

• NEW YORK •

Brody's

CATERING & EVENTS

# BREAKFAST PACKAGES

Prices listed per person (pp) 10 person minimum



**NEW YORK MORNINGS** \$11.50 pp  
Individual yogurt parfaits with an assortment of mini muffins, Danish, croissants, scones and bagels, served with regular coffee. Includes plain cream cheese, butter and preserves

Add decaf coffee or tea \$2.95 pp  
Orange juice by the quart \$15.00

**BRODY'S BAGEL BUFFET** \$8.50 pp  
Choose from our classic, New York style bagels, mini bagels or our signature skinny bagels, served with regular coffee. Includes butter, preserves and choice of three cream cheeses or spreads

**Cream cheese selections:** Plain, veggie, scallion, Nova, apple walnut raisin, sundried tomato jalapeño, strawberry, olive, roasted garlic and herb, or jalapeño cheddar

**Spread selections:** Nutella or Tofutti  
Add decaf coffee or tea \$2.95 pp  
Orange juice by the quart \$15.00

**NEW YORKER BREAKFAST** \$8.50 pp  
Assortment of mini muffins, Danish, croissants, scones and bagels, served with regular coffee. Includes plain cream cheese, butter and preserves.

Add decaf coffee or tea \$2.95 pp  
Orange juice by the quart \$15.00

# BREAKFAST A LA CARTE

Prices listed per person (pp) 10 person minimum

**NOVA SCOTIA SALMON PLATTER** \$16.95pp  
Freshly sliced smoked salmon with our classic, New York style bagels. Includes sliced tomato, red onions, capers and choice of three cream cheeses or spreads

**Cream cheese selections:** Plain, veggie, scallion, Nova, apple walnut raisin, sundried tomato jalapeño, strawberry, olive, roasted garlic and herb, or jalapeño cheddar

**Spread selections:** Nutella or Tofutti

**BAGELS, BAGELS, BAGELS** \$6.50pp  
Choose from our classic, New York style bagels, mini bagels or our signature skinny bagels. Includes butter, preserves and choice of three cream cheeses or spreads

**Cream cheese selections:** Plain, veggie, scallion, Nova, apple walnut raisin, sundried tomato jalapeño, strawberry, olive, roasted garlic and herb, or jalapeño cheddar

**Spread selections:** Nutella or Tofutti

**MORNING PASTRY AND BAGEL ASSORTMENT** \$6.50pp  
Assortment of mini muffins, Danish, croissants, scones and bagels. Includes plain cream cheese, butter and preserves

**SLICED FRUIT AND BERRIES** \$6.95 pp  
Beautiful presentation of seasonal fruits & berries

**INDIVIDUAL YOGURT PARFAIT** \$6.50 pp  
Vanilla, strawberry or Greek yogurt layered with granola and fresh berries

**FRESH FRUIT SALAD** \$5.95 pp  
Cut seasonal fruit

**WHOLE FRUIT BOWL** (2 pieces pp) \$3.95 pp  
Apples, oranges, bananas & seasonal selections

**HOT BEVERAGES** \$2.95 pp  
Regular coffee or decaffeinated coffee served with sweeteners, whole milk and skim milk  
Black and herbal tea served with honey and lemon

Half and Half available by the quart \$7.95

**FRESH-SQUEEZED ORANGE JUICE**  
\$15.00 per quart \ \$30.00 per gallon

# BREAKFAST BUFFET PACKAGES

*Prices listed per person (pp) 10 person minimum*

**SCRAMBLED EGG BUFFET** \$14.50 pp  
Choice of whole scrambled eggs or egg whites. Served with bacon or turkey bacon and sausage or turkey sausage, home fries and mini bagels

**BRIOCHE FRENCH TOAST** \$10.50 pp  
Freshly baked brioche bread dipped in a rich batter of egg, cinnamon and vanilla. Served with syrup and butter

**CORN FLAKE CRUSTED, STUFFED FRENCH TOAST** \$12.95 pp  
Filled with cream cheese and fruit compote

**BAKED FRITTATA** \$9.50 pp  
Traditional pan baked omelet served with a bagel platter, plain cream cheese and preserves  
**Choose from:** Roasted veggies  
Ham and Swiss | Broccoli and Cheddar



**CLASSIC  
BREAKFAST  
SANDWICHES**  
\$8.50 pp

Served on your choice of one of the following:  
New York style bagels, wraps or croissants

