

Atomic Catering Stationary Hors D Oeuvres Menu

(prices reflect menu cost only. labor, rentals and décor at additional charges)

Stationary Hors D' Oeuvres \$7pp

Block and Tumbled Cheese Display, Fruit and Bread Garnish and Crackers
Parmesan Cheese Straws served with Marinara Sauce
Seasonal Vegetable Crudités

Stationary Hors D' Oeuvres \$8pp

Tumbled Cheese Display, Fruit and Bread Garnish and Crackers
House Made Saratoga Potato Chips with Warm Gorgonzola Scallion Gravy
Seasonal Vegetable Crudités
Parmesan Cheese Straws served with Marinara Sauce

Stationary Hors D' Oeuvres \$10pp

Tumbled Cheese Display, Fruit and Bread Garnish and Crackers
House Made Saratoga Potato Chips with Warm Gorgonzola Scallion Gravy
Seasonal Vegetable Crudités
Parmesan Cheese Straws served with Marinara Sauce
Crisp Tostadas with Warm Spinach and Artichoke Dip

Stationary Hors D' Oeuvres \$11pp

Tumbled Cheese Display, Fruit and Bread Garnish and Crackers
House Made Saratoga Potato Chips with Warm Gorgonzola Scallion Gravy
Seasonal Vegetable Crudités
Parmesan Cheese Straws served with Marinara Sauce
Sweet and Spicy Wonton Skins with Apricot Chili Dipping Sauce
Mediterranean Tapenade Medley

Stationary Hors D' Oeuvres \$12pp

Imported and domestic block and cubed Cheese display with bread and fruit garnished.
Seasonal Vegetable Crudités Creamy Bleu Cheese Dip
Skewered Tortellini with a Pesto Dipping Sauce
Grilled Polenta and Wild Mushroom Duxelle
Baskets of Blanched Asparagus and Endive with a Sun Dried Tomato Dip

Stationary Hors D' Oeuvres \$13pp

Block and Tumbled Cheese Display, Fruit and Bread Garnish and Crackers
Seasonal Vegetable Crudités
Baskets of Parmesan Cheese Straws
Focaccia Pizza, Pesto and Mozzarella ~ Assorted Meats ~ Vegetarian
Mediterranean Tapenade Medley
Cherry Tomatoes stuffed with marinated Bocconcini and Fresh Basil

Stationary Hors D' Oeuvres \$14pp

Baked Brie in Puff Pastry topped with a Honey Walnut Butter
Gravlox with Dill Mustard and Assorted Rye Breads
Endive with Goat Cheese, Figs and Honey Glazed Pecans
Chicken Liver Mousse with assorted Crostini and sliced Baggett
Wild Mushroom Cheese Cake with Crackers

Stationary Hors D' Oeuvres \$15pp

Sweet and Spicy Wonton Skins with Apricot Chili Dipping Sauce
Poached Salmon with Cucumber and Rice Wine Dressing
Sushi, assorted California and Maki rolls
Sliced Fresh Fruit Platter
Endive Spears Filled With Crabmeat Salad

Stationary Hors D' Oeuvres \$16pp

Baked Brie in Puff Pastry with Crème Fraiche, Fresh Raspberry Jam and Crackers
Mediterranean Tapenade Medley
Seasonal Vegetable Crudités Creamy Bleu Cheese Dip
Wild Mushroom Strudel
Tuscan Chicken Liver Pate with French bread
Skewered Tortellini with a Pesto Dipping Sauce
Baskets of Parmesan Cheese Straws

Stationary Hors D' Oeuvres \$17pp

Baked Brie in Puff Pastry
Eggplant Caponata with Crostini
Mediterranean Tapenade Medley
Seasonal Vegetable Crudités
Mini Quiche with Lobster
Scallop, Mango and Corn Salsa Tartlets
Roasted Garlic and White Bean on Crostini
Parmesan Cheese Straws

Stationary Hors D' Oeuvres \$19pp

Baked Brie in Puff Pastry topped with a Honey Walnut Butter
Parmesan Cheese Straws served with Marinara Sauce
Seasonal Vegetable Crudités
European Tapanade; Wild Mushroom Duxelle, Olive Tampanade, Eggplant Caponata w/ Crostinis
Tuscan Bruschetta, Roasted Eggplant Parmesan ~sliced Tomato, Fresh Basil & Mozzarella
Marinated Mussels with Garlic Crostini
Quiche; Lobster Quiche ~ Quiche Lorraine ~ Broccoli & Cheese
Asiago Encrusted Cheese Sticks
Grilled Polenta and Wild Mushroom Duxelle

