

# EXECUTIVE APPETIZERS MENU



Voted  
Best Deli

Effective 3/2008

800-411-DELI (248) 855-9463 FAX 248-626-8468  
32418 Northwestern Hwy. Farmington Hills, MI 48334

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| <b>Shrimp Cocktail</b>   | \$18dz   |
| Large gulf shrimp with our tangy cocktail sauce  |          |
| <b>Hawaiian Coconut Chicken Tender</b>   | \$18dz   |
| Strip of chicken breast dipped in a coconut batter and rolled in a mixture of shredded coconut and bread crumbs.   |          |
| <b>Chicken Sesame Fingers</b>  | \$18dz   |
| Strip of chicken breast rolled in a mixture of sesame seeds and bread crumbs.  |          |
| <b>Cajun Breaded Chicken strips</b>  | \$18dz   |
| Strip of chicken breast with Cajun mustard dipping sauce   |          |
| <b>Honey mustard Chicken Tender</b>  | \$18dz   |
| Grilled Strip of chicken breast Smothered in a honey mustard glaze   |          |
| <b>Boneless Buffalo Wing</b>   | \$15 dz. |
| Juicy boneless chicken glazed to perfection with blue cheese dressing  |          |
| <b>grilled Beef sataves</b> Dipped in Thia Peanut Sauce  | \$20dz   |
| Marinated beef tenderloin, skewered  |          |
| <b>grilled Chicken sataves</b> Dipped in Thia Peanut Sauce   | \$20dz   |
| Marinated beef tenderloin, skewered  |          |
| <b>THE DERBY CHICKEN NUGGET</b>  | \$18dz   |
| Tender pieces of chicken breast with orange marmalade dipping sauce  |          |
| <b>Spanakopita (Spinach pie)</b>   | \$18dz   |
| A flaky, triangle phyllo pastry filled with of spinach, zesty feta cheese and tantalizing spices.  |          |
| <b>Nantucket Mushrooms</b>   | \$18dz   |
| Baked mushroom caps stuffed with seafood and mozzarella cheese   |          |
| <b>Stuffed Mushrooms Florentine</b>  | \$18dz   |
| A large whole mushroom cap overflowing with a delicate blend of spinach, brie cheese and spices.   |          |
| <b>Vegetarian Assorted Quiche</b>  | \$18dz   |
| Four delicious flavors.... Monterey, classic French, and mushroom. (vegetarian also available).  |          |
| <b>Mini Quiche Florentine</b>  | \$18dz   |
| A tasty blend of spinach, cheese and cream seasoned with chives and spices in a pastry shell.  |          |
| <b>Chicken and Pineapple Brochettes</b>  | \$18dz   |
| Moist chunks of chicken breast with red and green peppers and a pineapple chunk on a 6" skewer.  |          |
| <b>Beef Kabob with red pepper Brochettes</b>   | \$18dz   |
| Two tender chunks of sirloin with red and green peppers and onions   |          |
| <b>Hawaiian Coconut Shrimp</b>   | \$18dz   |
| tender jumbo Shrimp rolled in a Hawaiian coconut delight mixture .   |          |
| <b>Thai Peanut Chicken Satay</b>   | \$18dz   |
| Chicken tenderloin marinated in a spicy Thai sauce on a 6" skewer.   |          |
| <b>Beef Satay with Thai Sauce</b>  | \$18dz   |
| A succulent strip of beef on a 6" skewer. Perfect plain or served with your favorite sauce.  |          |
| <b>Vegetable Spring Roll</b>   | \$15 dz. |
| A colorful mixture of Chinese vegetables tossed with soy sauce, sesame oil and a touch of fresh ginger wrapped in a spring roll wrapper.                                 |          |
| <b>Shrimp Spring Roll</b>  | \$15 dz. |
| Tender bits of smoked shrimp are blended with crushed tomatoes, jalapenos and fresh cilantro wrapped in a spring roll wrapper  |          |
| <b>Cashew Chicken Spring roll</b>  | \$15 dz. |
| A wonderful combination of chicken, cashews and julienne Chinese vegetables seasoned with a tangy oriental barbeque sauce and wrapped in a delicate spring roll wrapper. |          |
| <b>Breaded Mozzarella Sticks</b>   | \$15 dz. |
| Herbed breaded mozzarella cheese made into an appetizing sticks  |          |
| <b>Frank in a Blanket</b>  | \$15 dz. |
| Miniature beef frankfurters wrapped in a blanket of puff pastry.   |          |
| <b>Brochette Squares</b>   | \$15 dz. |
| Tuscany bread topped with fresh tomato , basil and fresh mozzella cheese   |          |



