



# Hors d'Oeuvres

## Hors d' Oeuvres - Vegetarian Selections

Unless otherwise noted, price is per piece. Minimum 20 pieces of any item ordered.

### HOT

<b>Lemon Parmesan Artichoke Hearts</b> - Artichokes hearts served warm and tossed with lemon, parmesan and olive oil.....	\$1.50
<b>Mushrooms Stuffed w/ Smoked Gouda</b> - Large mushrooms stuffed with smoked Gouda, garlic and bread crumbs and then baked until golden brown.....	\$1.25
<b>★Brie with Peach-Cranberry Topping &amp; Crackers</b> – A whole wheel of brie topped with peach-cranberry compote and baked. Served with Crackers. Serves 10-12 .....	\$25.00
<b>★Radicchio and Manchego Quesadillas</b> – A unique variation on a classic. Flour tortillas filled with olive tapenade, grilled radicchio, and authentic Spanish Manchego cheese.....	\$2.00
<b>★Goat Cheese Crisps with Mushroom Ragout</b> – Crispy goat cheese disks topped with sautéed fresh mushrooms seasoned with Madeira and shallots .....	\$1.75
<b>★Phyllo-Wrapped Figs with Pernod Mascarpone</b> - Poached Mission Figs topped with Pernod flavored Mascarpone and wrapped in filo pastry.....	\$2.00
<b>★ Filo Triangles</b> – A mixture of feta and spinach wrapped in crunchy filo.....	\$1.00
<b>Thai Vegetable Spring Rolls w/ Sesame-Ginger Sauce</b> – Mini fried egg rolls stuffed with vegetables. Served with a sesame-ginger sauce .....	\$0.50

### COLD

<b>Artichoke Hearts filled w/ Goat Cheese</b> – Long-stem artichoke hearts stuffed with goat cheese and herbs.....	\$2.00
<b>Fried Ravioli</b> – Crispy fried cheese ravioli served with marinara sauce. Serving size is 2 ravioli per person.....	\$1.00/2
<b>✓ Grilled Asparagus with Balsamic-Soy Dressing</b> – Grilled, marinated asparagus served with a balsamic vinegar and soy dressing .....	\$1.00
<b>Gorgonzola &amp; Caramelized Onion Bruschetta</b> – Sweet caramelized mixed with rich Gorgonzola cheese and served on a crunchy bread round.....	\$1.35
<b>Glazed Pear and Goat Cheese Bruschetta</b> – Poached pear served on a crunchy bread round spread with fresh goat cheese .....	\$1.35
<b>Vegetable Mini-Quiches</b> – Mushroom, leek and red pepper mini quiches.....	\$1.25
<b>Ratatouille on Toasted French Baguette</b> – Sautéed eggplant, zucchini, red onion and peppers served on slices of toasted French bread .....	\$1.25
<b>Endive Leaves with Roquefort Cheese, Pecan and Cranberry</b> - Endive leaves topped with a mixture of Roquefort, candied pecans and dried cranberries .....	\$1.50
<b>Dried Apricots with Honey-Mascarpone and Candied Pecans</b> – One of our Signature Appetizers. Specially prepared dried apricots topped with honey-mascarpone cheese and our handmade candied pecans.....	\$1.25
<b>Mozzarella and Sun Dried Tomato Skewers</b> – Fresh mozzarella and sun dried tomatoes served on mini skewers .....	\$1.50

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4

## Hors d' Oeuvres - Vegetarian Selections, Continued

Unless otherwise noted, price is per piece. Minimum 20 pieces of any item ordered.

