

# **ST. CATHARINES CLUB**

## **HORS D'OEUVRES MENU**

**2009 - 2010**

### **Cold Hors D'oeuvres**

*Caponata*

*Lobster Crostini*

*Grilled Mushrooms with Roquefort & Ham*

*Curried Deviled Egg & Baby Shrimp*

*Pepper-cruste Beef Tenderloin on Garlic Crouton*

*Proscuitto Mango Wraps*

*Devilled Chicken Profiteroles*

*Smoked Salmon & Spiced Cream Cheese on English Cucumber*

*Tex-Mex Chicken Rolls*

### **Hot Hors D'oeuvres**

*Bacon Wrapped Scallops*

*Baked Brie & Cranberry in Phyllo Pastry*

*Blackened Chicken and Monterey Jack Quesadillas*

*Chicken or Beef Sates with Peanut Sauce*

*Louisiana Crab Cakes*

*Lemon Tempura Shrimp*

*Asparagus & Gruyere Tarts*

*Pork Kiossas with Dipping Sauce*

*Proscuitto & Gorgonzola Crescents*

*Stuffed Vegetarian Mushroom Caps*

*Vegetarian Miniature Quiche*

### **Additional Items**

*Assorted Sandwich Platter*

*Black Tiger Shrimp with Cocktail Sauce*

*Grilled Garlic-rubbed Lamb Chops*

*Grilled Vegetarian or Meatlovers thin-crust Pizza*

*Old World Cheese Tray with Fruit & Crackers*

*Relish & Raw Vegetable Tray with Dip*

*Sweet Tray*