

## Hors de'oeuvres Selections

### Passed Hors d'oeuvres Per Person Prices

#### Cold

Totaro's Classic Tomato Bruscetta	\$1.00
Roasted Pepper & Asparagus Crostini	\$2.00
Tuna Tartar with Crispy Wonton & Sweet Soy	\$3.00
Organic Hummus with Grilled Pita	\$2.00
Wild Mushroom & Goat Cheese Crostini	\$2.00
Prosciutto Wrapped Asparagus	\$3.00
Carpaccio of Beef with Horseradish	\$3.00
Smoked Salmon, Chive Marscapone, Yukon Gold Potato Chips	\$3.00
Fresh Mozzarella Stuffed Eggplant with Basil	\$2.50
Shrimp Cocktail	\$3.00

#### Hot

Arancini Filled with Granna & Prosciutto	\$2.00
Mini Crab Cakes with Spicy Aioli	\$3.00
Duck Spring Rolls with Sweet Soy	\$3.00
Fried Oysters with Lemon Mayonnaise	\$3.00
Crab & Corn Fritters with Avocado Aioli	\$3.00
Beef and/or Chicken Satay with Spicy Peanut Dipping Sauce	Beef: \$4.00 Chix: \$2.50
Firecracker Shrimp with Spicy Asian Glaze	\$3.00
Bacon Wrapped Scallops	\$2.50
Sweet & Sour Meatballs	\$3.00
Fried Beef Ravioli	\$2.00
Grilled Lollipop Chops with Balsamic Glaze	\$4.00

#### Stationary Displays

Imported & Domestic Cheese Display	\$4.00
Italian Antipasto	\$4.00
Smoked Salmon Fish Display	\$4.00
Mediterranean Display	\$4.00
Whole Roasted Filet Display	Market Price