**Choose from:**  
Bacon, egg & cheese | Sausage, egg & cheese  
Egg whites & veggies | Whole egg & cheese  
(Turkey bacon or turkey sausage available)

**HOT OATMEAL** \$7.50 pp  
Served with brown sugar and raisins

**ADD-ON OPTIONS:**  
**French Toast** \$4.50 pp | **Pancakes** \$4.50 pp  
**Scrambled Eggs** \$3.50pp

# LUNCH PACKAGES

*Prices listed per person (pp) 10 person minimum*

**BOARDROOM BUFFET** \$21.95 pp  
Assorted sandwiches and two gourmet side salads. Served with a classic sweet tray and sliced fruit platter

**"NON" SANDWICH BUFFET** \$19.95 pp  
Choose three of our gourmet salads. Served with a classic sweet tray and sliced fruit platter

**EXECUTIVE LUNCH** \$18.95 pp  
Assorted sandwiches, two gourmet side salads and a classic sweet tray or sliced fruit platter

**EXPRESS LUNCH** \$17.50 pp  
Assorted sandwiches, one gourmet side salad and a classic sweet tray or sliced fruit platter

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**"Exceeding Expectations"**

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# BRODY'S SIGNATURE SANDWICHES, GOURMET WRAPS & SKINNY BAGEL SANDWICHES

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**Available a la carte  
or as part of a package**

*Sandwiches \$10.95 per person (pp)  
10 person minimum*

## SIGNATURE SANDWICHES

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**Black Forest Ham and Gouda** with creamy balsamic mayo on pumpnickel

**Chicken Cutlet and Fresh Mozzarella** with sundried tomato pesto and arugula on focaccia

**Country Chicken Salad** on brioche

**Grilled Chimichurri Sirloin Steak** with white cheddar and crispy onions on ciabatta

**Grilled Thai Chili Chicken** with pineapple and roasted pepper relish on ciabatta

**Italian Hero** with salami, prosciutto, capicola, provolone, roasted peppers, red onions, lettuce, tomato and red wine vinaigrette

**Pastrami and Swiss** with coleslaw and Russian dressing on rye

**Roast Beef and White Cheddar** with crispy onions and garlic horseradish aioli on onion brioche

**Roast Turkey** with lettuce, tomato and herb mayo on a seven grain baguette

**Smoked Turkey and Brie** with honey mustard on a baguette

## GOURMET WRAPS

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**California Style Vegan**

with sprouts, veggies, avocado and hummus

**Greek Salad** with grilled chicken

**Grilled Salmon** with Applewood smoked bacon and wasabi mayo

**Grilled Vegetables**

with arugula, pesto and Asiago

**Portobello Mushrooms and Goat Cheese**

with roasted tomato and field greens

**Grilled Chicken Caesar**

**Southern Fried Chicken** with ranch slaw

**Sweet Thai Chili Tofu**

**Tarragon Shrimp Salad**

**Traditional Tuna Salad**

**Turkey BLT** with Russian dressing



## SKINNY BAGEL SANDWICHES

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*Classic bagels "scooped out"*

**Cajun chicken salad**

**Cranberry chicken salad**

**Egg salad**

**Honey mustard chicken salad**

**Salmon salad**

**Shrimp salad**

**Traditional chicken salad**

**Traditional tuna salad**

**All sandwich selections available on  
assorted mini rolls – Add \$1 pp**

**Gluten free bread available – Add \$2 pp**



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## BOXED LUNCHES

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*Prices listed per person (pp) 10 person minimum*

**SANDWICH BOXED LUNCH** \$16.95 pp  
Choose from Brody's Signature Sandwiches, Gourmet Wraps or Skinny Bagel Sandwiches Includes a pasta or grain salad. Served with a fruit cup and cookies

**Add on Options:**

**Chips** \$2.25 | **Snapple** \$2.50

**Canned soda or bottled water** \$1.75  
*(Beverages packed separately)*

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## ENTRÉE SALADS

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*All options are \$15.95 per person unless otherwise noted | 10 person minimum*

