

***Perricone's Butler Style
Passed Hors d' oeuvres***

Package A

\$25.95 per Person per Hour

Select up to 6 of the following:

-Classic Shrimp Cocktail
with Classic Cocktail Sauce

-Mini Baked Brie en Croute
Petite Brie Wrapped in Puffed Pastry
Served with an Apricot Glaze

- Ahi Tuna Tartare
Over Crispy Wonton
with a Wasabi-Soy Reduction

-Fresh Seasonal Fish Ceviche
in a Fresh Cucumber Cup

-Salmon Carpaccio
On a Crispy Wonton with Asian Slaw

-Marinated Rolled Grilled Veggies
Stuffed with Goat Cheese

**-Pistachio Crusted
Lollipop Lamb Chops**

-Beef Wellington
Sirloin Wrapped in Puff Pastry with a Wild Mushroom
& Barolo Wine Glaze

-Grilled Shrimp Skewers

-Arancini

Miniature Arborio Rice Balls
Stuffed with Mozzarella
with a Fresh Tomato Dipping Sauce

-Crostini with Grilled Shiitake Mushrooms, Spinach & Gorgonzola

**-Asparagus Wrapped in
Prosciutto Di Parma**

-Filet Mignon au Poivre
with a Dijon Cream Dip

-Coconut Crusted Tiger Shrimp
with Citrus Plum Sauce

**-Melon Wrapped in
Prosciutto Di Parma**

-Smoked Salmon
In Cucumber Boat

-Grilled Churrasco Skewer
with Chimichurri Paste

**-Spinach & Goat Cheese
Flatbread Focaccia**

-Mini Mozzarella Caprese
with an Aged Balsamic Reduction

-Mini Maryland Crab Croquette
With Lemon Aioli

-Miso Marinated Tuna
On Crispy Wonton

-Smoked Salmon on Rye
With Dill Cream Cheese

-Smoked Salmon on Water Cracker
with Cucumber Relish

-Prosciutto Wrapped Figs or Dates
With Balsamic Glaze

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***Package B
\$21.95 per Person per Hour***

Select up to 6 of the following:

-Vine Ripened Tomato Bruschetta
On Herb Toasted Focaccia

-Stuffed Mushroom Caps
Vegetable, Breadcrumb
or Crab Meat

-Assorted Mini Quiche
Broccoli & Cheese, Mushroom
Spinach, Shrimp

-Beef Wellington
Sirloin Wrapped in Puff Pastry
with a Wild Mushroom
& Barolo Wine Glaze

-Coconut Shrimp
with an Asian Plum Dipping Sauce

- Grilled Vegetable Skewers

-Grilled Chicken Skewers

-Beef or Free Range Chicken Satay
with a Peanut Dipping Sauce

-Mozzarella in Carrozza

-Fried Assorted Ravioli
with a Pomodoro Dipping Sauce

-Mini Baked Brie en Croute
Petite Brie Wrapped in Puffed Pastry
Served with an Apricot Glaze

-Pigs in a Blanket

-Eggplant Rolatini

**- Goat Cheese on Cucumber
with Dill**

-Gorgonzola Stuffed Endive

- Norwegian Smoked Salmon Rolls

**-Proscuitto Di Parma wrapped
Breadsticks**

-Scallops Wrapped in Bacon

- Mini Homemade Meatballs
Served with our Signature
Pomodoro Dipping Sauce

**-Mini Homemade Turkey
Meatballs**

Served with our Signature
Pomodoro Dipping Sauce

-Fresh Fruit Skewers

-Mozzarella Fritters or Sticks

**-Melon Wrapped with
Prosciutto Di Parma**

-Spinach Pesto Puff Pastry

-Asian Shiitake Spring Roll

Mini Mozzarella Caprese
with an Aged Balsamic Reduction