

Diane L. Browne Catering

Passed Hors d'Oeuvres List

Hot Hors d'Oeuvres

Asian Spiced Prawns served with Curried Coconut Milk

Coconut Crunchy Shrimp with Plum Dipping Sauce

Grilled Sea Scallops topped with Lemon Beurre Blanc

Thai Crab Cakes topped with a Mango Salsa

Maryland Jumbo Lump Crab Cakes served with Red Pepper Remoulade

Santa Fe Shrimp Brochettes served with Blue Cheese Dipping Sauce

Marinated Swordfish Brochettes served with Sundried Tomato Relish

Ginger Marinated Salmon Brochettes served with Ginger Beurre Blanc

Sweet Corn and Lobster Fritters with Wasabi Sweet & Sour Sauce

Grilled Shrimp Quesadillas

Lobster Quesadillas

Smoked Chicken Quesadillas

Pulled Pork and Roasted Corn Quesadillas

Smoked Duck Quesadillas

Phyllo Dough Baskets with Spinach and Artichoke Grantinee

Smoked Duck and Wild Mushrooms in Phyllo Dough Baskets

Smoked Duck, Roasted Corn, and Mango Wontons

Sweet Potato and Red Lentil Samosas with Cilantro, Mango, and Coconut Chutney

Warm Goat Cheese and Apple Tartlets

Grilled Pear and Triple Crème Cheese on Toast Rounds

Walnut-Raisin Honey Toast topped with Brie and Fig Purée

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Herb Crusted Tenderloin of Pork served with Fruit Chutney

Hot Hors d'Oeuvres

Sesame Crusted Szechwan Beef Skewers with Orange Chili Glaze

Moroccan Lamb Kabobs served with Fig Dipping Sauce

Sesame Crusted Chicken with Peanut Dipping Sauce

Indonesian Pork Saté with Peanut Dipping Sauce

Ginger Chicken Brochettes served with Ginger Dipping Sauce

Chicken and Apple Sausage Brochettes served with Mustard Dipping Sauce

Lime Marinated Chicken Brochettes served with Guacamole Dipping Sauce

Toast Point topped with Foie Gras, Grilled Pear, and Aged Balsamic Vinegar

Eggplant Fritters topped with Fresh Mozzarella and Roasted Tomato Purée

Polenta Cakes topped with Blue Cheese and Caramelized Onions

Corn Cakes topped with Cilantro Cream and Mango Salsa

Wild Rice and Scallion Pancakes topped with Cranberry, Apple, Ginger,
and Toasted Almond Salsa

Potato Pancakes topped with Sour Cream and Apple Chutney

Parmesan Crostini with White Bean Purée, Roasted Grape Tomatoes, and Crispy Prosciutto

Mini Cheese Burgers

Mini Ruebens

Mini Pulled Pork Buns with Cole Slaw

Tomato or Butternut Soup Cups with Mini Grilled Cheese Sandwiches

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Passed Hors d'Oeuvres List

Cold Hors d'Oeuvres

Thai Marinated Shrimp with Sweet Chili Dipping Sauce

Shrimp Cocktail with Classic Cocktail Sauce

Lime Cilantro Tuna Tartar on Wonton Crisps

Salmon Tartar topped with Caviar on Toast Points

Pink Grapefruit Scallop Ceviche Spoons

Tortilla Crisps topped with Seared, Peppered Sashimi Tuna, Cucumber,
and Wasabi Mayonnaise

Crab and Cucumber Salad on Toast Points

Sesame Crusted Tuna on a Cucumber Slice with Chili Sauce

Classic Roasted Garlic, Basil, and Tomato Bruschetta

Kalamata, Artichoke and Feta Cheese Bruschetta

Blini topped with Crème Fraiche and Caviar

Herb Crusted Tenderloin of Beef with Horseradish Sauce on Crostini

Blini with Dill Cream and Gravlax

Thai Spring Rolls with Carrot Ginger Miso Sauce

Cherry Tomatoes filled with Guacamole

Individual Gazpacho Cups

Maple Bacon Wrapped Bread Sticks

Homemade Herb Pita Chips topped with Israeli Eggplant Salad

Mini Lobster Rolls