

## Lucille's Rockin' Pianos Hors D'Oeuvres/Catering Menu

|   | 50 Pieces | 100 Pieces |
|---|-----------|------------|
| 1 <b>Mini Spicy Vegetable Spring Roll</b><br><i>Green cabbage, carrots, and green onion tossed and seasoned with soy sauce, sesame oil, garlic, spices and a touch of fresh ginger in a spring roll wrapper.</i>                      | \$95.00   | \$170.00   |
| 2 <b>Crab Rangoon</b><br><i>Morsels of snow crabmeat, cream cheese, surumi and spices wrapped in a crispy spring roll wrapper.</i>  | \$140.00  | \$255.00   |
| 3 <b>Sausage Mushroom Caps</b><br><i>Hand-piped mushroom caps stuffed with Italian sausage, zesty pizza sauce, mozzarella cheese, oregano and spices. Garnished with toasted breadcrumbs and paprika.</i>                             | \$155.00  | \$280.00   |
| 4 <b>Seafood Mushroom Caps</b><br><i>Tender mushroom caps stuffed with fresh seafood, bell peppers and celery. Hand-piped and finished with paprika and breadcrumbs.</i>  | \$145.00  | \$265.00   |
| 5 <b>Franks in Puff Pastry</b><br><i>An American classic. Cocktail size, all beef franks nested in a delicious, flaky puff pastry.</i>  | \$70.00   | \$125.00   |
| 6 <b>Beef Duxelle En Croute (Wellington)</b><br><i>Beautiful, French style pastry knots filled with beef tenderloin medallions and accented with shiitake, oyster and mushroom cream duxelle. Shallots, thyme, garlic and Sherry.</i> | \$190.00  | \$345.00   |
| 7 <b>Mushroom Vol-Au-Vent</b><br><i>Succulent Portobello and domestic mushrooms blended with creamy Fontina, onions, fresh thyme, and chopped parsley. Wrapped in soft pastry puffs.</i>  | \$145.00  | \$265.00   |
| 8 <b>Mini Chicago Style Pizza</b><br><i>The flavor of a real slab of Chicago style pizza in a miniature deep dish cup! Fresh mozzarella, zesty Italian sausage and a fresh basil pizza sauce.</i>                                     | \$105.00  | \$195.00   |
| 9 <b>Water Chestnuts in Bacon</b><br><i>A timeless favorite. Whole water chestnuts lightly coated in tasty breadcrumbs then wrapped in lean, dry-cured bacon. Sensational!</i>  | \$110.00  | \$195.00   |
| 10 <b>Hibachi Beef Skewer</b><br><i>Tasty chunks of red and yellow peppers, chopped green onion and Monterey Jack cheese with a hint of jalapeno, surrounded by a tender roll of soy-marinated steak.</i>                             | \$150.00  | \$275.00   |
| 11 <b>Hibachi Chicken Skewer</b><br><i>Strips of chicken in our light soy marinade skewered around red and yellow pepper, green onion and mild jalapeno Monterey Jack.</i>  | \$135.00  | \$245.00   |
| 12 <b>Antipasto Skewer</b><br><i>Quintessential antipasto-mild mozzarella cheese beaded on a skewer alongside chunks of sun-dried tomatoes, artichoke hearts &amp; spiced Kalamata olives. Olive oil, salt, and basil.</i>            | \$170.00  | \$310.00   |
| 13 <b>Scallops in Bacon</b><br><i>Tender, ocean-fresh sea scallops curled in savory bacon and dusted in breadcrumbs on a skewer.</i>  | \$190.00  | \$345.00   |
| 14 <b>Vegetable Quesadilla Handroll</b><br><i>Warm flour tortilla cones filled with jalapeno, red, yellow &amp; green bell peppers, onions, and poblanos. Complemented with mellow cheddar, monterey jack, and cilantro.</i>          | \$120.00  | \$215.00   |

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| 15 | <b>Smoked Chicken Quesadilla Handroll</b><br><i>Bursting with Southwest flavor! Our vegetable quesadilla with chunk and shredded chicken breast.</i>   | \$130.00 | \$230.00 |
| 16 | <b>Assorted Petite Quiche</b><br><i>A fabulous assortment of petite culinary treats. Quiche Lorraine, Spinach Herb &amp; Cheese and Cajun Shrimp. Served in moist cream-cheese pastry.</i>                       | \$110.00 | \$200.00 |
| 17 | <b>Spanakopita</b><br><i>Flaky phyllo dough triangles stuffed with garden-fresh spinach, onion, garlic, cream cheeses, spices and traditional Feta cheese. A Greek staple!</i>                                   | \$125.00 | \$225.00 |
| 18 | <b>Raspberry &amp; Brie in Phyllo</b><br><i>Delicate phyllo dough, soft brie, slivered almonds and raspberry preserves. A warm and sweet complement to any buffet.</i>   | \$185.00 | \$335.00 |
| 19 | <b>Crispy Asparagus in Phyllo</b><br><i>Select asparagus tips with sprinkled with sharp Asiago &amp; creamy Fontina, enrobed in layers of crispy phyllo.</i>   | \$125.00 | \$225.00 |
| 20 | <b>Jambalaya Cake</b><br><i>Chicken, Andouille sausage, Arborio rice, red onion, red &amp; green peppers, fresh garlic and Cajun seasonings. Hand formed and breaded with American and Japanese breadcrumbs.</i> | \$90.00  | \$160.00 |
| 21 | <b>Thai Chicken &amp; Cashew Spring Roll</b><br><i>Shredded chicken breast, generous slices of cashews, combined with garden fresh vegetables. Finished with sesame oil, soy sauce, garlic and seasonings.</i>   | \$125.00 | \$225.00 |
| 22 | <b>Mini Thai Chicken Sate</b><br><i>Tasty chicken tenderloin marinated in a delicious blend of fresh peanuts and Thai spices on a 4inch skewer.</i>  | \$135.00 | \$245.00 |

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| <p>*Prices are subject to change<br/>         *All orders must be placed 14 days in advance</p> |
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