

EMERY'S CATERING SERVICE



HORS D'OEUVRES MENU

HORS D'OEUVRE PACKAGES

COCKTAIL HOUR DISPLAYS

GARDEN VEGETABLE

SEASONAL FRESH GARDEN VEGETABLES
WITH RANCH & ITALIAN SOUR CREAM DIPS.

\$4 PER GUEST

ARTISAN CHEESE

ASSORTED DOMESTIC AND IMPORTED
CHEESES WITH A MEDLEY OF CRACKERS.

\$4 PER GUEST

FRESH FRUIT

SEASONAL FRESH FRUIT, SERVED WITH
CHILLED YOGURT DIP.

\$4 PER GUEST

MEDITERRANEAN

ROASTED RED PEPPER HUMMUS,
CLASSIC TAHINI HUMMUS &
LEMON ZEST TABOULI. SERVED WITH
AN ASSORTMENT OF PITA CHIPS.

\$4 PER GUEST

NEW ENGLAND

NEW ENGLAND CLAM CHOWDER
& RHODE ISLAND CLAM CAKES.

\$5 PER GUEST

LATIN

FRESH TOMATO SALSA,
TOMATO & AVOCADO GUACAMOLE &
VEGETARIAN BEAN DIP. SERVED WITH
TRI COLOR TORTILLA CHIPS.

\$4 PER GUEST

MAC AND CHEESE

CREAMY WHITE CHEESE OVER MACARONI
WITH BACON, CRUSHED CRACKERS,
JALAPEÑOS, HAM, DICED TOMATO,
BROCCOLI & HOT SAUCE FOR MIX-INS.

\$5 PER GUEST

IMPORTED ANTIPASTO

SPICY SOPPRESSATA, GENOA SALAMI,
SWEET CAPICOLA, MORTADELLA,
PROSCIUTTO, MOZZARELLA, BLEU CHEESE,
PROVOLONE, OLIVES & BANANA PEPPERS
WITH ASSORTED FOCACCIA BREADS.

\$6 PER GUEST

SOFT PRETZELS

WARM SOFT PRETZELS WITH
CINNAMON SUGAR, CARAMEL SAUCE,
STONE GROUND MUSTARD, MELTED
CHEESE & DIPPING CHOCOLATE.

\$5 PER GUEST

RAW BAR

OYSTERS ON A HALF SHELL, LITTLE NECKS, SHRIMP COCKTAIL, SNAIL SALAD, SMOKED SALMON &
MAINE LOBSTER SALAD DISPLAYED ON A BED OF ICE.

\$15 PER GUEST

BUTLER STYLE PASSED HORS D'OEUVRES

LIGHT COCKTAIL HOUR

2 SELECTIONS FROM OUR GOURMET
HORS D'OEUVRES LIST
2 PIECES PER GUEST

\$5 PER GUEST

HEAVY COCKTAIL HOUR

4 SELECTIONS FROM OUR GOURMET
HORS D'OEUVRES LIST
4 PIECES PER GUEST

\$10 PER GUEST

COCKTAIL RECEPTION

6 SELECTIONS FROM OUR GOURMET
HORS D'OEUVRES LIST
6 PIECES PER GUEST

\$13 PER GUEST



GOURMET PASSED HORS D'OEUVRES

COLD HORS D'OEUVRES

CLASSIC BRUSCHETTA	FRESH MOZZARELLA, DICED TOMATO, EXTRA VIRGIN OLIVE OIL MIXED WITH A BASIL PESTO ON TOASTED FRENCH BREAD.
GOAT CHEESE AND BLACKBERRY CRISP	GOAT CHEESE SPREAD ON A THIN CROSTINI, TOPPED WITH A BLACKBERRY AND HONEY DRIZZLE.
SHRIMP COCKTAIL	CLASSIC SHRIMP COCKTAIL WITH A SPICY COCKTAIL SAUCE.

