

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 PERSON

LATIN

FRESH HOMEMADE 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 AND HOT SAUCE FOR MIX-INS.

\$5 PER GUEST

IMPORTED ANTIPASTO

SPICY SOPPRESSATA, GENOA SALAMI,
SWEET CAPICOLA, MORTADELLA,
PROSCIUTTO, MOZZARELLA, BLEU CHEESE,
PROVOLONE, OLIVES, AND BANANA PEPPERS
WITH HERB FOCACCIA.

\$6 PER GUEST

SOFT PRETZELS

WARM SOFT PRETZELS WITH MELTED
BUTTER, CINNAMON SUGAR, SALT,
STONE GROUND MUSTARD, MELTED
CHEESE AND 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.
GAZPACHO SHOOTER	SMOOTH AND CHILLED WITH CHOPPED TOMATOES, CUCUMBERS, ONIONS, PEPPERS AND HERBS.
SHRIMP COCKTAIL	CLASSIC SHRIMP COCKTAIL WITH OUR SPICY HOMEMADE COCKTAIL SAUCE.
BLEU CHEESE AND FIG CROSTINI	ROASTED BASIL CROSTINI, TOPPED WITH A DOLLOP OF BLEU CHEESE, FIG & RICOTTA SPREAD.

HOT HORS D'OEUVRES

SCALLOPS IN BACON	BITE SIZE SCALLOPS WRAPPED IN APPLE WOOD SMOKED BACON WITH A CARAMELIZED BROWN SUGAR TOPPING.
FRANKS IN PHYLLO	A TWIST ON THE CLASSIC PIGS IN A BLANKET, WRAPPED WITH SAUERKRAUT AND SMOKEY MUSTARD IN PHYLLO.
MINI BEEF WELLINGTON	CHOPPED MUSHROOM & 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 MARIE ROSE 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 HOMEMADE CHEESY BLEND OF MAC AND CHEESE SERVED IN A MISO SPOON.
PULLED PORK SLIDERS	SLOW ROASTED PULLED PORK IN OUR SMOKEY HOUSE BARBEQUE SAUCE ON A SLIDER BUN.
GOAT CHEESE, FIG AND PROSCIUTTO PURSE	CALMYMA FIG WITH CREAMY MASCARPONE WRAPPED IN PHYLLO DOUGH.
TOASTED RAVIOLI	BREADED AND DEEP-FRIED CHEESE RAVIOLI SERVED WITH WARM MARINARA.
SPICY THREE CHEESE & CHICKEN SPRING ROLLS	SPICY BUFFALO CHICKEN, BLEU CHEESE AND CELERY IN A CRISPY WRAPPER.
ROASTED TOMATO TARTLET	FETA AND CREAM CHEESE WITH CHOPPED ROASTED TOMATOES IN A SMALL, FLAKY TARTLET.
MINI STUFFED CLAMS	BITE SIZE LOCAL CLAMS STUFFED WITH A MIXTURE OF GREEN ONION, BELL PEPPER, CELERY, LEMON JUICE, AND CRUMBLED BACON.
BEEF AND BLEU CHEESE IN PUFF PASTRY	SEASONED BEEF, MUSHROOMS, ONIONS AND BLEU CHEESE WRAPPED IN PUFF PASTRY.
MINI BAKED BRIE	CREAMY BRIE AND A DOLLOP OF RASPBERRY JAM WRAPPED IN FLAKY PHYLLO DOUGH.
PHILLY CHEESESTEAK ROLLUP	TENDER BEEF, SAUTÉED ONIONS AND MELTED CHEESE, ROLLED IN RICE PAPER AND FRIED.
ASPARAGUS PUFF	ASPARAGUS WITH ASIAGO AND FONTINA CHEESE IN PHYLLO PASTRY DOUGH.
DUCK AND SWEET CORN WONTON	DUCK BACON, CHARRED SWEET CORN, AND CHEESE IN A FRIED WONTON.
PORK POTSTICKER	ASIAN DUMPLING FILLED WITH PORK, CHOPPED CARROTS, CELERY AND ONIONS WITH A SOY SAUCE DIPPING SAUCE.
SMOKED GOUDA ARANCINI	CRISPY RICE BALLS WITH A MELTED GOUDA CENTER WITH MARINARA DIPPING SAUCE.
RED PEPPER AND CHEESE SOUFFLÉ TARTLET	RED BELL PEPPERS, RED PEPPER JELLY AND A CHEESE BLEND IN A FLAKY TARTLET.
LOBSTER SCAMPI	FRESH LOBSTER, SHRIMP, MARINARA AND CREAM WRAPPED IN A WARM PUFF PASTRY.