### COLD

<b>Goat Cheese and Shitake Mushroom Parmesan Tartlets</b> – <i>Mini tarts filled with goat cheese, shitake mushrooms and topped with parmesan. These tarts are baked, but served cold.</i> .....	\$1.25
<b>Dolmas</b> – <i>A classic Greek appetizer. Grape leaves stuffed with rice and vegetables</i> .....	\$1.25
<b>Vine Leaves Stuffed with Wild Rice and Apricots</b> – <i>A unique variation on the Dolmas, this one stuffed with a mixture of dried apricots and wild rice</i> .....	\$1.25
<b>Layered Basil Cheese Torte with Assorted Crackers</b> – <i>Layers of seasoned Ricotta Cheese, Sun Dried Tomatoes, Pesto, Fresh Tomatoes and Olives. Served with assorted crackers. Serves 15-20</i> .....	\$35.00
<b>Layered Bean Dip with Tortilla Chips</b> – <i>Layers of refried beans, guacamole, sour cream, cheddar cheese, green onions, fresh tomatoes and olives. Served with Tortilla chips. Serve 15-20</i> .....	\$25.00
<b>Deviled Egg Platter</b> (32 pieces).....	\$18.00
<b>Marinated Olives</b> – <i>Olives marinated with orange, garlic and marjoram (serves 10)</i> .....	\$16.00
<b>Crostini with Tapenade</b> – <i>Crunchy French bread slices topped with olive tapenade</i> .....	\$1.25
<b>Deviled Quail Egg</b> – <i>Deviled quail eggs served atop pumpernickel rounds</i> .....	\$1.25
<b>Red Pepper Mousse in Endive</b> – <i>Creamy red pepper mousse served on endive leaves</i> .....	\$1.00
<b>Blue Cheese Mousse on Toast Rounds</b> – <i>Creamy blue cheese mouse served on toasted rounds</i> .....	\$1.00
<b>Cheese Stuffed Dates with Pistachios</b> – <i>Dates stuffed Boursin and cream cheeses and rolled in pistachio nuts</i> .....	\$1.25
<b>Blue Cheese Grapes</b> – <i>Grapes rolled in blue cheese and pistachio nuts. Served in the shape of a bunch of grapes. 1 Bunch serves 10</i> .....	\$35.00
<b>Vietnamese Spring Rolls</b> - <i>Marinated cucumbers, green onions and rice noodles and fresh herbs wrapped in tender rice paper and served with hoisin/peanut sauce. This item is not fried</i> .....	\$1.25
<b>Hummus Platter</b> – <i>Pureed garbanzo beans with tahini, lemon juice, garlic and olive oil. Served with pita bread. Serves 20</i> .....	\$1.50
<b>Baba Ghannouj Platter</b> – <i>Pureed grilled eggplant with tahini, lemon juice, garlic and olive oil. Served with pita bread. Serves 20</i> .....	\$1.50
<b>Tabbouleh Platter</b> – <i>Minced parsley, Roma tomatoes, green onions and bulgur wheat with lemon vinaigrette. Served with pita bread. Serves 20</i> .....	\$1.50
<b>Muhammara Platter</b> – <i>Sometimes called “Walnut Caviar”, this delicious pâté is made with ground walnuts, hot pepper paste, pomegranate molasses and olive oil. Serves 20</i> .....	\$2.00
<b>Caponata Platter</b> – <i>Eggplant, zucchini, red bell peppers, tomatoes, capers and balsamic vinegar highlight this Sicilian classic. Garnished with toasted walnuts and served with Italian bread. Serves 20</i> .....	\$1.50
<b>Vegetable Bruschetta Bar</b> – <i>Assortment of vegetable bruschetta included roasted eggplant with Fontina, marinated artichoke with provolone and sun-dried tomato with fresh mozzarella. You assemble the Bruschetta to your liking</i> .....	\$2.25

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5

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## Hors d' Oeuvres - Seafood Selections

Unless otherwise noted, price is per piece. Minimum 20 pieces of any item ordered.

### HOT

<b>* † Crab Cakes served with Spicy Avocado Sauce and Creole-Honey Mustard Sauce</b> – Crunch crab cakes served with two sauces.....	\$2.50
<b>Crab and Havarti Stuffed Mushrooms</b> – Large button mushrooms stuffed with crab and Havarti Cheese.....	\$2.00
<b>† Shrimp Kabobs with Wasabi Dipping Sauce</b> – Spicy marinated Shrimp Kabobs with assorted vegetables grilled and served with a Wasabi dipping sauce.....	\$2.50
<b>Lobster Stuffed Red Potato</b> – New Potatoes split and topped with lobster, Havarti cheese and herbs.....	\$3.00
<b>* Moroccan Salmon Skewers with Citrus Yogurt Sauce</b> – Skewers of salmon crusted with fennel, cumin and coriander and served with tangy citrus and yogurt sauce .....	\$2.00
<b>*✓ Broiled Oysters with Garlic-Tarragon Crust</b> – Fresh sucked oyster topped with tarragon, bread crumbs and butter then broiled .....	\$3.00
<b>* Crab Rangoon (Crab &amp; Cream Cheese Wontons) with Soy-Ginger Dipping Sauce</b> – Fried wontons stuffed with cream cheese and crab and with a sweet soy-ginger dipping sauce .....	\$2.50
<b>Grilled Whisky-Garlic Shrimp Skewers</b> – Grilled shrimp marinated with Bourbon Whisky and Garlic.....	\$2.50
<b>* Coconut Crusted Shrimp With Pineapple-Apricot Salsa</b> – Crunch coconut bread shrimp served with a salsa made from fresh pineapple and apricot preserves.....	\$2.50
<b>Smoky Grilled Shrimp Skewers with Garlic-Parsley Mojo</b> – Shrimp marinated with Mescal and served with a garlic, parsley and lime infused oil.....	\$2.50
<b>Bagna Cauda</b> – “Bagna cauda” means “hot bath” and is a specialty of Italy’s Piedmont region. It is a mixture of garlic, anchovies, capers and Romano cheese served hot with fresh cut vegetables for dipping. Serves 20 .....	\$40.00
<b>Thai Shrimp Spring Rolls w/ Sesame-Ginger Sauce</b> – Mini fried egg rolls stuffed with shrimp and vegetables. Served with a sesame-ginger sauce. ....	\$0.75

### COLD

<b>Chilled Shrimp Tray served with cocktail sauce.</b>	
Tray of 50.....	\$75.00
Tray of 100.....	\$140
<b>Caviar Pie</b> – Rich egg salad topped with sour cream and cream cheese and decorated with caviar and green onions. Served with bread and lemon wedges.....	\$ 3.00
<b>Crab Tarts</b> – Mini-tarts stuffed with crab salad.....	\$ 1.25
<b>Crab Dip w/Crackers</b> – Made with real crab, not imitation. Serves 20.....	\$45.00
<b>New Potatoes with Caviar and Crème Fraîche</b> – Creamy new potatoes topped with Crème Fraîche and topped with osetra caviar .....	\$3.00

Continued on next page

## Hors d' Oeuvres - Seafood Selections, Continued

Unless otherwise noted, price is per piece. Minimum 20 pieces of any item ordered.

