

Panetta's

Elite Events

Passed Hors D' Oeuvres Selections

- ❧ Jumbo Prawns with Fiery Red Homemade Cocktail Sauce
- ❧ Coconut Fried Prawns with Pineapple Dipping Sauce
- ❧ Artichoke Crowns Filled with Spicy Crab Salad
- ❧ Steamed Asparagus Wrapped in Imported Italian Prosciutto
- ❧ Smoked Trout Crostinis with Dill Sauce
- ❧ California Sushi (California Roll and Cucumber Roll)
- ❧ Norwegian Smoked Salmon with Caper Cream Cheese on Lahvosh
- ❧ Belgian Endive Petals Filled with Apple Chutney Chicken
- ❧ Bacon Wrapped Shrimp or Scallops
- ❧ Mushroom Caps Stuffed with Homemade Italian Sausage
- ❧ Artichoke and Cheese Stuffed Mushroom Caps
- ❧ Mini Smoked Tequila Chicken Wraps
- ❧ Stuffed Mini Red Potato with Bacon and Cheese
- ❧ Spanakopita with Spinach and Feta Cheese
- ❧ Crispy Wontons Stuffed with Shrimp and Vegetables
- ❧ Assorted Mini Quiche
- ❧ Teriyaki Beef Spring Rolls
- ❧ Vegetarian Pot Stickers
- ❧ Ginger Chicken Vol U Vents
- ❧ Salmon Mousse in Puff Pastry
- ❧ Mini Black Bean Empanada
- ❧ Blue Cheese Pastries (for Blue Cheese Lovers)
- ❧ Mushroom Tartlets Topped with Gruyere Cheese
- ❧ Jalapeño Pepper Poppers with Ranch Dipping Sauce
- ❧ Toasted Garlic Crostinis Topped with Goat Cheese

Prices Starting at \$3.49 Per Selection
Plus Tax and Gratuity