

Bailey's Hot Hor's D'oeuvres Menu

Due to preparation time of the following items we ask that you give us at least three days notice when ordering. Thank you for your consideration.

Home-made pizza rolls	\$27/doz
jalapeno Poppers	\$27/doz
Mini Spring Rolls	\$27/doz
Quesadillas	\$27/doz
Bailey's Own BBQ Meatballs	\$27/doz
Chicken Wings	\$27/doz
Shanghai Pork Rolls	\$28/doz
Spanakopita	\$29/doz
Samosas	\$29/doz
Gyoza Pork Dumplings	
Fried & Tossed In A Sweet Thai Chilli Sauce	\$30/doz
Calamari Spoons	\$31/doz
Mini Reuben	\$31/doz
Chicken Satay	\$31/doz
Chicken Fingers	\$31/doz
Bailey's Own Hand Breaded Jumbo Shrimp	\$40/doz
Bacon Wrapped Scallops	\$40/doz
Prime Rib Of Beef	
In Mini Yorkshire Pudding With A Light Horseradish	\$42/doz
Char Broiled Rack of Lamb Iollipop Chops Greek Style	\$70/doz

Bailey's Cold H'ors D'oeuvres Menu

Due to preparation time of the following items we ask that you give us at least three days notice when ordering. Thank you for your consideration.

Mini Quiche	
Mini pastries baked with egg, cream and your choice of fillings.	\$27/doz
Cucumber Rounds	
Rounds of ice cold cucumber, channeled, and topped with a fresh herb cream cheese.	\$27/doz
Devilled Eggs - Smoked Salmon Stuffed	\$36/doz
Devilled Eggs – Herb stuffed	\$34/doz
Stuffed Zucchini	
Zucchini barrels filled with a mixture of sautéed radicchio & ricotta cheese.	\$27/doz
Mini Bruschetta	
Mini toasted baguette topped with fresh chopped tomato, onions, garlic, basil, Olive oil and feta cheese.	\$27/doz
Crab & Cheese Mushroom Caps	
Sautéed mushroom caps filled with a rich snow crab and cream cheese mixture.	\$34/doz
Poached Jumbo Prawns	
Jumbo black tiger prawns poached, chilled and served with our own cocktail sauce.	\$36/doz
Smoked Salmon Timbale	
Pureed smoked salmon rosettes on a toast point, topped with a caper berry.	\$31/doz
Vegetable Maki Rolls	
Cucumber, carrot and Wasabi form the filling of this take on a Japanese favorite.	\$36/doz
Chilled Prawn Canapé	
A chilled poached prawn on a toast point, drizzled with a lemon and garlic aoli.	\$36/doz
California Maki Roll with Crab Pollock, Cucumber & Lettuce	\$38/doz
Red Pepper & Beef Roulade	
Beef Tenderloin pounded thin & stuffed with roasted pepper, fennel & ricotta cheese.	\$37/doz
Black Bean & Pork Canapé	
Oven roasted pork tenderloin, sliced, and topped with a black bean creme fraiche.	\$36/doz

Platters & Desserts

Assorted Dainties – Minimum 3 dozen

Cheese	ጴ	Crack	er P	latter
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An assortment of crackers and dried breads with a fine selection of cheese.	\$8/pp
Crisp vegetables & Dip Platter Assorted seasonal vegetables accompanied by our creamy cucumber dip.	\$6/pp
Fresh Fruit Platter - Assorted seasonal fruit.	\$8/pp
Antipasto Platter - A combination of pickled vegetables, olives and cold cuts.	\$9/pp

10 PERSON MINIMUM PER PLATTER

\$40/doz