### COLD

<b>Open-Faced Sandwiches of Herring, Apple and Chives</b> – Creamy hearing, apple and chive salad served atop pumpernickel bread .....	\$2.00
<b>Crab Meat and Avocado Profiteroles</b> – Puffs stuffed with crab and avocado salad .....	\$1.25
<b>Smoked Trout Canapé</b> – House smoked trout served with horseradish butter on rye bread rounds .....	\$3.00
<b>Potato Crepes with Smoked Salmon, Crème Fraîche and Caviar</b> – Mini potato pancakes topped with smoked salmon, crème fraîche and caviar.....	\$3.00
✓ <b>Oysters with Beluga Caviar</b> – Oyster served on the half-shell with Mignonette Sauce (shallots, chives and champagne vinegar) and topped with beluga Caviar (20 Pieces).....	\$75.00
<b>Ceviche in a Cucumber Cup</b> – Fish and scallop ceviche served in cucumber cup .....	\$2.00
<b>Smoked Salmon Roulades</b> - Pinwheels made with smoked salmon and dill cream cheese .....	\$2.00
<b>Tuna Tartar On Potato Crisps</b> – Fresh tuna tartar (raw tuna) served on a potato crisps .....	\$2.00
<b>Decorated Poached Whole Salmon</b> (10-12 pounds) - A whole salmon skinned, glazed and decorated with cucumber. Served with Creamy Dill Sauce.....	\$80.00
<b>Blini with Three Caviars</b> - Mini pancakes topped with crème fraîche and caviar .....	\$3.00
<b>Smoked Salmon Coronets on Baguette</b> – Rolled sliced smoked salmon served on sliced baguette spread with dill cream cheese .....	
<b>Shrimp Vietnamese Spring Rolls</b> - Marinated chicken or duck meat, cucumbers, green onions and rice noodles wrapped in tender rice paper and served with hoisin/peanut sauce. This item is not fried .....	\$1.50
<b>Smoked Salmon Platter</b> – Windy Plum Farms own smoked salmon served with served with marinated cucumbers and red onion, capers , mustard-dill mayonnaise sauce and rye bread slices. Serves 20 .....	\$55.00
<b>Gravlax Platter</b> – Windy Plum Farms own curried, un-smoked salmon served with served with marinated cucumbers and red onion, capers , mustard-dill mayonnaise sauce and rye bread slices. Serves 20.....	\$45.00

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## Hors d' Oeuvres - Poultry Selections

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### HOT

<b>‡ Chicken Satay with Peanut Sauce</b> – Grilled chicken skewers served with spicy peanut sauce .....	\$ 1.75
<b>Chicken Cilantro Bites</b> – Ground seasoned chicken served formed around a sugar cane skewer and broiled. Served with garlic-ginger dipping sauce .....	\$ 1.75
<b>Chicken Wings</b> (Teriyaki, BBQ or Spicy Buffalo Style ‡ ) (60 pcs) .....	\$37.00
<b>Moroccan-Style Chicken Phyllo Rolls</b> - These rolls are based loosely on b'stilla — a phyllo-crust "pie" of shredded chicken that's been simmered with Moroccan spices and then mixed with egg and nuts. The egg lends the filling an almost custard-like richness. Served with Moroccan spicy tomato sauce.....	\$1.75
<b>★Black Bean, Corn and Chicken Quesadillas</b> – Grilled quesadillas stuffed with black beans, corn, chicken and Mexican cheeses. Served with fresh salsa, sour cream and guacamole .....	\$3.50
<b>Chicken Empanadas w/ Mango Chutney</b> - Our traditional empanadas are stuffed with seasoned chicken, olives, raisins and hard-cooked eggs and are baked in a pastry crust.....	\$1.50
<b>Bacon Wrapped Quail</b> – Quail breasts and legs/thighs wrapped in bacon and roasted .....	\$2.00
<b>Roast Stuffed Chicken Legs</b> – Deboned chicken legs stuffed with a mixture of veal and pork .....	\$2.25
<b>Pastry Wrapped Sausage</b> – Chicken and apple sausage, honey mustard, cheddar cheese wrapped in a pastry crust and baked.....	\$1.50
<b>Thai Chicken Spring Rolls w/ Sesame-Ginger Sauce</b> – Mini fried egg rolls stuffed with chicken and vegetables. Served with a sesame-ginger sauce .....	\$0.75

### COLD

<b>Chicken Profiteroles</b> - Savory Pâte á Choux puffs filled with any of the following fillings:	
Cashew Chicken Salad.....	\$1.25
Southwest Chicken Salad .....	\$1.25
Duck and Mango Salad.....	\$2.00
<b>Turkey Baja Rolls</b> - Flour tortillas rolled sushi-style and filled with smoked turkey, avocado, fresh spinach and peppercorn ranch dressing .....	\$1.00
<b>Vietnamese Spring Rolls</b> - Marinated chicken or duck meat, cucumbers, green onions and rice noodles wrapped in tender rice paper and served with hoisin/peanut sauce. This item is not fried.	
Chicken .....	\$1.50
Duck .....	\$2.00
<b>Grilled Chicken on Fried Wontons</b> – Crispy fried wonton top with Wasabi-flavored cream cheese, grilled chicken breast and pickled gingerroot .....	\$1.50
<b>Maple Glazed Smoked Duck on Brioche</b> – Thinly sliced smoked duck breast brushed with maple glazed and served on Brioche bread.....	\$2.00
<b>Turkey Coronets on Baguette</b> – Rolled, sliced smoked turkey served on sliced baguette spread with Cajun spiced cream cheese .....	\$1.25

