



Stone Creek Catering

GOURMET BUTLER HORS D'OEUVRES

Based on a 50 Guest Minimum: Butler or Stationed Service

Tender morsels of lamb skewered with crispy artichokes

Duck and green apple quesadillas

Miniature crab cakes with an orange remoulade sauce

Spicy Thai chicken served in wonton cups

Lobster quesadillas with a curry green sauce

Pepper-crusting pork served with an artichoke caponata

Roasted pear, Camembert, caramelized shallots in wonton cups

Potato crisps topped with crab and avocado salad

Sesame chicken wontons with an apricot ginger sauce

Brie, black pepper and bacon wontons

Lemon caper biscotti with smoked salmon and spinach spread

Pancetta, rosemary, and Kalamata olive stuffed mushroom caps

Brie beignets with a cognac dipping sauce

Buffalo and Wild Boar Sausage Bites assorted mustard dipping sauces

A selection of "batons de fromage" and country sausages

Prices Average \$3-7/Guest/Selection
(Average 2-3 serving per guest)

Additional \$1 per guest if less than 50 guests. If selections are being served as a dinner please add an additional \$3/guest to each selection (Average 2-3 servings per Guest)

****SUBSTITUTIONS FROM A LESS EXPENSIVE MENU ARE ALLOWED, ALTHOUGH YOUR SELECTED MENU PRICE WILL NOT CHANGE****
Final count must be given to us 10 days prior to your event, if you have fewer guests attend than your final count, you will be billed according to your final count. If more guests attend, those will be added to your total number of guests.