

Hors D'Oeuvres

Bite Size Sandwiches

\$3.00

- Roast Beef on Home Made Mini Ricotta Rolls
- Liver Pate with Dijon Mustard on Toasted French Baguette
- Grilled Chicken with Pesto: Sun Dried Tomato / Basil
- Roast Pepper, Fresh Mozzarella on Focaccia Bread
- Quesadillas: Chicken, Mushroom, or Cheese served with Chipotle Sour Cream (add Guacamole +\$.50)
- Roast Beef & Gruyere Panini
- Seared Chicken Panini
- Turkey & Grilled Pepper Panini
- Portabella Mushroom with Fresh Mozzarella & Goat Cheese Panini

Meat Selection \$3.50

- Steak or Chicken Empanadas with Chipotle Dipping Sauce
- Grilled Pork Satay with Hoisin Dipping Sauce
- Grilled Chicken Satay with Blue Cheese Dipping Sauce
- Coconut Crusted Chicken Skewers with Pineapple Salsa
- Mediterranean Chicken Salad in Crisp Wonton Cups
- Tamales: Chicken, Beef, or Veggie served with Chipotle Sour Cream (add Guacamole +\$.50)
- Grilled Chicken Breast Portabella Roulade with Boursin Cream

\$4.00

Flank Steak with Chimichurri Sauce

\$4.50

- Seared Beef Tenderloin Profiterole filled with Arugula Crème & Roasted Red Pepper
- Seared Beef Tenderloin Profiterole filled with Asparagus and Spicy Peanut Sauce

\$3.00

Dates Wrapped in Bacon, Stuffed with Gorgonzola

Seafood Selection

\$5.00

Grilled Scallops with Butternut Squash Curry Topping

\$4.00

Crab and Mango Salad served on Plantain Plank

\$4.00

Grilled Jumbo Shrimp and Avocado-Corn Relish on Corn Tortilla Chip

\$3.50

- Smoked Salmon with Crème Fraiche on Pumpnickel Rounds
- Artichoke Gougere with Smoked Salmon & Crème Fraiche
- Artichoke & Dill Gougère filled with Smoked Salmon & Crème Fraiche
- Smoked Salmon Crepe Roulade with Crème Fraiche and Chive
- Medium Cocktail Shrimp

Vegetarian Selection

\$3.00

Caprese Skewers
Brie Cheese on Toasted Crostini with Grape Salad
Dates Stuffed with Fresh Mozz, Basil, Tart Cherries and Walnuts
Wild Mushroom Crescent
Belgian Endive Boats with Celery Root Salad
Belgian Endive with Shaved Fennel, Walnut Oil & Orange Zest
Veggie Empanadas with Chipotle Dipping Sauce
Grilled Eggplant Roulade with French Goat Cheese and Sundried Tomato

\$3.50

Wild Mushroom Risotto Cake with Caramelized Onion
Spinach Risotto Cake with Tomato Caper Relish
Flaky Pastry Tartlet filled with: Apple, Leek & Gruyere Cheese **or** Asparagus, Shallots & Chèvre

Tea Sandwiches \$3.00

Boursin & Cucumber on Brioche
Curried Chicken Salad on Pumpernickel
Hard-Cooked Egg, Fresh Herbs and Radish Salad on Wheat
Raisin-Nut Bread with Creamed Chevre and Black Forest Ham

Platters/Displays

Artisan Cheese, Cracker, & Fresh Fruit Display \$6/pp
Fresh Vegetable and Buttermilk Dill Dipping Sauce \$4.00/pp
Deli Meats with Cornichons, Kalamata Olives, and Dijon Mustard; served with French Baguette Slices, Bread Sticks,
and Crackers \$6/pp

Minimum order of items per selection - 25

Recommended Quantities: 1st hour of reception – 10 pieces per person; second add 5

**Prices charged are for food only and do not include Sales Tax, other service charges, and
Server Gratuity**

Other Service Charges will depend on number of guest, event set up, and duration