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## Hors d' Oeuvres - Beef/Lamb/Pork Selections

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### HOT

<b>Beef Meatballs</b> – Bite sized meatballs in any of the following sauces Italian Tomato Sauce, Swedish, Sweet & Sour or BBQ (60 pieces) .....	\$40.00
<b>Filet Mignon Beef Skewers</b> – Marinated tenderloin beef on skewers with cherry tomatoes, onion and mushrooms .....	\$3.50
<b>Beef Empanadas w/ Cilantro Sour Cream Sauce</b> - Our traditional empanadas are stuffed with seasoned ground beef, olives, raisins and hard-cooked eggs and are baked in a pastry crust.....	\$1.50
<b>Pork Empanadas w/ Pineapple Chutney</b> - Our traditional empanadas are stuffed with seasoned ground pork, olives, raisins and hard-cooked eggs and are baked in a pastry crust ..	\$1.50
<b>Bacon Wrapped Medjool Dates</b> – Plum dates filled with Fontina cheese and wrapped with smoked bacon .....	\$2.25
‡ <b>Luleh Lamb Kabobs</b> – Spicy ground lamb kabobs served with creamy garlic sauce .....	\$2.75
<b>Sausage Rolls</b> – An English classic. Seasoned ground pork sausage baked in a puff pastry and sliced into bite-sized pieces.....	\$1.25
<b>Thai Pork Spring Rolls w/ Sesame-Ginger Sauce</b> – Mini fried egg rolls stuffed with pork and vegetables. Served with a sesame-ginger sauce .....	\$0.75

### COLD

<b>Ham Baja Rolls</b> - Flour tortillas rolled sushi style ham, avocado, fresh spinach and Dijon Ranch Dressing.....	\$1.50
<b>Beef Baja Rolls</b> - Flour tortillas rolled sushi style roast beef, avocado, fresh spinach and Horseradish Ranch Dressing.....	\$1.50
<b>Prosciutto Wrapped Mission Fig</b> – Wine-poached mission figs filled with mascarpone cheese and wrapped with prosciutto. One of our signature hors d' oeuvres .....	\$1.50
<b>Coronets on Baguette</b> – Rolled, sliced meats served on sliced baguette spread with herbed cream cheese.	
Roast Beef Coronets with Horseradish Cream Cheese .....	\$1.35
Ham Coronets with Dijon Cream Cheese.....	\$1.25
Salami Coronets with Capered Cream Cheese.....	\$1.25
Pork Tenderloin Coronets with Mango Chutney Cream Cheese.....	\$1.35
✓ <b>Asparagus Wrapped with Prosciutto</b> – Grilled asparagus wrapped with prosciutto .....	\$1.50
✓ <b>Mango Wrapped with Prosciutto</b> – Fresh mango wrapped with prosciutto.....	\$1.00
✓ <b>Melon Wrapped with Prosciutto</b> – Fresh melon wrapped with prosciutto .....	\$1.00
<b>Pâté Grand-Mère on Brioche</b> – Pork and liver pate with a hint of brandy served on buttery Brioche bread .....	\$2.00
<b>Sun dried Tomato and Prosciutto Bruschetta Served with Pomodoro Sauce</b> – Toasted artisan bread topped with sun dried tomatoes, prosciutto, pesto and provolone cheese. Served with Mama D's homemade tomato sauce. We can leave out the prosciutto if you wish to make this vegetarian.....	\$1.50

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9

## Hors d' Oeuvres – Canapés

Unless otherwise noted, price is per piece. Minimum 20 pieces of any item ordered.

Canapés are sliced breads cut into various shapes and garnished. They can be served at buffets or with cocktails and aperitifs. All canapés are \$1.95 each unless otherwise noted.

- Alberta** *Square crouton spread with anchovy butter, crisscrossed with sliced smoked salmon and garnished with beets and Maitre D' Hotel butter.*
- Aladdin** *Half-circle crouton spread with shrimp spread and garnished with mango chutney.*
- Aurora** *Round croutons spread with dill butter topped with thin-sliced smoked salmon and garnished with cooked beet and sieved egg yolk.*
- Beatrice** *Oval crouton spread with chive butter, topped with thinly sliced salami and hard cooked egg garnished with tomato butter.*
- Beaulieu** *Round crouton spread with butter topped with tomato and black olives*
- Brillat-Savarin** *Oval crouton spread with shrimp butter, topped with poached shrimp halves and garnished with a thin slice of truffle. **\$3.00 each***
- Bordeaux** *Oval crouton spread with shallot butter, topped with slices of shitake mushroom and ham.*
- Buttercup** *Round crouton spread with watercress butter, topped with watercress leaves and garnished with egg yolk spread piped in a lattice pattern.*
- Camembert** *Round crouton spread with butter, topped with a camembert and cream cheese mixture and garnished with half a red grape and a small apple wedge.*
- Capuchin** *Round rye bread crouton spread with mayonnaise, one-half covered with sieved hard-cooked egg yolks and the other covered with caviar garnished with a small shrimp. **\$3.00 each***
- Cardinal** *Round crouton spread with mayonnaise and topped with slices of lobster tail and garnished with a slice of truffle. **\$3.50 each***
- Chanteraine** *Triangular crouton spread with butter, half spread with ham mouse and the other half spread with chicken mousse and garnished with sieved egg.*
- Claire** *Rectangular pumpernickel crouton spread with lemon butter, topped with alternating thin-sliced strips of smoked salmon and caviar. **\$3.00 each***
- Collioure** *Diamond shaped crouton spread with anchovy butter topped with anchovy fillets and garnished with tomato.*
- Coquelin** *Crouton spread with anchovy and parmesan cheese butter, garnished with chopped gherkins and capers.*
- Cucumber** *Rectangular crouton spread with dill butter and topped with thin-sliced cucumber marinated in lemon vinaigrette.*