*All salads include bowl of mixed greens. Served with dinner rolls and butter*

**Buffalo Chicken** with carrots, celery, onions and bleu cheese

**Cobb** with turkey, avocado, bacon, hard boiled egg and bleu cheese

**Grilled Balsamic Chicken** with Tuscan roasted vegetables

**Grilled Tofu** with matchstick vegetables, snow peas, ginger and garlic

**Thai Cauliflower** with soba noodles, celery, peppers, carrots and red onions

**Sliced Thai Beef** \$17.95pp  
with marinated grilled steak, baby spinach, cabbage, cilantro and mint

**Salmon Niçoise** with olives, roasted potatoes, green beans and hardboiled eggs \$17.95 pp

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## GOURMET SIDE SALADS

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*All options are \$4.95 per person (pp).  
10 person minimum*

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### SIGNATURE SALADS

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**House Salad** with mixed greens, dried cranberries, seedless grapes, crumbled bleu cheese and candied walnuts

**Beet and Orange Salad** with mixed baby greens, mandarin oranges, goat cheese, toasted walnuts and balsamic vinaigrette

**Loaded Baked Potato Salad** with cheddar cheese, chives, bacon and sour cream dressing

**Quinoa Tabbouleh** with chopped parsley, green onions, tomato, mint and extra virgin olive oil

**Spring Pasta** with elbow macaroni, asparagus, peas, fennel, dill, lemon and extra virgin olive oil



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### LEAFY SALADS

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**Arugula Salad** with goat cheese, roasted beets and candied walnuts

**Baby Spinach Salad** with sliced mushrooms, hard boiled eggs, and red onions

**Garden Green Salad** with seasonal veggies

**Kale Caesar Salad** with freshly shaved parmesan cheese and croutons

**Traditional Caesar Salad**

**Traditional Greek Salad**

**Add-on Options:** Chicken \$6.00 pp  
Steak \$7.00 pp | Salmon \$8.00 pp

*\*Gluten-free, Vegan*



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## GOURMET SIDE SALADS

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*All options are \$4.95 per person (pp).  
10 person minimum*

### PASTA SALADS AND GRAINS

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**Caesar Pasta Salad**

**Classic Tuna** with Mayo

**Elbow Pasta Salad**

**Fresh Perlini Mozzarella**

in sundried tomato pesto

**Gluten-Free Penne**

with sundried tomato and mozzarella

**Mediterranean Orzo**

**Pacific Rim Noodles**

**Primavera** with Basil Pesto

**Wild Mushroom Ragout**

with freshly shaved parmesan



### SPECIALTY SALADS

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**Asian Tofu Salad**

**Farmer's Slaw**

**Fingerling Potato Salad**

**Grilled Asparagus** with Lemon Zest

**Napa Grilled Vegetables**

**New Potato and Green Bean Salad**

**Tomato and Cucumber Salad**

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## ENTRÉE SIDES

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*\$4.95 pp | 10 person minimum*

### VEGETABLES

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**Sautéed Green Beans  
and Wild Mushrooms**

**Roasted Brussels Sprouts**

**Roasted Red and Yellow Beets**

**Tuscan Vegetables**

**Curry Cauliflower**

**Butternut Squash Mash**

**Charred Plum Tomato and Zucchini**

**Steamed Asparagus**

with lemon zest and sea salt

**Roasted Broccoli and Cauliflower**

**Roasted Seasonal Vegetables**

### POTATOES, PASTA AND GRAINS

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**Orzo Florentine**

**Broccoli Cheddar Quinoa**

**Roasted Fingerling Potatoes**

**Rustic Smashed Potatoes**

**Long Grain and Wild Rice**

**Roasted Red Potatoes**

**Herb Rice Pilaf**

**Vegetable Fried Rice**



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# ENTRÉES

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Prices listed per person (pp)

10 person minimum for all options

**All Hot Entrées include two gourmet side selections, dinner rolls and butter**

## CHICKEN SELECTIONS \$18.95 pp

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### Chicken Francaise

with lemon and white wine sauce

### Chicken Parmesan

with fresh mozzarella and marinara sauce

### Chicken Picatta

with capers and white wine sauce

### Chicken Scaloppine

with herb butter and fresh mushrooms

### Grilled Chicken Breast

with Brody's signature BBQ sauce

### Jamaican Jerk Chicken

with grilled pineapple and rum glaze

### Moroccan Chicken Breast

with tomato saffron jam

### Oven Baked Chicken Thighs

with honey jalapeño glaze

### Rotisserie Chicken

with rosemary, garlic and extra virgin olive oil

### Stuffed Chicken Breast

with spinach, feta and mushrooms

## VEGETARIAN SELECTIONS \$16.95 pp

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**Meatless Meatloaf** with mushrooms, walnuts, brown rice and cheese

