



RUBEO'S CATERING

Hors D'Oeuvres

Stationary Cold Hors D'Oeuvres

Trays are also available at a flat rate depending on desired number of servings.

Ask your salesperson for more details.

Large Tray (One Hour) - \$12.00+/person

Fresh Vegetables, Fresh Fruit, Smoked Italian Meats, Assorted Hard & Soft Cheeses, Assorted Cracker Tray, Assorted Dips, & A Bread Bowl with Our House Dip

Medium Tray (One Hour) - \$10.00+/person

Fresh Vegetables, Fresh Fruit, Assorted Cheeses, Assorted Cracker Tray, & Dips

Small Tray (One Hour) - \$8.00+/person

(Choice of Two)

Fresh Fruit, Fresh Vegetables, Assorted Cheeses

Roasted Italian Vegetable Tray (One Hour) - \$14.00+/person

Roasted Eggplant, Asparagus, Bell Peppers, Mushrooms, Onions, Zucchini, & Yellow Squash

Drizzled with Extra Virgin Olive Oil & Balsamic Vinegar

Jumbo Shrimp Cocktail (One Hour) – Market Price

Peeled Succulent Shrimp Served with Fresh Lemon and Cocktail Sauce

Butlered Hors D'Oeuvres

Buffet Style Available Upon Request

\$ 2.50+ / piece

Sesame Seed Chicken	Cucumbers Topped with Dill Cream Cheese
Spanakopita	Craisin Chicken Salad in Phyllo Cups
Mushrooms Stuffed with Sausage	Tomatoes Topped with Herbed Cream
Asparagus Wrapped in Puff Pastry	Cheese

\$ 2.75+ / piece

Chicken Satay	Vegetable Spring Rolls
Mini Assorted Quiche	Honeydew Wrapped in Prosciutto
Cocktail Franks in a Blanket	Asparagus Wrapped in Prosciutto
Tomato & Mozzarella Crostini	Boursin Cheese and Sundried Tomato
Teriyaki Beef Strips	Spread on Crostini
Buffalo Chicken Tenders	

Please Ask for Market Price

Mini Beef Wellingtons	Mushrooms Stuffed with Crab
Scallops Wrapped in Bacon	Coconut Shrimp
Mini Crab Cakes	Filet Tips Wrapped in Bacon
Seared Scallops with Wasabi Sauce	Sliced Filet on Crostini with Béarnaise Sauce
Barbeque Shrimp	