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## Hors d' Oeuvres – Canapés, Continued

Unless otherwise noted, price is per piece. Minimum 20 pieces of any item ordered.

- Danish** *Rye crouton spread with horseradish butter, topped with slices of smoked salmon and herring and garnished with chives. **\$2.25 each***
- Derby** *Crouton spread with ham spread and garnished with chopped toasted walnuts.*
- Domino** *Rectangular crouton spread with butter and topped with thin sliced poached chicken glazed with white aspic and decorated to resemble a domino.*
- Duck a la Orange** *Crouton spread with orange butter, topped with sliced roasted duck breast, garnished with orange segments and chopped pistachios. **\$2.25 each***
- Dutch** *Square crouton spread with caviar butter and topped with thin-sliced pickled herring garnished with sieved egg yolk and minced chives.*
- Gâtine** *Triangular crouton spread with butter, chicken liver pate, garnished with tarragon leaves and glazed with aspic.*
- Gedeon** *Rectangular crouton spread with butter, liver pate and topped with crisscrossed strips of duck breast. **\$2.25 each.***
- Gorgonzola** *Crouton spread with gorgonzola mousse and garnished with a half of a red grape and a toasted walnut.*
- Grecian** *Crouton spread with olive tapenade, garnished with a half cherry tomato filled with herbed feta cheese.*
- Greek** *Round crouton spread with goat cheese, topped with slices of Roma tomato, crumbled feta garnished with a Kalamata olive.*
- Grenoble** *Round crouton spread with walnut butter, topped with a thin sliced Gruyere cheese and garnished with toasted walnuts.*
- Hamburg** *Rectangular rye bread spread with butter and topped with thinly sliced smoked sausage garnished with a small gherkin fan.*
- Harlequin** *Rectangular crouton spread with horseradish butter topped with finely chopped ham, edged with minced parsley and decorated with radishes.*
- Hungarian** *Round crouton spread with paprika butter, topped with chicken spread and garnished with strips of red and green bell pepper.*
- Imperial** *Rectangular crouton spread with Wasabi butter, topped with seared tuna and garnished with pickled ginger. **\$2.00 each***
- Indian** *Crouton spread with curry butter, topped with chopped hard boiled eggs and garnished with mango chutney*
- Jodler** *Round pumpernickel crouton spread with radish butter topped with a slice of Swiss cheese and garnished with finely chopped toasted peanuts.*
- La Fayette** *Rectangular crouton spread with shrimp spread, topped with sliced boiled lobster and garnished with truffle and lobster aspic. **\$3.50 each***

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## Hors d' Oeuvres – Canapés, Continued

Unless otherwise noted, price is per piece. Minimum 20 pieces of any item ordered.

- Lily-of-the-Valley** *Oval crouton spread with tarragon butter, topped with a length-wise slice of hard-boiled egg and decorated with tarragon leaves and glazed with aspic.*
- Livonian** *Rectangular pumpernickel crouton spread with horseradish butter, edged with chopped chives, topped with slices of pickled herring alternating with thin slices of apple.*
- Mascot** *Rectangular crouton spread with basil herb butter, topped with slices of marinated artichoke bottom, garnished with a half of a tiny ball of boiled potato.*
- Mexican** *Crouton spread with cilantro-jalapeno butter, topped with a thin slice of roasted pork tenderloin and garnished roasted red and green bell pepper strips.*
- Moscow** *Square pumpernickel crouton spread with horseradish butter, decorated with a border of lobster butter, filled with caviar and garnished with a poached shrimp. **\$3.00 each.***
- Ogourzi** *Rectangle of rye bread spread with dill butter and topped with thin slices of marinated cucumber garnished with dill sprig.*
- Oriental** *Crouton, spread with butter, topped with thin slices of poached chicken breast, garnished with roasted red bell pepper cut into a crescent and a star and coated with saffron aspic. **\$2.00 each***
- Pellaprat** *Round crouton spread with watercress butter, spread with salmon mousse and edged with watercress butter.*
- Polish** *Rye crouton spread with sauerkraut and caraway cream cheese topped with sautéed kielbasa and garnished with red onion.*
- Prosciutto and Fennel** *Crouton spread with garlic and balsamic cream cheese, topped with prosciutto and garnished with fennel.*
- Prosciutto and Melon** *Crouton spread with pistachio butter, topped with prosciutto and a melon ball and coated with aspic.*
- Prosper Montagné** *Round spread with tomato butter, topped with thinly sliced roasted turkey breast and garnished with roasted red bell peppers*
- Spanish** *Round crouton spread with cayenne butter, topped with cooked egg and garnished with finely diced tomato concasse.*
- Turbigo** *Crouton spread with butter, topped with chopped shrimp, diced pickles and diced cooked celery root.*

## Hors d' Oeuvres – Pâtés and Terrines

Unless otherwise noted, price is per serving. Minimum 20 servings of any one pâté or terrine.

