

# MAYO'S CLASSIC CATERING

## SINCE 1993

### *Cold Hors D'oeuvres*

*(Priced Per 50 Pieces Unless Noted Otherwise)*

1. Pistachio, Dried Apricot & Poppyseed Roll on Croustade \$75
2. Smoked Salmon Pinwheels Served on European Cucumber Slice w/Dill Sprig \$80
3. Smoked Turkey on Pumpernickel Round Garnished With a Wedge of Mandarin Orange & Scallion \$75
4. Cucumber Slice on Bread Round Topped With Fresh Crabmeat Salad \$80
5. Double-Stuffed Baby New Potatoes w/Dilled Crème Fraiche, Chives, & Caviar \$75
6. Stuffed Dates with Boursin Cheese & Garnished With Pistachios \$75
7. Stuffed Cherry Tomatoes with Deviled Egg Mixture & Topped w/Olive Tapenade, Bacon & Chopped Chives \$75
8. Antipasto Kebab w/Mozzarella, Sundried Tomato, Kalamata Olive & Artichoke Heart \$80
9. Asparagus, Blanched & Wrapped in Ham with Dijon Mustard \$75
10. Grilled, BBQ'ed Jumbo Shrimp (U-15's) Wrapped in Prosciutto (per 5# - about 70 pcs.) Market Price
11. Crab Salad in Belgian Endive Leaves \$85
12. Brochettes of Melon & Prosciutto \$80
13. Steak Tartar on Garlic Crouton \$85
14. Cold, Cocktail Shrimp &/or Crab Claws Dependent on Size & Market Price
15. Assorted Sushi/Sashimi Call About Prices & Types Available
16. Corn Chips Served With Fresh Salsa, Guacamole, & Sour Cream (enough for about 40-50 guests) \$4/person
17. Fresh Bruschetta w/Fresh Tomatoes, Pesto, Mozzarella, Black Olives, Balsamic Vinegar, Garlic, & Basil w/Grilled Baguette Slices (enough for about 40-50 guests) \$5/person
18. Bloody Mary Shrimp Shooters (no alcohol) – Spicy Bloody Mary Shot w/Confetti of Bell Peppers, Cucumbers, & Celery Garnished w/Old Bay Shrimp & Green Olive on Skewer (about 60 shots) \$100

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### Hot Hors D'oeuvres

(Priced Per 50 Pieces Unless Noted Otherwise)

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| 1. Sea Scallops Wrapped in Apple-Smoked Bacon (per 35 pcs.)  | \$75         |
| 2. Southwest Spring Rolls w/Chorizo Sausage, Black Beans & Monterey Jack w/Lime Zest Sour Cream (per 40 pcs.)        | \$85         |
| 3. Stuffed Mushroom Caps - (With Sausage & Parmesan)   | \$80         |
| (With Spinach & Cheese)  | \$80         |
| 4. Caramel Apples w/Goat Cheese & Walnuts in Filo Purses   | \$110        |
| 5. Citrus Infused Jumbo Lump Mini Crab Cakes (served w/tartar sauce)   | \$85         |
| 6. Warm Crab Dip w/or w/o Jalapenos – Served With Assorted Crackers (per 4 Pounds - will serve 50-70 guests)         | \$175        |
| 7. Raspberry with Brie & Almonds in Filo Bundles   | \$85         |
| 8. Smoked Salmon Quesadillas   | \$100        |
| 9. Beef Tenderloin & Mushroom 'en Croute (Mini Beef Wellingtons)   | \$110        |
| 10. Smoked Chicken Quesadillas w/Jack Cheese, Bell Peppers & Cilantro (Served w/Sour Cream, Fresh Salsa & Guacamole) | \$85         |
| 11. Oriental Style Grilled Chicken Skewers w/Spicy Thai Peanut Sauce or Korean BBQ Sauce                             | \$85         |
| 12. French Bread Bruschetta w/Plum Tomato, Fontina Cheese, & Fresh Basil   | \$75         |
| 13. Exotic Mushroom Tarts  | \$85         |
| 14. Mac & Cheese Bites w/Blackberry – Jalapeno Jam   | \$80         |
| 15. Coconut Shrimp Served w/an Orange-Lime Sauce   | \$85         |
| 16. Roasted, Herb & Garlic-Crusted Lamb Lollipops (per 48)   | Market Price |
| 17. Seared Sushi-Grade Tuna Cubes w/Black & White Sesame Seed Crust (served w/wasabi & sriracha sauces)              | \$120        |
| 18. Grilled Mahi Mahi w/Mango-Tomatillo Salsa (served in 2oz. plastic martini glasses)                               | \$110        |
| 19. Chicken Cordon Bleu 'en Croute (tender chicken with ham and swiss in delicious puff pastry dough)                | \$100        |
| 20. Oriental Style Vegetable Spring Roll w/ Soy-Ginger Dipping Sauce (per 80 pcs.)                                   | \$85         |

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## ***Classic Selections***

### ***Raw Bar***

*Chilled, Jumbo Gulf Shrimp, Cocktail Crab Claws, Caviar Display, Clams, & Oysters on the Half Shell*  
*Served with Appropriate Condiments*  
*Shucker Required at \$125*  
*(Fifty Person Minimum)*  
*Available at Market Price*

### ***Antipasto Supreme***

*Cold Italian Delicacies:*  
*Includes Provolone, Roasted Peppers,*  
*Marinated Artichokes, Pepperoncini, Anchovies,*  
*Salami, Proscuitto, Pepperoni*  
*Marinated Fava Beans, Olive Salad*  
*Served with White Pizza Squares*  
*\$5 per Person*

### ***Cheese Display***

*A Choice Selection of Imported & Domestic Cheeses*  
*Along with Red & Green Grapes*  
*& Assorted Crackers*  
*\$4.50 per Person*

### ***Fresh Fruit Array***

*Selection of Seasonal Fruits & Berries*  
*Served with Sweet Fruit Dip*  
*\$4.25 per Person*

*\*\*\* If you would like to combine the fresh fruit & the cheese into one "fruit & cheese array"*  
*the price would be \$4.50 per person*

### ***Crudités***

*Fresh Vegetable Display*  
*With Vidalia Onion, Ranch, or Bleu Cheese Dips*  
*\$4 per Person*

### ***Dark Chocolate Fondue***

*Served with Fresh Fruit Skewers*  
*\$5 per Person*