

# FISHER'S TUDOR HOUSE

## À LA CARTE HORS D'OEUVRES MENU

June 2011

To assist you in determining the proper number of items that you should order,  
we suggest that you consult with one of the Banquet Managers

Per 50 Pieces

JUMBO SHRIMP LEJUN, Jumbo Shrimp butterflied, stuffed with bacon and horseradish, then baked.  
COLD WHOLE JUMBO SHRIMP, served with Lemon wedges and Cocktail sauce over Ice.  
OYSTERS ROCKEFELLER (In Season) Oysters on the half shell baked in cream sauce and spinach.  
RAW BLUEPOINT OYSTERS on the half shell (In Season). with Cocktail Sauce & Lemon wedges.  
RAW TOPNECK CLAMS on the half shell, served with Cocktail sauce and Lemon wedges.  
STEAMERS, tender Little Neck Clams steamed and served with butter and lemon wedges .  
MUSSELS MARINARA, Prince Edward Island mussels cooked in our house Marinara sauce .  
BAKED CLAMS OREGANATA, Clams baked with a savory mixture of Olive Oil, garlic, & fresh herbs.  
BAKED CLAMS CASINO, Top Necks topped with sauteed vegetables, & Bacon then baked.  
BAKED CLAMS SICILIAN, clams chopped with garlic, fresh Oregano, Parmesan, Marinara & baked.  
MUSHROOMS STUFFED with LUMP CRABMEAT & seasoned herbs, buttered & baked until golden.  
MESQUITE CHICKEN QUESADILLAS, Grilled Chicken & smoked cheese in a baked Tortilla cone.  
CHICKEN SATAY, Skewered marinated Chicken Breast with a piquant Peanut Dipping Sauce.  
TERIYAKI BEEF SATAY, Marinated skewered beef, grilled and served with a peanut dipping sauce.  
CHICKEN BROCHETTES HAWAIIAN, Marinated Chicken breast skewered with pineapple & grilled.  
CHICKEN ALMONDINE, bite sized pieces of Chicken breast dipped in egg & coated with Almonds.  
ASSORTED QUICHES, Crab, Spinach & Lorraine (Bacon & Cheese) fillings in a delicate pastry.  
ASPARAGUS IN PASTRY, tender Asparagus Tips wrapped with Puff Pastry and baked.  
COCONUT SHRIMP, Jumbo Shrimp are battered, rolled in Coconut and then lightly fried.  
SHRIMP ALMONDINE, Jumbo Shrimp dipped in egg batter, coated with sliced Almonds & fried .  
PIZZA CROSTINIS, Crostinis are covered with Marinara sauce and a blend of cheese, then baked .  
CALAMARI, tender sliced Calamari is dredged in seasoned flour, fried golden, served with Marinara.  
PETITE LUMP CRABCAKES, Crabmeat mixed with eggs & herbs, lightly breaded and fried.  
FRIED FRESH DEEP SEA SCALLOPS, sweet & tender, lightly breaded, then fried golden brown.  
STUFFED DEVEILED EGGS, fresh eggs are Hard boiled, halved & stuffed with pureed, seasoned egg yolks.  
MEATBALLS IN MARINARA SAUCE, handmade Meatballs baked in our Chef's own sauce.  
SWEDISH MEATBALLS , Petite baked meatballs cooked and served in a Brown sour cream sauce.  
ITALIAN CHEESE BITES, Mozzarella & Parmesan Cheese, in a Parmesan Crust, fried golden Brown.  
BRUSHETTA, A blend of diced Roma tomatoes, fresh Basil, and Balsamic Vinegar with Crostinis .  
COCKTAIL FRANKS, Petite all Beef Franks, wrapped in puff pastry, baked until golden brown.  
EGG ROLLS, Oriental vegetables, and chopped cabbage in a thin dough wrapper and fried crispy.  
LOLLIPOP LAMB CHOPS, Seasoned, tender young Lamb Chops, frenched and Char grilled .  
SCALLOPS WRAPPED IN BACON, tender Sea Scallops wrapped in smoked Bacon and baked.  
BUFFALO WINGS, Plump Chicken wings, hand coated then fried until Crisp & tossed in Hot Sauce.  
STUFFED ITALIAN MUSHROOMS, Mushroom Caps filled with Italian sausage & Cheese stuffing .

**ANTIPASTO**

Roasted Red Peppers, Marinated Artichoke Hearts, Black Olives, Green Olives,  
Sun-dried tomatoes, Cheeses including Provolone and Mozzarella, Pepperoni, Salami, Chickpeas  
PRICED PER PERSON (MINIMUM APPLIES)

**INTERNATIONAL CHEESE AND CRACKER TABLE**

An assortment of domestic and imported Cheese, a variety of Crackers and Dijon mustard  
PRICED PER PERSON (MINIMUM APPLIES)

with sliced PEPPERONI- PRICED PER PERSON (MINIMUM APPLIES)

**FRESH VEGETABLE CRUDITES TRAY WITH OUR CHEF'S FRESH DILL DIP**

A colorful arrangement of crisp broccoli, cauliflower, carrots, celery, peppers, olives & Cornichons  
PRICED PER PERSON - (MINIMUM APPLIES)

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**CARVING STATIONS**

All Carvings are accompanied by a presentation of fresh rolls, and breads

**ROAST CHOICE TOP ROUND of BEEF**

served with Horseradish Cream Sauce, and Stone Ground Mustard

40 Serving minimum      PRICED per person

**ROASTED BONELESS BREAST of TURKEY**

served with Herbed Mayonnaise, and Cranberry Relish

40 Serving minimum      PRICED per Person

**HICKORY SMOKED VIRGINIA BAKED HAM**

40 Serving minimum      PRICED per person

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These items do not represent the limits of our Culinary abilities.

We would be delighted to create Hors D'oeuvre items  
customized specifically for your event.

All prices are subject to 6% Sales Tax & 18% Service Charge