***Bring a truly elegant experience to your next cocktail party, luncheon, buffet dinner or hors d' oeuvres assortment with our pâtés and terrines. See the descriptions and pictures on this page to learn more about how Windy Plum Farms categorizes pâtés and terrines. Note that any of our Pâtés or Terrines go well with our Bruschetta Bar.***

*Our terrines often have various ingredients add to them as a garnish to give them texture and visual appeal. Garnishes include chunks of meat such as ham, dried fruit such as cherries or nuts. They can be easily sliced and are served cold.*



*Duck Terrine with Pistachios and Dried Cherries*

*Our pâtés are usually unadorned and are formed simply of the ground meat mixture baked in loaf form and served sliced and chilled. Pâtés are often soft enough to be spread on bread or crackers.. **Pâté en Croûte** is a pâté baked in a pastry shell and is sometimes served garnished.*

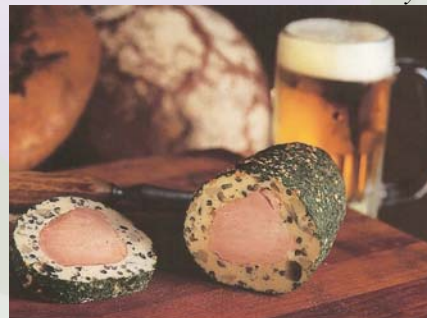


*Pâté Grand-Mère*



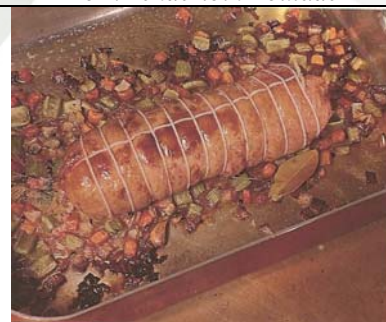
*Turkey Pâté en Croûte*

*Our roulades are formed from a larger cut of meat, such as pork tenderloin, encased in pâté and often rolled in spices or herbs. They are also served chilled and sliced.*



*Pork Tenderloin Roulade*

*Galantines are the opposite of a roulade in that the pâté is encased in a deboned piece of poultry such as duck or chicken. It is sometimes coated with aspic and decorated to give it an elegant appearance.*



*Duck Galantine*

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♯ = Spicy Selection (can be made mild)

## Hors d' Oeuvres – Pâtés and Terrines, Continued

Unless otherwise noted, price is per serving. Minimum 20 servings of any one pâté or terrine.

<b>Pâté Grand-Mère</b> - Chicken liver and pork pate with a hint of brandy. Serving Suggestion: Add Cumberland Sauce, Sauce Verte, Heywood's Mustard, French Bread with whipped butter and cured olives and Cornichons (small sour pickles) (\$2.50/person). Add a mixed green salad with balsamic vinaigrette, candied pecans and dried cranberries for \$1.25.....	\$5.00
<b>Pâté Grand-Mère en Croûte</b> - Same as above, but baked in a pastry crust. Serving Suggestions: See Pâté Grand-Mère .....	\$5.50
<b>Pâté de Maison</b> – Classic courser texture pork pâté. Serving Suggestion: See Pâté Grand-Mère .....	\$5.00
<b>Pâté de Maison en Croûte</b> - Same as above, but baked in a pastry crust. Serving Suggestions: See Pâté Grand-Mère .....	\$5.50
<b>Southwest Chile-Chicken Terrine</b> –Chicken pâté, jalapeno, spices and herbs garnished with diced ham and pinto beans. Serving Suggestions: Serve with Papaya and Black Bean Salsa (\$12/quart) or Mango-Lime Salsa (\$12/quart) .....	\$4.50
<b>Venison Terrine</b> – Venison pâté seasoned with red wine, black pepper onions and tarragon and garnished with golden raisins, mushrooms and sliced ham. Serving Suggestions: See Pâté Grand-Mère .....	\$6.00
<b>Duck Terrine with Pistachios and Dried Cherries</b> – Duck pâté with sage and garnished with pistachio nuts and dried cherries. Serving Suggestions: Serve with Apricot-Cherry Chutney (\$12/quart) or Cranberry Relish (\$12/quart).....	\$6.00
<b>Terrine of Wild Boar</b> – Ground boar pâté seasoned with leek, gin, juniper, coriander and savory. Serving Suggestions: See Pâté Grand-Mère .....	\$6.00
<b>Pork Tenderloin Roulade</b> – Pork tenderloin marinated with anise, ginger and Szechwan peppercorns encased in chicken pâté seasoned with garlic, ginger and scallions and rolled in black pepper corns. Serving Suggestions: Serve with Chinese Dipping Sauce (\$8.00/quart), Sweet and Sour Sauce (\$8.00/quart) or Dried Cranberry Mustard (\$10/quart) .....	\$5.00
<b>Chicken and Crayfish Terrine</b> – Chicken pâté garnished with whole crayfish tails, minced chipotles, mushrooms and cilantro. Serve with Pineapple-Mango Chutney (\$12/quart) or Mango-Lime Salsa (\$12/quart).....	\$5.00
<b>Chicken and Mushroom Terrine</b> – Chicken pâté with mushrooms, shallots and Madeira wine with a hint of tarragon and chives. Serving Suggestion: See Pâté Grand-Mère .....	\$4.50
<b>Mediterranean Seafood Terrine</b> – A light terrine made from shrimp and scallop pâté garnished with basil, shrimp and sea scallops. Served with Sweet Red Pepper Coulis sauce. Serving Suggestions: Serve with our Caponata Platter.....	\$5.00
<b>Saint Andrew's Vegetable Terrine</b> - Chicken pâté packed with vegetables such as spinach, red bell peppers, zucchini and carrots seasoned with herbs and spices. Serving Suggestion: Serve with our Crostini with Tapenade.....	\$5.50
<b>Roasted Pepper and Eggplant Terrine</b> - Grilled eggplant and mixed bell peppers in a basil red wine vinaigrette aspic. Serving Suggestion: Serve with our Hummus Platter .....	\$4.00

