

Biscayne Lady

Yacht Charters

Hors d'oeuvre List

Seafood Selection:

Mushroom Crowns with Crabmeat

Mushroom Crowns filled with Crabmeat and Chives, mixed with a delicate Velloute Sauce

Mini Crab cakes Maryland Style

Chopped Crabmeat, Green and Red Peppers, Seasonings and Lightly Breaded

Mini Salmon Wellington

*Lightly poached Atlantic Salmon Fillet, brushed with Creamy Lemon zesty Sauce
& enveloped in a delicate Puff Pastry*

Coconut Crusted Butterflied Shrimp

Tender large Butterflied Shrimp dipped in a Pina Colada batter, rolled in a Flaky Sweetened Coconut

Conch Fritters

Crunchy Conch Meat blended in a Lightly Spiced Batter

Scallops Wrapped in Bacon

Large Sea Scallops dusted with Seasoned Breadcrumbs, wrapped in a mildly Smoked Bacon Slice

Blackened Ahi Tuna

Blackened Ahi Tuna atop Toast Points with Wasabi Cream

Mardi Gras Mussels

Mussels baked in Creole Spices and Served on Half Shell Spoons

Seafood Mornay

Petite Bouchees filled with Seafood and enveloped in a delicate Mornay Sauce

Cerviche Lime Cups

Gulf Cerviche marinated in Tequila and served inside Scooped out Miniature Limes

Hot Maryland Crab Dip

Served with Focaccia Crostini

Beef, Pork & Lamb Selection:

Mini Beef Wellington

*Tenderloin Tips sautéed with Herbs and sprinkled with Dry Sherry,
Placed inside a flaky Pastry Puff with Mushroom Duxelle*

Fillet of Beef Crostini

Fillet of Beef served over Arugula atop an Artichoke spread Crostini

Hoisin Beef Skewers

Hoisin marinated Beef with Toasted Sesame Seeds served on a Sugar Cane Skewer

Genoa Salami Canapé
Cornet of Genoa Salami and Olives served on a Wheat Toast Point

Lamb Lollipops
Grilled Lamb Lollipops with Spring Mint Chutney

Fiesta Spring Rolls
Black beans, chorizo sausage and Jack cheese in crispy spring rolls

Beef Empanadas
*A buttery flaky pastry filled with lean ground beef, onions, green olives, raisins,
Mexican spices and tomato salsa*

Pepperoni Pizza Bagels
*Mini Bagels topped with Mozzarella Cheese, Parmigiano Cheese, Pepperoni Bits,
Oregano & Zesty Pizza Sauce*

Red Bliss Potato Bites
Petite Red Bliss Potatos stuffed with Bacon, Cheese, Sour Crème and Chives

Fontina Cheese & Parma Ham in Fillo Triangles
Layers of Delicate Fillo Dough, hand wrapped around Fontina Cheese and a slice of Parma Ham

Chicken Selection:

Curry Chicken Fantasy
Grilled Chicken Curry served on a Bamboo Stick with Onions and Peppers

Quesadilla Cornucopia with Smoked Chicken
*Shredded Chicken with Smoke Flavoring, well blended with Cheeses, Salsa,
Jalapeno Peppers, Herbs & Spices*

Pecan Crusted Chicken Tenders
Chicken Fillets in a Seasoned Batter topped with Chopped Pecans and Breadcrumbs

Chicken Empanadas
*A buttery flaky pastry filled with shredded chicken, onions, green olives, raisins,
Mexican spices and tomato salsa*

Vegetarian Selection:

Spanakopitas
Filo dough filled with Spinach, Feta Cheese & Mediterranean seasonings

Quiche Assortment
Quiche w/Broccoli Quiche w/Spinach
Quiche w/Lorraine Quiche w/Seafood

Wontons with Vegetables
A fresh vegetable mixture of Cabbage, Carrots, Onions & Celery with Oriental seasonings

Vegetable Brochette
With Zucchini, Yellow Squash, Fresh Onions, Red and Green Peppers & Mushrooms

Pizza Bagels Plain
Mini Bagels topped with Mozzarella Cheese, Parmigiano Cheese, Oregano & Zesty Pizza Sauce

Vegetable Medley in Fillo Triangles

A perfect mix of diced Zucchini, Yellow Squash, Eggplant, Artichokes, all tossed with Crushed Tomatoes, Spices and Herbs with the added zest of Kalamata Olives

Artichoke Canapé

Artichoke Bottoms filled with Ham Mousse & Golden Caviar

Miscellaneous:

Assorted Finger Sandwiches

Turkey Breast & Cheddar Cheese, Crabmeat, Tuna, Roast Beef & Ham and Swiss Cheese

Cold Displays:

Jumbo Iced Shrimp Display

With a Sweet Chile Dipping Sauce

\$7.50 per Person

Spicy Mini Crab Claw Display

With Assorted Cocktail Sauces

\$5.50 per Person

Assorted Sushi Display

\$9.50 per Person

Stone Crab

Market Price

In Season