



Appetizers

\$3 per person appetizers/serves 2-3 pieces per person

Fried Artichoke with Chipotle Dipping Sauce

Fig and Onion Bruschetta

Pot Stickers

Stuffed Mushrooms

Sesame Chicken Skewers

Beef Teriyaki Skewers

Spinach Bites

Frankfurter Croissants

Brie Cheese & Wild Mushroom Tartlet

Sausage En Croute

\$4 per person appetizers/serves 2-3 pieces per person

Wild Mushroom Risotto Cheese Fritter

Baked Fig with Goat Cheese, Pancetta & Phyllo

Smoked Salmon & Cucumber Crepe

Miniature Beef Sliders

Seared Scallops with Lemon Garlic Butter

Salmon Corn Cakes with Bean Salsa

Crispy Asparagus, Parmesan Cheese & Prosciutto Phyllo



Elite Fleet

CATERING SERVICES, INC.

\$4 per person appetizers/serves 2-3 pieces per person continued

Assorted Quesadillas

Crab, Chicken, Duck, Beef, Cheese with Tomato Verde

Vegetable Spring Roll with Cabbage, Carrots and Mushrooms

Crab, Boursin & Spinach Spring Roll

Artichoke, Mushroom, Boursin & Spinach Spring Roll

Clams Casino

Baked Brie Topped with Caramelized Onions Accompanied by Assorted Breads & Crackers

Artichoke Hearts Stuffed with Crabmeat & Parmesan Crust

Oysters Rockefeller

Smoked Salmon over Potato Pancake with Crème Fraiche & Caviar

Coconut Jumbo Shrimp

Cocktail Crab Claws Accompanied by Cajun Remoulade

\$5 per person appetizers/serves 2-3 pieces per person

Lemon Cilantro Shrimp

Miniature Lamb Chops with Mint Pesto

Miniature Crab Cakes

Chili Honey Glazed Shrimp Skewers

Lobster Claw Martini with Caper Remoulade

Seared Tuna with Wasabi Teriyaki Glaze Served on Parmesan Crisp

Shrimp Cocktail

Scallops Wrapped in Bacon

Sesame Seared Tuna Nacho with Asian Slaw



Elite Fleet

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\$5 per person appetizers/serves 2-3 pieces per person continued

Assorted Sushi

Pulled Pork with Maple Syrup BBQ Sauce Presented in Sweet Potato Basket

Assorted Miniature Kabobs

Chicken Marinated in Chardonnay Sauce

Beef Marinated in Teriyaki Sauce

Seafood (Shrimp & Scallops) with Hawaiian Ginger

Fresh Assorted Vegetables Marinated with Seasonal Herbs

Assorted Miniature Tuscan-Style Pizzas

Boursin Cheese, Spinach, Sausage, Onion, Mushroom, Tomato & Olives

Silver Dollar Salmon Cakes with Cucumber Dill

Artichoke, Spinach & Crabmeat Dip Accompanied by Crostini

Chili Seared Tuna Prepared Med Rare with Wasabi Teriyaki Glaze Served on Parmesan Crisps

\$6 per person Cold Displays

Italian Crudités Display

Roasted Peppers, Pepper Shots, Fresh Garden Vegetables, Assorted (Domestic & Imported Cheeses)
Cheeses & Assorted Fresh Fruit, Assorted Crackers, Nuts, Hummus & Pita Wedges

Antipasto Display

Olives, Roasted Peppers, Assorted Cured Meats, Prosciutto, Sharp Provolone, Buffalo Mozzarella, Bean
Salad, Marinated Artichokes, Crostini

\$7 per person Cold Displays

Raw Bar

Steamed Shrimp, Clams ½ Shell, Oysters ½ Shell, Cocktail Crab Claws Accompanied by Lemon Wedges,
Cocktail & Tartar Sauces

Assorted Sandwich, Wrap and Panini Trays

Fresh Roasted Turkey & Roast Beef, Corn Beef, Chicken & Shrimp Salad Accompanied by Assorted
Cheeses, Arugula & Red Onion