

Pocono Manor Hors d'oeuvre Selections

We are always happy to customize items to compliment your event theme!

Cold Hors d'oeuvre

Alaskan Crab Claws, Lemon Horseradish Cream and Traditional Cocktail Sauce
Chilled Oyster Shooters
Colossal Gulf Shrimp, Traditional Cocktail Sauce and Honey Wasabi Sauce
Grilled Portobello Mushroom Skewers, Dijon-Balsamic Dipping Sauce
Lemon Risotto Stuffed Grape Leaves, Avgolemono Dipping Sauce
Miniature Cherry Tomatoes filled with Roasted Olive Tapenade
Olive and Sun dried Pesto Lavosh Swirls
Smoked Salmon California Roll, Wasabi, Preserved Ginger, Soy Vinegar
Smoked Trout and Chive Cream Puffs
Tortilla Tulips with Smoked Salmon Mousse

Hot Hors d'oeuvre

Artichoke and Roasted Pepper Fritters, Lemon-Parmesan Dipping Sauce
Spring Asparagus Dijon in Phyllo
Chipotle Beef and Blue Corn Empanadas, Cumin Sour Cream
Classic Clams Casino
Wild Mushroom and Herb Strudel, In Crisp Buttery Phyllo
Thai Beef or Chicken Satay, Sweet & Sour Cucumber Sauce
Asparagus and Fontina Cheese Risotto Cakes, Pesto Marinara
Miniature Potato and Vegetable Pancakes - Scallion and Tomato Sour Cream
Smoked Salmon Wontons, Citrus Caper Sauce
Glazed Gulf Shrimp with Applewood Smoked Bacon
Japanese Beef, Chicken or Pork Hibachi Skewers, Plum Dipping Sauce
Indonesian Coconut Encrusted Chicken, Mango Salsa
Gourmet Franks in a Blanket - Dijon and Ale Mustard
Smoked Bacon Wrapped Scallops
Classic Spanakopita
Vietnamese Spring Rolls, Plum Dipping Sauce
The Ultimate Crab Stuffed Portobella Mushrooms
French Onion Soup In Puff Pastry Cups
Warm Kalamata Olive and Chevre Tarts
Lobster Bisque in Puff Pastry Cups
Miniature Chicken Cordon Bleu, Whole Grain Mustard Cream
Philadelphia Cheese Steak Minis Hoagies
Crisp Potato-Chive Fritters, White Truffle Oil
Classic Rumaki Skewers
Grilled Sesame Tuna Skewers, Raspberry Teriyaki Glaze
Chef's Famous Meatballs - Marinara, Swedish or Soy-Sesame
Gourmet Grilled Crust Pizzas:
Roasted Pepper & Jack Cheese, Sun Dried Tomato & Olive, Smoked Salmon-Caper

Pocono Manor Hors D'oeuvre Presentations and Stations

Action Stations add sensory effect to your event and create locations to enjoy hors d'oeuvre.

Group several together for a fun and entertaining event

Stations are priced Per Person plus tax and gratuity - Minimum of 25 guests.

Chef's Selection of Imported and Domestic Cheeses - \$3.

Gourmet Crackers, French Baguette Slices, Fresh Grapes and Berries

Baskets Overflowing with Fresh Seasonal Vegetables

Basil Pesto Ranch and Garden Herb Dips

Swanky Mashtini OR Risotto Martini Bar - \$6.

Steaming Tureens of Herbed Mashed Potatoes or Risotto in Stemmed Glasses

Guests are assisted with Assorted Mix-Ins and Toppings

Frizzled Vidalia Onions, Caviar Sour Cream, Three Cheese Blend, Roasted Garlic and Pancetta,

Wild Mushroom Ragout, Gorgonzola and Roasted Tomato Relish,

Sun dried Tomato-Leek...OR Create your own!

The Carving Board

Peppered Beef Tenderloin,
Steamship Round of Pork,
Sorghum Glazed Roast Turkey
An Array of Mustards,
Mayonnaise, Horseradish and
Relishes,
Fresh Half sized Rolls and
Biscuits

\$8.



Seafood Raw Bar

Chilled Gulf Shrimp, Oysters
on the Half Shell, Alaskan Crab
Claws, Marinated Mussels
All presented on Ice
With Traditional Cocktail
Sauce, Mignonette Vinaigrette,
Fresh Lemon and Gourmet
Crackers

\$12.

Pasta La Vista - \$6.

Three distinctly different shapes

and four sauces prepared at the table, to create a festive effect .

A variety of toppings include: Tuscan Cheese Blend, Smoked Chicken Breast,
Zesty Italian Sausage, Wild Mushroom Sauté, Olive and Artichokes, Roasted Vegetable Tapenade,
Pesto Bay Shrimp, Pancetta and Peas

Pub Style - \$5.

Keepin' it All Low Key...

Jumbo Buffalo Wings, Our hand stuffed Jalapeno Peppers,
Deep Fried Portobello Mushrooms, Pocono Manor Meatballs
with all of the fixins' including:
Bleu Cheese Dip, Celery and Carrot Stix, Zesty Horseradish Dip,
Cilantro Salsa, Marinara Sauce and Cumin Sour Cream

Chef's Venetian Sunset Antipasto - \$6.

Fresh Mozzarella Caprese: Red & Yellow Tomatoes, Red Wine Marinated Onions, Fresh Basil
An Array of Imported Italian Sausages, Cheeses and Cured Meats,
Pesto Goat Cheese Spread, Kalamata Olive Tapenade
Baskets Overflowing with Marinated Artichokes, Roasted Peppers, Oil Steeped Tomatoes,
Imported Olives, Caper Berries and Anchovies
Our Own Roasted Garlic Focaccia, Parmesan Toasts, Gourmet Flatbreads