### Portobello Napoleon

with roasted red pepper coulis

**Tofu Parmesan** with panko breadcrumbs, fresh mozzarella and marinara sauce

**Veggie Enchiladas** in a red sauce with corn, carrots, zucchini and potatoes

**Veggie Lasagna** with garlic roasted vegetables and fresh mozzarella

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### Add on Options:

Side Salad \$3.95 pp | Sweet Tray \$5.95 pp

Sliced Fruit and Berries \$5.95 pp

## BEEF & PORK SELECTIONS \$19.95 pp

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**Sliced Beef Tenderloin** with shiitake mushrooms, shallots and grape tomato

### Beef Short Ribs

in a red wine reduction with polenta cakes

### Bourbon Glazed Sirloin

with frizzled onions and bleu cheese

### Brody's Sliced Hanger Steak

with tricolor peppers, onions and mushrooms

### Mojo Marinated Skirt Steak

with chimichurri sauce

### Pulled BBQ Pork

slow-cooked Southern style

### Shanghai London Broil

with green onions and mandarin orange glaze

### Sliced Flank Steak

with grilled Portobello mushrooms

### Texas Style Beef Brisket

slow cooked and dry rubbed

## SEAFOOD SELECTIONS \$22.95 pp

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### BBQ Salmon

with Brody's signature BBQ sauce

### Flounder Picatta

in a white wine sauce with capers

### Grilled Red Snapper

with garlic, lime and corn salsa

### Herb Grilled Salmon

with rosemary, thyme and extra virgin olive oil

### Miso Glazed Salmon

with shiitake mushrooms and baby bok choy

### Maryland Crab Cakes

with Cajun remoulade

### Pan Seared Grouper

with Tequila, lime and honey glaze

### Pan Seared Shrimp

in a chardonnay beurre blanc with sautéed mushrooms and sugar snap peas

### Seared Ahi Tuna

with spicy chili and Thai basil mango relish

### Thai Salmon

with our signature sweet chili sauce

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# HOT PASTA ENTRÉES

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*\$16.95pp | 10 person minimum*

**Hot Pasta Entrées include dinner rolls and butter**

*Add garden or Caesar salad \$3.95 pp*

**Broken Lasagna Bolognese**

**Eggplant Parmesan**

**Gluten Free Baked Pasta**

**Penne ala Vodka**

**Orecchiette**

with fresh tomato, basil and toasted garlic

**Wild Elbows Primavera**

in garlic and oil

**Baked Ziti**

with homemade baby meatballs

## SIGNATURE MAC AND CHEESE

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*Prices listed per person (pp) | 10 person minimum*

**All Signature Macaroni and Cheese Entrées include dinner rolls and butter**

*Add garden or Caesar salad \$3.95 pp*

**Four Cheese** \$14.95 pp

**Spinach and Artichoke** \$14.95 pp

**Truffle** \$16.95 pp

**Sausage and Pepper** \$16.95 pp

**Burger** \$16.95 pp

**Lobster** \$18.95 pp



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# HOT ENTRÉE PACKAGES

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*Prices listed per person (pp)  
10 person minimum*

**Package 1** \$36.95 pp

Fire grilled shrimp with green onions & peppers  
Lobster mac and cheese | BBQ pulled pork or beef | Farmer's slaw | Corn fritters | Sweet tray

**Package 2** \$32.95 pp

Thai style cod with coconut curry sauce | Thai chicken with peanut sauce | Lemongrass scented basmati rice | Baby bok choy | Asian cucumber salad with cilantro and carrots  
Sweet tray

**Package 3** \$32.95 pp

Rum glazed Jamaican jerk chicken with pineapple | Coconut shrimp with sweet chili dipping sauce | Fried plantains | Dirty Rice  
Garden salad | Sweet tray

**Package 4** \$31.95 pp

Sliced sirloin with green onions and mandarin glaze | Miso salmon with baby bok choy | Pacific Rim noodles | Stir fry broccoli | Pickled Asian vegetable salad | Sweet tray

**Package 5** \$31.95 pp

Texas style beef brisket | Southern fried boneless chicken with biscuits | Loaded potato salad with cheddar, bacon and chive  
Butternut squash mash | Farmer's slaw | Sweet tray

