

## **Hors D'Oeuvres Menu**

### **Hot Options**

Assorted Quiche

Vegetable Spring Roll with Sweet Chili Sauce

Stuffed Mushrooms

Chicken or Steak Teriyaki Skewers

Chicken Wings

Bite Size Sausages

Scallops Wrapped in Applewood Smoked Bacon

Liver Wrapped in Bacon

Chicken Fingers with Duck Sauce

Spanakopita (Greek spinach pie)

Chicken Satay with Spicy Peanut Sauce

Meatballs in Marinara Sauce with Ricotta

### **Cold Options**

European and Domestic Cheeses with Fresh Fruit and Crackers

Deviled Eggs with Crisp Bacon

Bruschetta & Kalamata Olives on Crostini

Prosciutto Wrapped in Melon

Crudite Basket with Blue Cheese Dip

Sliced Fruit Tray with Vanilla Yogurt Dipping Sauce

Hummus with Chipotle Aioli and Pita Chips

### **Specialty Hors D'Oeuvres**

Butternut Squash Bisque shooter with Apple Chutney

Creamy Tomato Basil Shooter with Grilled Cheese Triangle

Lobster Bisque Shooters

New England Clam Chowder Shooters

Baked Brie in puff pastry with Apricot, Fig, or Cranberry Glaze

Asparagus Wrapped in Prosciutto with Shaved Parmesan  
3 Cheese Mashed Potato with Mushroom Ragu and Truffles  
Mushroom Ravioli with Mushroom Ragu Cream Sauce & Truffle Bruschetta  
Lobster Mac and Cheese  
Maine Mini Crab Cakes with Red Pepper Aioli  
Seared Scallops with Basil Crema and Romesco Sauce  
Garlic Shrimp Skewer  
Shrimp Display with Cocktail Sauce over ice  
Smoked Salmon with Capers and Bermuda onion  
Tuna Poke served with Soy and Scallions in Martini Glass  
Beef Tenderloin on Crostini with Tomato & Caper Bruschetta  
Rosemary Herbed Lollipop Lamb Chops  
Mini Waffles with Fried Chicken & Vermont Maple Syrup  
Chianti Braised Beef over Three Cheese Mashed Potatoes w/ Mushroom Ragu Truffle  
Oil

### **Antipasto and Charcuterie Display**

Imported Meats: Prosciutto Di Parma, Genoa Salami, Soppressata, Sweet Capicola  
Artisan Cheeses: Imported Provolone Cheese, Baked Brie with Fig Spread, Smoked  
Gouda, Bleu Cheese

Accompaniments: Spring Mix with Sweet Cherry Tomatoes, Eggs, Marinated  
Mushrooms/Olives/Artichoke Hearts, Anchovies, Italian Tonno, Roasted Red Peppers,  
House Crostini's / Assorted Crackers and Artisan Breads

#### Additional Options:

Bruschetta topping on crostini  
Fennel Salad with Orange Segments  
Imported Parmesan Wheel with Fig Spread  
Meatballs in Marinara Sauce with Ricotta  
Grilled Vegetable Medley  
Penne Pasta w/ Pink Vodka Sauce

### **Late Night Offerings**

Slider Selections\*

Angus Beef with Cheese

Turkey Gobbler with White Turkey Meat /Cranberry Sauce and Stuffing

Meatball

Buffalo Chicken with Bleu Cheese

Cape Cod Chicken Salad with White Meat /Cranberries/Walnuts

Stations Selections\*

Hot Chocolate with Marshmallows

Warm Milk with Assorted Cookies

Baked Potato Bar with Assorted Toppings

Taco Bar with Assorted Toppings

Sundae Bar with Assorted Toppings

\*Slider and Stations menus have (1) server required minimum.

***Guarantee and Final Details Due 5 Days Prior To Function.***

***Before placing your order, please inform us if a person in your party has a food allergy.***

***Fasano's Catering is happy to work with you to customize any of our suggested menu selections to meet your desired preferences. Let us help you create your personalized menu for your Wedding, Social, or Corporate Event.***