

# ***Boland's Caterers***

## **Sample Appetizer Selection**

### **Table Platters:**

**Red Pepper Hummus with Grilled Pita**

**Fresh made Guacamole with Homemade Blue and White Corn Tortilla Chips**

**Assorted Sushi and Maki Rolls**

**Mixed Meat, Cheese and Veggie Antipasti Platter**

### **Passed Hors d'Oeuvres:**

**Baked Long Island Little Neck Clams Oreganata or Casino Style**

**Sliced Rib Eye on Garlic Toast with Chive Crema**

**Mini Lump Crab Cakes with Remoulade**

**Maine Lobster Fra Diavolo served in Ceramic Spoons**

**Bocconcini Mozzarella and Grape Tomato Skewers with Fresh Pesto or Balsamic Glaze**

**Falafel Balls with Lemon Tahini Sauce in Lettuce Wraps**

**Tuna Tartare in Cucumber Cups**

**Mini Lamb Gyros with Feta Tzatziki Sauce**

**Udon Noodles in Spicy Thai Peanut Sauce with Vegetables served in Chinese Takeout Containers with Chopsticks**

**Grilled Jumbo Shrimp U15s marinated in Olive Oil, Tomato, Garlic and Jalapeno finished with Smoked Sea Salt**

**Cold Colossal Blue Crab with Shallot Dijon Sauce in Lettuce Wraps**

**Mini Reuben Balls of Corned Beef, Swiss, Sauerkraut and Rye Bread served with Thousand Island Dip**

**Grilled Baby Lamb Chops in Rosemary, Garlic and Dijon Marinade**

**Homemade Potato Pancake with Horseradish Sour Cream and Caviar**

## **Asian Sweet and Sour Pork Meatballs with Chopped Scallion**