

Butler-style Passed Hors d'oeuvres

Begin your Celebration with Crisp Sparkling Champagne Passed on Silver Trays - \$3.50 per person

*** Depicts New Items on MBP's Menus*

Cold Hors d'oeuvres

Antipasto Skewers - \$1.75

Pepperonis, Mozzarella and Cheddar Cheese and Pimento stuffed Olives skewered and marinated in Italian Dressing and presented in a Shot Glass

Beef Tenderloin on Cheddar Crisp - \$1.85 with Remoulade and Fried Onions

****Beef Tenderloin Canapés - \$1.85**

Savory Beef Tenderloin atop
Toasted French Bread Rounds with your choice of:
Tomato Pesto and Horseradish with Red Pepper Strips or
Mustard-Caper Sauce with Radicchio and Watercress

Berry Bruschetta with Walnut Mint Pesto - \$1.35

Caprisse Salad Skewers - \$1.25

Tomatoes, Fresh Basil and Mozzarella
marinated with Balsamic Vinaigrette

****Chinese Chicken Lettuce Wrap- \$1.75**

Marinated Chicken in Chinese Black Tea
garnished with a Sriracha Teriyaki Sauce.

Jumbo Shrimp Shooters - \$1.75 each

Presented on the rim of a Shot Glass
with your choice of Sauces (please select a maximum of 2):

Spicy Cocktail Sauce New Orleans Remoulade
Spicy Peanut Sauce Watercress Mayonnaise

****Lemon-Garlic Skewered Shrimp - \$1.95**
marinated in Lemon Juice, Garlic and Red Pepper Flakes

****Mardi Gras Shrimp Skewers - \$2.00**
Jumbo Shrimp, Andouille Sausage and a
Kalamata Olive skewered and presented on a Demi Plate
with New Orleans Remoulade Sauce

Orange-scented Ahi Tuna - \$1.85
on Wonton Chips lightly garnished with
Wasabi Cream and Pickled Ginger

Roast Beef Bruschetta - \$1.75
Roast Beef over Onion and Chive Cream Cheese on a French
Bread Round with sliced Roma Tomatoes and Chive

Smoked Chicken Bruschetta - \$1.50
Smoked Chicken in a Creamy Garlic and
Caper Sauce with Shredded Parmesan

Stuffed Redskin Potatoes - \$1.30
with Sour Cream, Bacon, Cheddar and Chives

Tomato, Olive and Goat Cheese Bruschetta - \$1.75

Hot Hors d'oeuvres

Asiago Cheese Tartlets - \$1.50

Beef Tenderloin with Chocolate Balsamic Sauce \$1.95
on a Toasted French Bread Round with Bleu Cheese crumbles

Brie Bites with Amaretto and Toasted Almonds - \$1.50
in a Flaky Pastry Cup

Brie, Pear and Almond Purses - \$1.65
chopped Pears, Almonds and Brie encased in Phyllo

****Carnival Shrimp Skewers - \$2.00**
with Andouille Sausage and served with Tomato Basil Soup Sip

Chicken Skewers - \$1.95

Choice of: Asian with Plum Barbecue Sauce,
Grilled with Sweet Chili Mustard
or Korean with Bulgoki Sauce and Sesame Seeds

Italian Sausage and Cheese Tartlets - \$1.40
blended with Salsa and baked in a savory Tart Shell

Mini Chicken Cordon Bleu Bites - \$1.50
with Honey Dijon Dipping Sauce on a Demi Plate

Mushroom Vol Au Vent - \$1.60
Wild Mushrooms with Sherry Cream Sauce
encased in Puff Pastry

****Ponzu Shrimp Puffs - \$1.75**
with an Orange-Mustard Dipping Sauce on a Demi Plate

****Pork Empanaditas - \$1.75**
Pork with Green Chilies, Pine Nuts, Spices
and Red Pepper Sauce baked in a Flaky Crust

****Shepherd's Tart - \$1.75**
Roast Lamb topped with a dollop of
Mashed Potatoes and a Savory Sauce

Spinach and Feta Triangle - \$1.50
traditional Greek "Spanakopita" in Phyllo Dough

Spicy Crab Tarts - \$1.75

Steak Rumaki - \$1.95
Beef and Water Chestnut wrapped in Bacon
and served with a Vanilla Bourbon Sauce

****Sweet Chicken Bacon Wraps - \$1.75**
Chicken skewered with Bacon and coated in Brown Sugar

Wild Mushroom Crostini - \$1.75
Shiitake and Chanterelle Mushrooms sautéed with Shallots,
Garlic, Fontina Cheese and Parmesan atop a toasted Baguette