Continued on next page

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14

## Hors d' Oeuvres – Pâtés and Terrines, Continued

Unless otherwise noted, price is per serving. Minimum 20 servings of any one pâté or terrine.

<b>Seared Lamb, Artichoke and Mushroom Terrine</b> – <i>Spicy seared lamb, artichoke bottoms and mushrooms in a tomato aspic. Serving Suggestion: Serve with our Mediterranean Hors d' Oeuvre Tray</i> .....	\$5.50
<b>Bouillabaisse en Terrine</b> – <i>French bouillabaisse served in terrine form! Packed with lobster, shrimp, scallops, salmon, monkfish and vegetables bound in tomato aspic. Comes with Rouille sauce. Serving Suggestion: Serve with our Crostini with Tapenade</i> .....	\$7.00
<b>Turkey Pâté en Croûte</b> – <i>Turkey and pork pâté garnished with dried cherries, dried apricots, turkey chunks and ham and baked in a sweet potato pastry crust. Serving Suggestions: Serve with Cranberry Relish (\$12/quart)</i> .....	\$5.50
<b>Pheasant Galantine</b> – <i>Galantine of pheasant seasoned with rosemary, sage, thyme and juniper and garnished with Madeira soaked dried currants, cherries and apricots. Serving Suggestions: Serve with Apricot-Cherry Chutney (\$12/quart) or Cranberry Relish (\$12/quart)</i> .....	\$7.00
<b>Chicken Galantine</b> – <i>Galantine of chicken and pork seasoned with Madeira wine and garnished with ham and pistachio nuts., sage, thyme and juniper and garnished with Madeira soaked dried currants, cherries and apricots. Serving Suggestions: Serve with Apricot-Cherry Chutney (\$12/quart) or Cranberry Relish (\$12/quart)</i> .....	\$5.00
<b>Duck Galantine</b> – <i>Galantine of duck and pork seasoned with ginger, garlic and five spice powder. Serving Suggestions: Serve with Apricot-Cherry Chutney (\$12/quart) or Cranberry Relish. (\$12/quart)</i> .....	\$6.00
<b>Smoked Chicken Liver Pâté</b> - <i>Chicken liver pate with a rich, smoky flavor. Serving Suggestion: Add Cumberland Sauce, Sauce Verte, Heywood's Mustard, French Bread with whipped butter and cured olives and Cornichons (small sour pickles) (\$2.50/person). Add a mixed green salad with balsamic vinaigrette, candied pecans and dried cranberries for \$1.25</i> .....	\$4.00
<b>Duck Confit Rilletes</b> – <i>Duck confit (duck meat braised in duck fat) made into a silky, succulent spread. Serving Suggestion: Serve with French Bread (\$0.75/person)</i> .....	\$4.00
 Add a loaf of rustic French bread (serves 8-10) .....	 \$4.50

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## Hors d' Oeuvres – Assortments

Our assortments consist of a minimum of 20 servings that include one of each type of hors d' oeuvres per person unless otherwise noted.

### **A Gathering of Friends**

*Mini Veggie Quiches • Cashew Chicken Profiteroles • Dried Apricot with Mascarpone and Candied Pecans • Turkey Baja Rolls • Roast Beef Cornets with Horseradish Cream Cheese....* \$7.25

### **Vegetarian Assortment**

*Ratatouille on Toasted French Baguette • Cheese Stuffed Dates with Pistachios • Dolmas • Gorgonzola & Onion Bruschetta • Hummus with Pita Bread.....* \$6.00

### **Elegant Assortment**

*New Potatoes with Caviar and Crème Fraîche • Smoked Salmon Coronets on Baguette • Asparagus Wrapped with Prosciutto • Chicken Mushroom Terrine with Cumberland Sauce • Prosciutto Wrapped Mission Fig.....* \$12.00

### **Hot and Cold Assortment**

*Includes A **Gathering of Friends Assortment** plus Chicken Wings (any flavor, two per person) and Meatballs (any flavor, two per person) .....* \$9.75

