

Party People Inc., Catering



Passed Cold Hors d'oeuvres:

- Blue Cheese Crostini with a Plum Tomato and Basil Compote
- Seared Rare Beef atop an Onion Cracker
- Littleneck Clams on the Half Shell
- Crab and Papaya Taquitos
- Smoked Duck on Pecan Bread
- Smoked Salmon on Rye Toast with a Cucumber Sauce
- Lamb Filet with Curried Vegetables
- Oysters on the Half Shell
- Tuna Tartare with a Spicy Aioli
- Shrimp Cocktail
- Lobster Salad Canapé
- Foie Gras Tartlet with Dried Cherry and Balsamic Syrup
- Skewed Lobster Tail with Ginger infused Compote
- Stationary Hors d'oeuvres:
 - Domestic and Imported Cheese Display
 - Specialty Exotic Cheese Display
 - Vegetable Crudités
 - Combination Cheese and Vegetable Crudités