



Hors D'oeuvres Menu Selections

Passed

Cold

Ratatouille Tartlets

Seasonal Vegetables with Tomato Coulis on Parmesan Tartlet

Bruschetta

Tomatoes, Basil, and Mozzarella on Focaccia Crostini

Beggars Purse

Warm Gorgonzola and Roasted Pear Relish

Polenta Cake

Wild Mushroom and Sundried Tomato Ragu

Caramelized Onion and Apple Tart

Boursin Cheese Tarts

Savory Pastry Shell filled with creamy Boursin Cheese and herbs

Red Wine Biscuits

Red Wine Biscuits topped with Creamy Gorgonzola and Port Mission Figs

Portobello Mushroom Sliders

Marinated and Grilled with Roasted Garlic and Basil Pesto Served on Focaccia Roll

Tarragon Chicken Salad

Rosemary Roasted Grapes on Poppy Seed Spoon

Pate de Foie Gras *

Smoked Pate Rosette with Blackberry Chutney on Sourdough Cup

Beef Tartare *

Marinated and Thinly Sliced Beef Tenderloin Served with Arugula and Horseradish Cream

Smoked Salmon Rosette *

Herbed Cream Cheese on Potato and Scallion Blini

Maine Mini Lobster Rolls *

Lemon Aioli on Brioche Bread

Margarita Shrimp

Tequila and Lime Infused served with Salsa Verde on Blue Corn Tarts

Mango Cilantro Shrimp Lollipops

Sesame Crusted Ahi Tuna Loin *

Sweet Chili Paste on Wonton Crisp

Crab Salad *

Served on Chili Lime Cone

Red Snapper or Scallop Ceviche *

Red Snapper Crudo Served with Plantain Chip

HOT

Brie en Croute

Flaky Pastry Dough Bundle with filled with Creamy Brie and Apricot Jam

Mini Grilled Vegetable Napoleon

Layers of Seasonal Vegetable and Smoked Mozzarella

Peking Duck & Scallion Rolls

with Hoisin Sauce

Quesadillas

Choice of: Vegetarian or Ancho Chicken (Both versions contain Sharp Cheddar Cheese)

Mac and Cheese Rounds

Breaded Creamy Three Cheese Mac and Cheese (Available: Pancetta or Lobster)*

Tomato and Fennel Soup Shooter

Accompanied by mini Grilled Cheese wedge

Petite Sun Dried Tomato, Mortadella, Manchego Panini

Served with Basil Emulsion

Mini Falafel

Served with Tzatziki Sauce

Samosas

Served with Spicy Mango and Mint Chutney (Available: Vegetarian, Lamb, Chicken)

Indian Curried Eggplant and Couscous Salad

Served in Coconut Curry Cup

Moroccan Spiced Lamb Lollipop*

Pulled Pork Sliders

Served with Tangy Southern Slaw

Retro "Pigs in a Blanket"

Phyllo Wrapped Beef Franks with Sauerkraut with Spicy Grain Mustard

Coney Island mini Franks

Angus Beef Sliders *

with Vermont Cheddar

Ancho Beef *

Smoked Ancho Pepper Dusted Beef Medallions on Jalapeno Cornbread

Beef Carpaccio *

Rare Marinated Sirloin on Toasted Croustade, garnished with Caramelized Onions and Horseradish Cream

Thai Chicken Skewers

with Teriyaki Peanut Sauce

Coconut Shrimp

with Passion Fruit and Lime Fruit Marmalade

Lobster Risotto Cake

Spring Rolls

(Available in Chicken Cashew or Vegetarian)

Mojito Pork Tenderloin

Mojito Marinated Pork Tenderloin with Picked on Onions and Served on plantain chip

For further information please contact our event planner

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