**Package 6** \$29.95 pp

Stuffed chicken with spinach, feta and mushrooms | Spanikopita | Rice pilaf with toasted pine nuts | Steamed asparagus with lemon zest & sea salt | Greek Salad | Sweet tray

**Package 7** \$29.95 pp

Baked ziti with baby meatballs | Chicken parmesan  
Garlic bread | Caesar salad | Sweet tray



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## DESSERTS

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Prices listed per person (pp) | 10 person minimum

### CLASSIC SWEETS TRAY \$6.95 pp

Homemade classic cookies, brownies and specialty treats

### MINI CUPCAKES (2 pieces) \$6.95 pp

Red velvet, chocolate, vanilla and carrot

### S'MORES (2 pieces) \$6.95 pp

Everyone's favorite campfire treat

### BROKEN CANNOLI CHIPS WITH CREAM \$6.95 pp

### CAKE POP & TRUFFLES (2 pieces) \$6.95 pp

### MOUSSE SHOOTERS \$6.95pp

Chocolate, lemon, tiramisu and raspberry

### ITALIAN PASTRIES

Mini cannoli, napoleon and éclairs (2 pieces)

\$6.95 pp

### APPLE AND PLUM TARTLETS (2 pieces)

\$7.95 pp



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## HOT BEVERAGES

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All options are \$2.95 per person (pp)  
10 person minimum for all options

### Regular and Decaffeinated Coffee

### Black and Herbal Tea

Served with honey and lemon

All hot beverages are served with sweeteners,  
whole milk and skim milk

Half and Half available by the quart \$7.95

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## COLD BEVERAGES

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Prices listed per person (pp) unless otherwise  
specified | 10 person minimum

Bottled Water \$1.75 pp

Canned Soda \$1.75 pp

Snapple \$2.50 pp

Fresh Orange Juice \$15.00 qt

Fresh Brewed Iced Tea \$3.50 pp

Lemonade \$3.50 pp



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## APPETIZER PLATTERS

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Prices listed per person (pp) | 10 person minimum

### FROMAGE PLATTER \$7.95 pp

Imported and domestic cheeses served with an assortment of flatbreads and crackers

### CRUDITÉ \$6.95 pp

Colorful assortment of fresh vegetables with a choice of two dips

**Dip selections:** Ranch, guacamole, hummus

### CHIPS AND DIPS \$7.95 pp

Assortment of blue and white corn tortilla chips, and classic chips with a choice of two dips

**Dip selections:** Guacamole, pico de gallo, spinach artichoke

### FALAFEL \$6.95 pp

Mini falafel served with hummus and pita points

### TUSCAN ANTIPASTO \$9.95 pp

Genoa salami, spicy capicola, prosciutto, parmesan, olives served with flatbreads and lavash

### BRIE, BERRIES & MIXED NUTS \$9.95 pp

Served with sliced baguettes

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# COCKTAIL BASKETS

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*Prices listed per basket.*

*Medium basket serves up to 20 people*

*Large basket serves up to 30 people*

## THE SEA

California rolls, wasabi sesame crusted tuna, crab cakes, lobster macaroni and cheese bites, coconut shrimp, and salmon kebabs

**Medium \$325 | Large \$425**

## AMERICAN BASKET

Sliders, pigs in a blanket, mac and cheese bites, BBQ chicken skewers, and corn fritters

**Medium \$295 | Large \$395**

## CARIBBEAN BASKET

Jerk pork tenderloin skewers, curry chicken bites, coconut shrimp and fried plantains

**Medium \$295 | Large \$395**

## HIBACHI

Poached coconut shrimp, teriyaki beef skewers, Korean BBQ chicken and veggie winter rolls

**Medium \$295 | Large \$395**

## AGAPI

Mini falafel sliders, chicken souvlaki, vegetable kebabs, lemon dill shrimp, tzatziki and hummus

**Medium \$295 | Large \$395**

## TANDOORI BASKET

Masala marinated lamb chops, tandoori chicken, tikka masala shrimp and samosas

**Medium \$295 | Large \$395**

## GRILLED VEGETABLE CRUDITÉ BASKET

Baby carrots, zucchini, squash, asparagus, eggplant, beets and roasted cauliflower served with classic hummus, sundried tomato hummus and tzatziki

**Medium \$195 serves up to 20**

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# HORS D'OEUVRES

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*Prices listed per person (pp) | 20 person minimum*

