

Diflorio Catering Menu

CHILLED OR ROOM TEMPERATURE HORS D'OEUVRES

- California Rolls with ginger, wasabi and soy sauce*
- Fresh and Marinated vegetable cascade served with assorted dips*
- Domestic and Imported cheeses with fresh fruit garnish and baskets of crackers*
- White Flour tortilla pinwheels
(ask about our signature varieties)*
- Fresh fruit basket or watermelon basket
with whipped fruit dip*
- 7 Layer fiesta dip with tortilla chips*
- Homemade salsa with white flour tortilla chips*
- Grande guacamole with corn chips*
- New England clam dip with thick sliced
potato chips*
- Fresh Roasted Shrimp Cocktail*
- Fresh marinated shrimp wrapped in crisp
fresh snow peas*
- Caprese kabobs (fresh mozzarella, grape tomatoes
and fresh basil leaves)*
- Marinated cheese tortellini kabobs*
- Fresh asparagus wrapped in prosciutto (room temp)*
- Gourmet deviled eggs*
- Poached salmon sides or Smoked Salmon with red onion,
lemon and capers*
- Finger Sandwiches: cream cheese, cucumber and fresh dill/ our
famous chicken salad/ pesto, brie and fresh pear on baguette rounds/
tuna salad/ pimento cheese/ egg salad/*
- Belgian Endive filled with Tarragon Chicken Salad, Curried Lump*
- Crab or Fresh Herb Marscapone Cheese*
- Antipasto Platters of Meats, Olives,
Cheeses and Peppers*
- Mediterranean Caponata with Bors in
Cheese on Crostini*
- Tiny Tomato and Mayo Tea Sandwiches
(southern favorite/in season)*
- Smoked Salmon, Caper and Dill Canapés*
- Roasted Garlic and Italian White Bean Dip with Crostini or
Tortilla Chips*

HOT OR WARM HORS D'OEUVRES

- Roast tenderloin of beef with our signature rub, horseradish, garlic
aioli, mustards and a horseradish cream. A variety of breads and rolls*
- "Almost Famous" All Crab Cakes with New Orleans Remoulade or
our Sriracha Dipping Sauce*
- Mini Local Angus Beef Sliders*
- Hot crab dip with foccacia bread, pita bread chips
or butter crackers*
- Hot artichoke, garlic and Parmesan dip*
- Hot spinach and artichoke dip with French baguette rounds*
- Warm homemade cream biscuits with country ham (A true southern
tradition that our customers say are "the best ever")*
- Virginia baked ham on petite butter rolls*
- Chesapeake Bay Fried Oysters with house made Tarter Sauce (in
season)*
- Brie cheese baked in puff pastry, filled with orange, cranberries and
almonds*
- Swedish meatballs in cream sauce*
- Italian meatballs in red sauce*
- Sausage Stuffed mushrooms*
- Fresh asparagus wrapped in a parmesan phyllo Spanikopita*
- Rumaki — bacon wrapped chicken livers and water chestnuts*
- Grilled chicken and Pineapple skewers*
- Pastry wrapped polish sausage ring with spicy whole grain mustard*
- Homemade Miniature Quiche Squares (Crab and Gruyere,
Lorraine, or Sun dried Tomato with Fontina Cheese)*
- Artichoke and Pecorino Cheese Crostini*
- Warm Shallot Cream Cheese and Asiago Canapés*
- Fresh Herb and Garlic Shrimp Skewers*
- Warm Polenta Rounds with Pesto Chicken and dried Cranberries*
- Panko Encrusted Fried Macaroni and Cheese Bites*
- Palmiers (puffs of sundried tomato, pesto and pine nuts)*
- Warm Fig and Gorgonzola Crostini*
- Mini Three Cheese Grilled Cheese Sandwiches*