HOT HORS D'OEUVRES

SCALLOPS IN BACON	BAY SCALLOPS WRAPPED IN APPLE WOOD SMOKED BACON WITH A CARAMELIZED BROWN SUGAR TOPPING.
FRANKS IN PUFF PASTRY	THE CLASSIC PIGS IN A BLANKET WITH STONE GROUND MUSTARD.
MINI BEEF WELLINGTON	CHOPPED MUSHROOMS & HERBS WITH A MEDALLION OF BEEF TENDERLOIN IN PUFF PASTRY.
SPINACH AND GOAT CHEESE PIZZA	WARM, GRILLED FRENCH BREAD WITH MELTED GOAT CHEESE, RICOTTA, SHREDDED MOZZARELLA AND SPINACH.
MINI CRAB CAKES	A MIXTURE OF LUMP CRAB, GREEN, YELLOW, AND RED PEPPERS & A SIX SPICE BLEND COATED IN JAPANESE BREAD CRUMBS FINISHED WITH A DOLLOP OF CHIPOTLE MAYO.
MINI CHICKEN QUESADILLAS CORNUCOPIA	CONE SHAPED FLOUR TORTILLAS FILLED WITH SHREDDED CHICKEN, CHEDDAR & MONTEREY JACK CHEESES, A FOUR PEPPER BLEND, TOMATOES, AND ONIONS WITH SOUR CREAM.
SESAME CHICKEN	LIGHTLY FRIED AND SKEWERED CHICKEN BREAST COATED IN JAPANESE BREAD CRUMBS AND SESAME SEEDS, COMPLIMENTED WITH A SWEET CHILI DIPPING SAUCE.
SPINACH AND ARTICHOKE DUMPLING	SPINACH AND ARTICHOKE HEARTS WITH SOUR CREAM, CREAM CHEESE, PARMIGIANO AND ROMANO CHEESES IN A DEEP-FRIED DUMPLING.
MINI VEGETABLE SPRING ROLLS	CRISPY SPRING ROLLS FILLED WITH FRESH VEGETABLES, SERVED WITH A SWEET AND SOUR SAUCE.



REUBEN SPRING ROLL	CORNED BEEF, SWISS CHEESE, AND SAUERKRAUT IN A DEEP FRIED, CRUNCHY WRAPPER, SERVED WITH A BISTRO DIPPING SAUCE.
SPINACH PHYLLO TRIANGLES	FLAKY PHYLLO TRIANGLE STUFFED WITH SPINACH AND FETA CHEESE.
CRAB RANGOON	SNOW CRABMEAT BLENDED WITH CREAM CHEESE, SCALLIONS, GARLIC, SOY SAUCE AND WORCESTERSHIRE SAUCE IN A WONTON WRAPPER.
STUFFED MUSHROOMS	BABY PORTABELLA MUSHROOMS STUFFED WITH CRAB MEAT, PARMESAN CHEESE, ONIONS, GREEN PEPPERS, AND CRUSHED RITZ CRACKERS.
MAC AND CHEESE SHOOTERS	OUR FAMOUS CHEESY BLEND OF MACARONI AND CHEESE SERVED IN A MISO SPOON.
PULLED PORK SLIDERS	SLOW ROASTED PULLED PORK IN A SMOKEY HOUSE BARBEQUE SAUCE ON A BRIOCHE SLIDER BUN.
TOASTED RAVIOLI	BREADED AND DEEP-FRIED CHEESE RAVIOLI SERVED WITH WARM MARINARA.
SPICY THREE CHEESE & CHICKEN SPRING ROLLS	SPICY BUFFALO CHICKEN IN A CRISPY WRAPPER SERVED WITH BLEU CHEESE DIPPING SAUCE.
MINI STUFFED CLAMS	BITE SIZE LOCAL CLAMS STUFFED WITH A MIXTURE OF GREEN ONION, BELL PEPPER, CELERY, LEMON JUICE, AND CRUMBLER BACON.
ALMOND AND RASPBERRY BAKED BRIE	CREAMY BRIE AND A DOLLOP OF JAM WRAPPED IN FLAKY ALMOND PHYLLO DOUGH, TOPPED WITH A RASPBERRY DRIZZLE.
PHILLY CHEESESTEAK ROLLUP	TENDER BEEF, SAUTÉED ONIONS AND MELTED CHEESE, ROLLED IN RICE PAPER AND FRIED.
PORK POTSTICKER	ASIAN DUMPLING FILLED WITH PORK, CHOPPED CARROTS, CELERY AND ONIONS WITH A SOY SAUCE FOR DIPPING.

