



**NASSAU INN**  
P R I N C E T O N

## **COLD HORS D'OEUVRES**

*May order in increments of 25.*

### **PRICED PER 100 PIECES**

*Shrimp Cocktail with Cocktail Sauce and Lemon Garnish. \$350.*

*Crab Claws with Cocktail Sauce and Lemon Garnish. \$350.*

*Caramelized Apple and Onion with Herb Cheese. \$275.*

*Black Pepper Crusted Tuna Carpaccio with Daikon Salad on Crostini. \$300.*

*Sliced Filet Mignon on Toasted Crostini with Horseradish Aioli and Gorgonzola. \$300.*

*Brie with Strawberry on Toasted Crostini. \$250.*

*Tapenade and Herbed Cheese in a Pastry Cup. \$250.*

*Herb Cheese with Walnuts and Mango. \$275.*

*Smoked Salmon Mousse with Dill. \$325.*

*Tomato and Buffalo Mozzarella with Basil Pesto. \$250.*

*Smoked Salmon Herb Cream Cheese on Marble Rye. \$325.*

## **SUSHI**

### **PRICED PER 100 PIECES**

*California Roll. \$250.*

*Avocado Roll. \$250.*

*Tuna. \$550.*

*Salmon. \$550.*

*Broiled Eel. \$550.*

*Shrimp. \$550.*

*Whitefish. \$550.*



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## HOT HORS D'OEUVRES

*May order in increments of 25.*

### PRICED PER 100 PIECES

*Spanakopita. \$300.*

*Scallops Wrapped in Bacon. \$325.*

*Crab Stuffed Mushrooms. \$350.*

*Crab Rangoon. \$275.*

*Mini Beef Wellington. \$400.*

*Wild Mushroom Tart. \$325.*

*Vietnamese Spring Roll. \$325.*

*Vegetable Samosa. \$250.*

*Pear and Bleu Cheese in Filo. \$350.*

*Spinach Quiche or Quiche Lorraine. \$225.*

*Coconut Chicken with Peanut Sauce. \$350.*

*Chicken Satay with Thai Sweet Chile Sauce. \$325.*

*Beef Satay with Thai Sweet Chile Sauce. \$375.*

*Mini Beef Empanada with Roasted Garlic Aioli. \$325.*

*Chicken Potstickers with Teriyaki Sauce. \$325.*

*Chicken Samosa. \$325.*