**Choose 5** | \$16.95 pp

**Choose 7** | \$20.95 pp

**Choose 9** | \$24.95 pp

## VEGGIE SELECTIONS

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### Veggie Samosas

### Sweet Thai Chili Veggie Buns

### Roasted Beet & Goat Cheese Crostini

### Wild Mushroom Risotto Balls

### Mini Potato Knishes

### Avocado Toast with Pico de Gallo

### Macaroni and Cheese Bites

### Basil Pesto Deviled Eggs

### Artichoke Asiago and Red Pepper

### Brie with Toasted Almond and Maple Preserves

### Charred Vegetable Quesadillas with jalapeño slices and fresh avocado

### Gorgonzola Endive Spears with caramelized pears and walnuts

### Quinoa and Zucchini Pancakes with chipotle tahini sauce

### Vegetable Pot Stickers

### Mozzarella Caprese Skewers

### Falafel Sliders

### Spanikopita

### Asian Spring Rolls

### Stuffed Baby Bellos

### Corn Fritters

### Diced Beets with crème fraiche and golden caviar

### Raspberry and Brie Turnovers

### Spinach and Artichoke Bites

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# HORS D'OEUVRES cont.

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Prices listed per person (pp) | 20 person minimum

**Choose 5** | \$16.95 pp

**Choose 7** | \$20.95 pp

**Choose 9** | \$24.95 pp

## SEAFOOD SELECTIONS

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**Maryland Crab Cakes**

**Crab Cake Corn Dogs**

**Crab Cake Sliders**

**Seared Ahi Tuna Lollipops**

**Ahi Tuna on English Cucumber**

with mango salsa

**Asian Style Tuna Tartar  
and Waffle Potato Crisps**

**Potato Pancakes**

with smoked salmon and caviar

**Tempura Tilapia Tacos**

**Charred Tandoori Shrimp** (Add \$3.75 pp)

**Grilled Shrimp Skewers** (Add \$3.75 pp)

*(Sweet Thai Chili, Cajun, Rosemary, Sesame, BBQ)*

**Shrimp Cocktail** (Add \$3.75 pp)

**Fried Coconut Shrimp** (Add \$3.75 pp)

**Fine Grilled Shrimp** (Add \$3.75 pp)

**Grilled Shrimp Quesadillas** (Add \$3.75 pp)

**Poached Coconut Shrimp** (Add \$3.75 pp)

**Seared Scallops Wrapped in Applewood**

**Smoked Bacon** (Add \$3.75 pp)

**New England Lobster Rolls** (Add \$5.00 pp)

**Maine Lobster Salad in Endive Points**

(Add \$5.00 pp)

**Lobster Macaroni and Cheese Bites**

(Add \$5.00 pp)

**Truffle Lobster Mini Quiche** (Add \$5.00 pp)



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## MEAT SELECTIONS

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**Shredded Chicken Empanadas**

**Grilled Chicken Skewers**

**Mini Chicken Souvlaki Skewers** with tzatziki

**Pulled Chicken Arepas**

**Sweet Chili Chicken Skewers**

**Tandoori Chicken Skewers**

**Coconut Chicken Skewers**

**Tuscan Chicken Bruschetta**

**Chicken and Cheddar Sliders**

**General Tso's Chicken Bites**

**BBQ Beef Short Ribs on Biscuit**

**Shredded Beef Empanadas**

**Cheeseburger Sliders**

**Petit Beef Wellington**

**Blackened Duck Breast on Russian**

**Walnut Bread** with cranberry relish

**Herb Roasted Filet of Beef on Ficelle** with  
horseradish cream and caramelized onions

**Cheeseburger Macaroni Bites**

**Mini Reubens**

**Asian Meatballs**

**Beef Teriyaki Skewers**

**Sesame Beef Skewers**

**Prosciutto Wrapped Asparagus**

**Deviled Eggs and Bacon**

**Ham and Gruyere Pinwheels**

**Philly Cheese Steak Bites**

**Mini Beef Negimaki**

**Pulled Pork on Mini Brioche**

**Sirloin Steak Bruschetta**

**Candied Caramelized Bacon**

**Pigs in a Blanket**

**Hamburger Sliders**

**Asian Spring Rolls**

**Swedish Meatballs**

**Rosemary Lamb Chops** (Add \$5.00 pp)