars & Cookies*

**Dips & Spreads**

*Zesty Crab Dip with Pita Crisps (Hot or Cold)*

*Gorgonzola Cheesecake with Cognac, Chives & Chopped Walnuts and Crostini*

*Smoked Blue Fish Dip with Pita Chips*

*Roasted Red Pepper Hummus with Pita Points*

*Lobster & Fire Roasted Corn Salsa with Sesame Rice Crisps*

*Tuscan White Bean with Crostini*

*Wild Mushroom & Gorgonzola with Crostini (Hot)*

*Hot Clam Dip with Crostini*

*Southwestern Chicken & Black Bean Dip with Tortilla Chips*

*Spinach, Artichoke & Roasted Garlic Dip with Pita Points (Hot or Cold)*

*Wild Mushroom & Crab Fondue with Pita Chips*

*Blue Cheese & Spiced Walnut Terrine*

*Spiced Nuts or Zesty Pita Chips*

**Beverages**

*Ptown Parties can provide everything from soda, to beer and wine, to a full bar.*

**Service**

*Your hors d'oeuvres will be prepared on-site by our professional staff, or we can deliver already prepared menu items.*

*We provide high-end plastic plates, cups, cutlery and napkins, or we can supply rented linens, tables, chairs, china and glassware.*

*Prices will be quoted after menu selections have been made. Prices vary based on the number of guests, number of menu items selected, and the level of service requested.*