### **The Feast**

*Includes a Domestic Cheese Display with Crackers, Layered Bean Dip with Tortilla Chips, Chicken Cilantro Bites, Chicken Spring Rolls, Layered Basil Cheese Tort with Cracker, Turkey Baja Rolls and Sun-dried Tomato and Fresh Mozzarella Skewers .....* \$12.00

### **Bruschetta Bar**

*Assorted breads served with Sun-dried Tomato Cream Cheese, Tomato and Basil Topping, Papaya Salsa, Olive Tapenade, Caponata, Shaved Romano, Hummus, Goat Cheese Spread, Roasted Red Bell Peppers, Caramelized Onions, Sautéed Mushrooms, Prosciutto and Salami Slices .....* \$10.00

### **Canapé Assortment**

*Includes a selection of five canapés such as Grenoble, Hungarian, Pellaprat, Spanish and Ogourzi canapés. Chef's choice, no substitutions .....* \$7.50

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16

## Hors d' Oeuvres – Tray Assortments

Unless otherwise noted, price is per serving. Minimum 20 servings of any item ordered.

<b>Mediterranean Tray</b> - Includes Hummus, Baba Ghannouj, Tabbouleh and Muhammara with pita bread, Kalamata olives, artichoke hearts and roasted vegetables. For a description of these items, see our vegetarian hors d' oeuvre section .....	\$5.00
<b>Antipasto Tray</b> - Includes assorted salami and curried meats, Italian cheeses, artichokes, roasted red peppers and assorted olives. Comes with Italian bread.....	\$6.50
<b>Vegetable Tray</b> - May include carrots, celery, green pepper, zucchini, cherry tomatoes, cucumber, jicama, broccoli or mushrooms and homemade ranch dip.....	\$1.25
<b>Grilled Marinated Vegetable Tray</b> - Includes grilled marinated bell peppers, eggplant, zucchini and mushroom with sesame- ginger dipping sauce. Served cold .....	\$1.75
<b>Relish Tray</b> - Includes assorted pickles, pepperoncinis and olives .....	\$1.00
<b>Domestic Cheese Display with Crackers</b> - An assortment of domestic cheese such as Cheddar, Monterey Jack and Swiss cheeses. Includes grapes and fresh berries .....	\$2.00
<b>Imported Cheese Display with Crackers</b> - An assortment of international cheese such as French Brie, Danish Havarti, Swiss Emmental and Italian Gorgonzola. Include grapes and fresh berries .....	\$4.00
<b>Fresh Fruit Display</b> - Includes seasonal fruit such as watermelon, cantaloupe, honeydew, grapes, strawberries, pineapple and mixed berries.....	\$1.50
<b>Fresh Fruit Kabobs</b> - Includes seasonal fruit such as watermelon, cantaloupe, honeydew, grapes, strawberries and/or pineapple served on skewers.....	\$1.00
<b>Mini Croissants Tray</b> - Filled with your choice (or combination of) chicken salad, tuna salad, smoked turkey with tarragon mayonnaise dressing or deviled ham. Two mini croissants per person. Served with corn or potato chips.....	\$4.25
<b>Mini Sandwich Tray</b> - An assortment of mini- ham, turkey and beef sandwiches with all the toppings. Served with corn or potato chips.....	\$3.75

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17














## Hors d' Oeuvres – English Tea

Unless otherwise noted, price is per serving. Minimum 20 servings of any item ordered.








### **English Tea Assortment**

*Our English Tea Time selection includes Finger Sandwiches or Canapés, salads and pastries. The assortment comes standard with assorted scones with Lemon Curd, Raspberry Jam and Butter plus a selection of the following ..... \$16.25*

**Finger Sandwiches** (select 3, serving is one of each per person)

- |   |   |
|---|---|
|  Cucumber and Dill Cream Cheese on Potato Bread    |  Carrot Ginger on Multi-Grain               |
|  Watercress and Lemon Cream Cheese on Potato Bread |  Walnut Cranberry on Sweet Bread            |
|  Deviled Ham on Rye                                |  Olive-Pecan on White                       |
|  Egg Salad on White                                |  Creole-Style Bacon and Roasted Bell Pepper |
|  Chicken Salad On Wheat                            |  Any of our regularly priced Canapés        |
|  Shrimp Salad on White                             |   |
|  Tuna Salad on Multi-Grain                         |   |
|  Smoked Salmon on Pumpernickel                     |   |

**Salad** (select 2, one serving of each salad per person)

-  Antipasto Salad
-  Waldorf Salad
-  English Cucumber & Tomato Salad
-  Mixed Green Salad with Candied Pecans, Dried Cranberries and Balsamic Vinaigrette
-  Grilled Asparagus and Prosciutto Salad
-  Ambrosia Salad
-  Fruit Salad

**Pastries** (select 3, one of each type of pastry per person)

-  Petit Fores
-  Almond Bakewell Mini-Tarts
-  Lemon Mini-Tarts
-  Lemon High Tea Cookies
-  Cream Puffs
-  Almond Shortbread
-  Mini Carrot Cakes
-  Lamingtons (Mini cakes squares coated with chocolate and coconut)
-  Sliced Pound Cake
-  Strawberries filled with Mascarpone (seasonal)
-  Mini Cheese Cakes
-  Linzer Cookies
-  Butter Tea Cookies
-  Almond Spritz
-  Assorted Mini Cake Squares
-  Assorted Mini Sugar-Free Cake Squares

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18