

FERY'S CATERING AND TAKE-OUT

HORS D'OEUVRES

COLD

BUNWICHES

Toasted bite-sized sandwiches with a variety of fillings

SPREADS AND DIPS

Pick one kind please

Served with Tuscan bread or assorted crackers and pita wedges

Hummus

Ham and Cheese Mousse

Babagonouch (eggplant, roasted peppers and garlic)

Hot artichoke mousse

White Bean and parsley

VEGETABLE BASKET-Perfect as a centerpiece

Assorted seasonal vegetables with

Your choice of Bleu Cheese or Hummus dip

FRESH FRUIT PLATTER

An array of seasonal fresh fruits

NORTHWEST & IMPORTED CHEESE PLATTER

Includes a variety of cheeses

Served with an assortment of crackers

LAYERED CHEESE TERRINE

Provolone, cream cheese, goat cheese, pesto and sundried tomatoes on crackers

GOUGERES

Savory French choux pastry dough with gruyere cheese

COCKTAIL PUFFS

French choux pastry filled with your choice of:

Chicken salad

Salmon Mousse

HORS D'OEUVRES-CONTINUED

DEVILED EGGS

With anchovies
With capers
With caviar
With smoked salmon

GREEN CHILE & GRUYERE QUESADILLA
WITH HOT PEPPER RELISH

GRILLED CHICKEN AND ROASTED
RED PEPPER QUESADILLA

CHORIZO AND CHEESE QUESADILLA

ITALIAN QUESADILLA WITH ROASTED PEPPERS
& FONTINA

CUCUMBER RINGS
English cucumbers topped with greek yogurt, marinated with fresh herbs and
seasonings

SPICY TUNA CUCUMBER ROLLS

ROASTED PEPPER, GOAT CHEESE AND MINT WRAPS

STUFFED ROASTED BABY POTATOES
With herbed lox, sour cream & chives
With herbed sour cream and caviar
With pesto and sundried tomatoes

TOMATO & OLIVE BRUSCHETTA \$1.15

MUSHROOM BRUSCHETTA ON RUSTIC ITALIAN BREAD

KALAMATA OLIVE AND FETA BRUSCHETTA

ARTICHOKE PESTO ON RUSTIC ITALIAN BREAD

STEAK AND GORGONZOLA CROSTINI

PROSCUITTO-SAGE & MOZZARELLA CROSTINI

FIRE ROASTED EGGPLANT & PEPPERS CROSTINI

STUFFED CHERRY TOMATOES

With pesto
With shrimp & avocado

POLENTA WITH OLIVE TAPENADE

POLENTA & PESTO CHICKEN TARTLETS

HUMMUS, TOMATO, CUCUMBER AND FETA WRAPS

STUFFED BELGIAN ENDIVE

With smoked salmon & cream cheese

With gorgonzola & walnuts

With sundried tomatoes and peas

ASSORTED ENGLISH TEA SANDWICHES

Open faced squares with a variety of toppings

TOMATO & MOZZARELLA SKEWERS

Fresh tomatoes and mozzarella, drizzled with balsamic sauce

HORS D'OEUVRES—HOT

STUFFED MUSHROOM CAPS

With curried chicken bits

With gorgonzola cheese & crushed walnuts

With red peppers, olives and pecorino

With chicken pate and foie gras

With Polenta

VOL-AU-VENT

Puff pastry cups filled with:

Seafood in cream sauce

Wild mushrooms, garlic & thyme

SAUSAGE & CHEESE WITH DIJON IN PUFF PASTRY

BLEU CHEESE AND OLIVE IN PUFF PASTRY

SPINACH & GRUYERE IN PUFF PASTRY

HAM AND GRUYERE IN PUFF PASTRY

CURRIED WALNUT CHICKEN IN PUFF PASTRY

MEATBALLS IN RED BASIL & GARLIC OR CURRY SAUCE

SWEDISH MEATBALLS IN TRADITIONAL SAUCE

WONTON CUPS WITH GOAT CHEESE & HERBS

TOMATO & BASIL TARTS

FRENCH ONION (PISSALADIERE) TARTS

HORS D'OEUVRES—ROOM TEMPERATURE

SATAYS

Skewered, marinated chicken with curry or sesame sauce

Skewered, marinated beef with curry sauce or sumac

Skewered, marinated lamb

SHRIMP PORCUPINE

JUMBO POACHED SHRIMP

PROSCIUTTO WRAPPED SHRIMP

RICE & HERB FILLED DOLMAHS

PARMESAN CHEESE STRAWS

SAVORY PALMIERS

EGG ROLLS WITH SHRIMP, CABBAGE, CARROTS
& SOY SAUCE

DESSERTS

ASSORTED MINI PASTRIES

ASSORTED FRENCH ALMOND COOKIES

ALMOND MACARDOONS

CAKES ARE ALSO AVAILABLE UPON REQUEST