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| <b><u>Texas Spicy Buffalo wings</u></b>   | <b>\$15 dz.</b>    |
| Hot spicy chicken wings and blue cheese dressing  |                    |
| <b><u>Bar-B-Q Buffalo Wings</u></b>   | <b>\$15 dz.</b>    |
| Juicy chicken wings glazed with our special honey BAR-B-Q sauce and blue cheese dressing  |                    |
| <b><u>Southern Fried Drummettes</u></b>   | <b>\$15 dz.</b>    |
| BATTERED CHICKEN WINGS SOUTHERN STYLE with honey mustard dip and blue cheese dressing   |                    |
| <b><u>Honey Mustard Buffalo Wings</u></b>   | <b>\$15 dz.</b>    |
| Juicy chicken wings glazed with our special honey mustard sauce   |                    |
| <b><u>ROLL-UP APPETIZER TRAY</u></b>  | <b>\$18dz</b>      |
| The perfect light appetizer tray for all occasions. Assortment of roll-ups with a variety of fillings attractively arranged on tray   |                    |
| <b><u>CHEESE &amp; CRACKER TRAY</u></b>   | <b>\$3.50 p.p.</b> |
| The finest assortment of imported and domestic cheeses & crackers.  |                    |
| <b><u>MINIATURE LOX BAGEL</u></b>   | <b>\$18dz</b>      |
| Served open-faced topped with nova lox and cream cheese garnished with olives and sliced red onions.  |                    |
| <b><u>MINIATURE TUNA BAGEL</u></b>  | <b>\$18dz</b>      |
| Served open-faced topped with our finest tuna salad garnished with olives   |                    |
| <b><u>Brie En Croute With Raspberry</u></b>   | <b>\$18dz</b>      |
| Brie cheese with raspberry preserves wrapped in flaky puff pastry.  |                    |
| <b><u>MIDDLE EASTERN APPETIZER</u></b>  | <b>\$3.50 p.p.</b> |
| Hummus & Tabboli with mini pita bread   |                    |
| <b><u>FRESH VEGETABLE CRUDITÉS</u></b>  | <b>\$2.75 p.p.</b> |
| assorted fresh cut up vegetables w /choice of HERB or SPINACH DIP   |                    |
| <b><u>Stuffed Grape Leaves</u></b>  | <b>\$15 dz.</b>    |
| traditional vegetarian and rice stuffed fresh grape leaves  |                    |
| <b><u>Falafel (vegetarian delight)</u></b>  | <b>\$15 dz.</b>    |
| w/ garlic Tehini dipping sauce  |                    |
| <b><u>LIVER PLATE - Vegetarian</u></b>  | <b>\$3.50 p.p.</b> |
| Our fabulous pate is garnished red onions, scallions, carrots, radishes and celery. Includes party bread & crackers   |                    |
| <b><u>Bloom's Gefilte Fish Balls</u></b>  | <b>\$18dz.</b>     |
| Traditional fish balls served w/ beet horseradish   |                    |
| <b><u>Tender Swedish Meatballs</u></b>  | <b>\$12 dz.</b>    |
| Swedish style meat balls in a sweet & sour sauce  |                    |
| <b><u>Potato Pancakes</u></b>   | <b>\$15 dz</b>     |
| A delicious blend of potatoes, chives and pepper sauteed into a crispy treat.   |                    |
| <b><u>Bloom's Beef Stuffed Cabbage</u></b>  | <b>\$18dz</b>      |
| Mini beef stuffed cabbage in sweet & sour sauce   |                    |
| <b><u>Bloom's Turkey Stuffed Cabbage</u></b>  | <b>\$18dz</b>      |
| Mini Turkey stuffed cabbage in sweet & sour sauce   |                    |
| <b><u>Bloom's Potato Puffs</u></b>  | <b>\$15 dz.</b>    |
| Fresh hand rolled flavorful potatoes wrapped in flaky puff pastry   |                    |
| <b><u>Baked Kreplach With Sauteed Onions</u></b>  | <b>\$18dz</b>      |
| A traditional Jewish delicacy filled with slow oven baked beef brisket or tender chicken meat, sautéed with onions (optional)   |                    |
| <b><u>Potato Knish</u></b>  | <b>\$18dz</b>      |
| traditional Jewish delicacy filled with oven baked potatoes & sautéed onions  |                    |
| <b><u>Breaded Mushrooms</u></b>   | <b>\$12 dz.</b>    |
| Tender mushroom caps W/ stems cooked in French batter   |                    |
| <b><u>Breaded Cauliflower</u></b>   | <b>\$12 dz.</b>    |
| Tender Florets of cauliflower cooked in a light French batter   |                    |
| <b><u>Mini-Reuben</u></b>   | <b>\$22dz.</b>     |
| A true New York deli favorite! A perfect blend of lean corned beef, sauerkraut and Swiss cheese enveloped in a flaky rye pastry   |                    |
| <b><u>Assorted Canapes ( choice of any combinations)</u></b>  | <b>\$18dz</b>      |
| crab salad, Salami Pinwheel. Brie with Apricot Marmalade, vegetable pate on rye, celery with borson cheese, miniature tuna stuffed tomatoes, open faced miniature Rubeen sandwiches, cucumbers with herbed borson cheese Smoked white fish Mousse, mini bagels topped with tuna, eggs or nova lox ,and cream cheese , miniature cocktail rye topped with borson cheese & shrimp or crab, smoked salmon or vegetable pate' , Ham and Cheese Pinwheel, shrimp and herb cheese tartlet |                    |

#### SERVICES

BUFFET SET-UP AND SERVICE AND CLEAN UP \$95.00 OR \$15.00 PER HOUR / 4 HOUR MINIMUM...TRAY SET-UP - \$5.00 EACH / \$10.00 EACH  
 COMPLETE COFFEE SERVICE (COFFEE, JUICE, OR BEVERAGE) \$1.25 PER PERSON...LIQUOR - BEER - WINE - MIXES - POP, ETC. AVAILABLE

PLEASE INQUIRE ABOUT OUR HOT & COLD APPETIZERS AND COMPLETE DINNERS

(\*) Lox are Cold smoked. (Consuming raw or undercooked meats, fish or eggs may increase your risk of food born illness)