

Chef Wally catering is pleased to say that we prepare over hundreds of hors d'oeuvres on a custom basis. These are some of our most popular. And if you are dreaming of something, we will create it for you. Please let us know if you have a specific wish.



Hors D'oeuvres

**Imported Scottish Smoked Salmon, in French Crepe with Cucumber and Mascarpone Lemon Dill*

**Brie with Raspberry & Almond*

**Coconut Marinated Free Range Chicken Breast, Skewered, Apricot Chutney*

**Chicken w/Lemongrass Potsticker*

**Moroccan Lamb Kabob with Figs & Apricots*

**Poached Atlantic Shrimp Cocktail*

**Mini Maryland Crab Cakes, Pineapple Mango Salsa*

**Tomato and Goat Cheese Bruschetta*

**Bacon & Cheddar Mini Kobe Burger*

**Sesame-Seared Tuna on Wonton Crisp Wasabi Crème Fraiche, Micro Greens*

**Beef and Chicken Satay with Peanut Sauce*

**Tandoori Chicken*

**Beef Wellington w/Maytag Blue Cheese*

**Mini Asparagus and Smoked Salmon Quiche*

**Basil Infused Crostini with Fresh Tomato and Feta Cheese*

Indulge