

Phone: 315-768-7037
Fax: 315-768-7237
alexhaminn@yahoo.com
<https://www.feastandfestivitiesny.com>



PATRICK O'CONNOR
General Manager

Hors d'oeuvres

Meat Selection:

\$250.00 for 100 Pieces

\$125.00 for 50 Pieces

All Other Orders priced at \$2.50 per Piece

- Mini Duck Wellington: Grilled Duck, Poached Pear & Brie Cheese in a Puff Pastry
- Grilled Duck Crostini with Mango Chutney
- Mini Beef Wellingtons
- Peppered Beef Tartar with Scallion Aioli served on Fried Won Ton
- Beef en Croute stuffed with Mushrooms & Brie Cheese
- Shaved Tenderloin with Caramelized Onion on Red Potato Crisp topped with Chipotle Aioli
- Hibachi Beef Skewers
- Mini Chicken Wellington
- Chicken & Pineapple Brochettes
- Endive Filled with Curried Chicken Salad & Grilled Corn
- Sesame Chicken Satay with Asian BBQ Sauce
- Belgian Endive with Artichoke Pesto, Crispy Prosciutto and Arugula
- Grilled Baby Lamb Chops with Herb Aioli – MARKET PRICE
- Chorizo Leek Wellington with Twice Baked Potato
- Sausage Stuffed Mushrooms
- Cider Braised Pulled Pork with Bourbon BBQ Sauce served in a Phyllo Cup
- Prosciutto wrapped Asparagus
- Blue Cheese Stuffed Fig wrapped in Bacon
- Prosciutto, Brie and Apple rolled in Puff Pastry
- Assorted Pinwheel Sandwiches
- Lollipop Chicken Wings on Celery Skewers
- Deviled Eggs with Apple and Bacon Crisps

Note: Some Items may be priced at Current Market Price

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Seafood Selection: MARKET PRICE

- Salmon Croque Monsieur
- Asparagus wrapped with Smoked Salmon and Wasabi Cream
- Shrimp Ceviche in Cucumber Cup
- Blini with Caviar topped with Zesty Mango-Scallion Slaw
- Crab and Avocado Crostini
- Coconut Shrimp with Spicy Orange-Dijon Sauce
- Ahi Tuna Egg Rolls with Sesame Honey Drizzle
- Blackened Scallop on Cucumber topped with Pickled Beets & Wasabi Cream
- "Fish & Chips": Beer Battered Haddock, Tartar Sauce & Lemon Zest on Red Potato "Chip"
- Smoked Salmon & Dill Crème Fraiche served on Cucumber
- Apple Barbeque Shrimp & Swiss Chard filled Phyllo Cup
- Smoked Salmon Bruschetta
- Crabmeat Stuffed Mushrooms
- O'Connor's Mini Crab Cakes topped with Chipotle Aioli
- Skewered Blackened Shrimp with a Green Goddess Sauce
- Bang Bang Shrimp
- Scallops Bouchet

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*Crossroads Plaza
8411 Seneca Turnpike
New Hartford, New York 13413
(315) 768-7037*

Hors d'oeuvres

Vegetarian Selection:

\$250.00 for 100 Pieces

\$125.00 for 50 Pieces

All Other Orders priced at \$2.50 per Piece

- Arugula, Goat Cheese & Olive Tartlet with Sweet Tomato Vinaigrette
- Pear & Goat Cheese in Phyllo with a Red Wine Reduction
- Sweet Potato Sadie: Won Ton filled with Sweet Potato, Sage, & Shallots topped with Blue Cheese & Candied Walnuts
- Eggplant Caviar with Roasted Red Pepper & Goat Cheese on Cucumber with Sweet Tomato Vinaigrette
- Fried Polenta Cake topped with Tomato Jam & Goat Cheese
- Feta and Spinach Stuffed Mushroom Caps
- Rosemary Scone stuffed with Honey Cream Cheese and Poached Pear
- Toasted Pita Points topped with Hummus and Brunoise-Roasted Red Peppers
- Asparagus wrapped with Asiago Cheese and Phyllo
- Cucumber Roll with Julienned Vegetables & a Tai Peanut dipping sauce
- Tomato & Pesto Bruschetta with Mozzarella
- Spinach, Artichoke and Cheese Tartlet
- Shiitake & Vegetable Spring Rolls
- Raspberry & Brie filled Phyllo Cup with a Balsamic Drizzle
- Caramelized Onion & Goat Cheese Tartlet
- Stuffed Grape Leaves
- California Roll
- Belgian Endive with Orange-Vegetable Relish, Goat Cheese and Slivered Almonds
- Deviled Eggs with Apple