Atomic Catering Passed Hors D Oeuvres Menu

Passed Hors D' Oeuvres \$7pp

Asparagus and Smoked Gouda Cheese Purses
Sun Dried Tomato Crostini
Asian Chicken Satay with Thai Peanut Dipping Sauce

Passed Hors D' Oeuvres \$8pp

Asian Beef Satay served with a Creamy Thai Peanut Sauce
Stuffed Mushrooms Roasted Eggplant and Tomato with Pecorino Romano Cheese
Phyllo rolled with Sausage and Roasted Red Peppers
Wild Mushroom Duxelle Puffs

Passed Hors D' Oeuvres \$9pp

Asian Chicken Satay with a Sweet and Sour Apricot Dipping sauce
Spanokopita: Feta Cheese & Seasoned Spinach in Phyllo
Vidalia Onion Cheese Puff
Scallops Crustade

Passed Hors D' Oeuvres \$11pp

Pistachio Encrusted Chicken Satay
Grilled Sirloin on Toast Point
Tomato and Basil Tartlet
Shrimp and Cheese Puff
Eggplant Caponata with Crostini

Passed Hors D' Oeuvres \$12pp

Creole Chicken on Tostadas topped with a Sweet Corn and Black Bean Relish
Phyllo rolled with Sausage and Roasted Red Peppers
Maryland Crab Cakes served with chipotle pepper aioli
Mini Ginger Beef Wellington Puffs
Stuffed Mushrooms Roasted Garlic, Prosciutto and Seasoned Bread Crumbs

Passed Hors D' Oeuvres \$14pp

Crisp Raviolis with a Spicy Crab Stuffing and a Thai Dipping Sauce
Manchego Cheese, Serrano Ham & Quince in a Phyllo
Scallop, Mango and Corn Salsa Tartlets
Asparagus and Risotto Cake with Red Pepper and Fontina Cheese
French Onion Soup in Brioche shell with Swiss Cheese
Crab Rangoon

Passed Hors D' Oeuvres \$15pp

Skewered Duck Sate with a Spicy Peanut Sauce
Cocktail Shrimp with Bloody Mary Cocktail Sauce
Andouille Sausage with Dijon Mustard Sauce in Puff Pastry
Crab Cakes with Cilantro Cream
Beef Empanadas
Wild Mushroom Duxelle on Crostini with Charred Onion Jam

Passed Hors D' Oeuvres \$15pp

Herb Polenta Cakes with Grilled Duck and Apricot Chutney
Brie, Raspberry and Almonds in a hand shaped Phyllo Star
Beef Carpaccio on Baguette Slice
Brie, Apple and Smoked Chicken Purse
California Rolls with Wasabi and Soy Dipping Sauce
Pistachio Encrusted Chicken Satay served with a Sweet Soy Dipping Sauce

Passed Hors D' Oeuvres \$16pp

Slivered Roasted Beef Tenderloin on a Sourdough Crouton
Pissaladiere Tartlets
Miniature Crab Cakes with Chili Lime Remoulade
Chicken Spring Roll
Wild Mushroom Turnovers
Sweet Potato Pancakes with Homemade Apple Chutney
Phyllo triangles with Goat Cheese and Figs

Passed Hors D' Oeuvres \$17pp

Seared Foie Gras on Toast Points with Pear Relish
Duck filled Steamed Lettuce Wraps with Mango Salsa
Herbed Potato Rounds with Smoked Salmon
Seared Tuna Steak on Crispy Cucumber topped with Pickled Ginger and Wasabi Cream
Butternut Squash Ravioli, Pancetta, Frangelico Cream Sauce
Scallops Wrapped in Bacon

Passed Hors D' Oeuvres \$18pp

Sweetened Soy Lacquered Chicken Sate, Lemon-Lime Aioli
Crispy Lobster Tart with Shallots and Leeks
Hickory Bacon wrapped Seas Scallop pure Maple Caramel
Pear & Roquefort in a hand shaped Phyllo Star
Pea Pods Stuffed with Garlic Herb Cheese
Grilled Scallops on Crisp Tortillas with Avocado Corn Relish
Focaccia triangles with Grilled Tenderloin and Green Horseradish

Passed Hors D' Oeuvres \$21pp

Sweetened Soy Lacquered Chicken Sate, Lemon-Lime Aioli
Crispy Lobster Tart with Shallots and Leeks
Seared Foie Gras on Toast Points with Pear Relish
Grilled Skewered Provincial Lamb with Minted Parsley
Peeky-Toe Crab Aioli, Blood Orange vinaigrette, Bibb Lettuce crispy Potato cup
French Onion Soup in Brioche shell with Swiss Cheese
"Lemon-Thyme" Lamb Loli-POP, Taziki Sauce
Mini Quiche with Lobster with Shiitake Mushrooms, and Truffles