



Hors d'oeuvres

Can be passed or served stationary

Cold Hors d'oeuvres

Caprese Napoleon
Salmon Gravlax with Horseradish Crème
Pate with Cornishons & Dijon Mustard
Smoked Trout Crustini
Sage Filo Windows with Sun Dried Tomato Goat Cheese
Assorted Melons Wrapped with Prosciutto
Belgian Endive Stuffed with Smoked Salmon Mousse with Caviar
Beef Carpaccio with Balsamic Reduction
Ahi Tuna Tartar
Tropical Fruit & Champagne Shooters (Under 30 people)
Hummus on Pita Chips
Goat Cheese Crostini with Rosemary & Sun Dried Tomatoes
Filo Cup Filled with Raisin Cous Cous
Duck Waldorf Canapé
Assorted Seafood Ceviche
Seared Tuna on Wonton with Asian Slaw & Wasabi Vinaigrette
Fennel Poached Shrimp with Chipotle Cocktail Sauce
Fresh Parmesan Tomato Caper Bruschetta
Ceviche Scallop on Fired Plantain
Chilled Shrimp with Diablo Dipping Sauce
Poached Shrimp with Guacamole on a Tortilla Chip
Asian Shrimp Lollipops with a Sesame Shoyu Sauce
Beef Carpaccio on Sourdough Crostini with Lemon Aioli & Fried Capers
Duck Breast on a Crostini
Cherry Tomato Stuffed with Seafood Mousse
Fresh Fig & New Mexico Goat Cheese Bruschetta
Cherry Tomato filled with Red Chili Daikon Salad
Belgian Endive filled with Goat Cheese, Walnut & Pear
Bruschetta with Fresh Basil, Garlic, Tomatoes, & Shaved Parmesan
Gruyere Cheese Puffs
Mango-Curry Shrimp Salad in Wonton Cups
Fig & Walnut Tapenade with Goat Cheese
Pepperoni & Asiago Cheese Pinwheels
Grissini with Prosciutto & Arugula
Salmon Carpaccio Served on Spicy Croutons with a Caper Dill Mayonnaise
Olive Tapenade - Stuffed Cherry Tomatoes

Hot Hors d'oeuvres

Toasted Sesame Shrimp Dumplings
Ginger Firecracker Shrimp
Curry Chicken Wings
Duck Asiago Chipotle Quesadilla
Spring Rolls (Choice of Pork, Chicken, Shrimp or Vegetables)
Walnut & Gorgonzola Stuffed Mushrooms
Mushroom Parmesan
Basil Wrapped Shrimp
Apple Poached Bratwurst with Whole Grain Mustard
Asparagus Wrapped with Proscuitto
Lamb Medallions with Olive Tapenade
Coconut Chicken Strips
Ricotta-Herb Wanton
Mini Navajo Tacos
Seafood Stuffed Mushrooms
Chicken or Turkey Curried Pot Stickers
Chorizo-Plantain Empanadas
Open Faced Smoked Salmon Quesadilla
Mignonettes of Tenderloin with Blue Cheese
Italian Sausage Empanadas with Marinara Dipping Sauce
Satay of Chicken or Beef in a Spicy Peanut Sauce
Coconut Shrimp
Seafood Mini Tacos
Hundred-Corner Shrimp Balls with Apricot Dipping Sauce
Swedish Meatballs
Crab Stuffed in Puff Pastry
Bacon Wrapped Scallops
Wild Alaskan Salmon Cake with Sun Dried Tomato & Red Chile Aioli
Green Tea Smoked Duck
Garlic & Rosemary Grilled Rack of Lamb (Served as Individual Chops)
Beef Tenderloin Canapés
Sausage Empanadas
Vegetable Empanadas
Red Chile Duck Wontons with a Soy Ginger Sauce
Marinated Grilled Lemon Shrimp with Roasted Peppers
Mushrooms Stuffed with Feta, Spinach & Bacon
Herbed Ricotta Wontons with Spicy Tomato Sauce
Blue Crab Cakes in a Tomato, Orange, Chipotle Sauce

Stationary Platters

(15 person Minimum)

Smoked Salmon Platters with Accoutrements

Elegant Display of Cheeses & Seasonal Fruits Served with an Assortment of Crackers

Crudités of Fresh Vegetables with Assorted Dipping Sauce

Brie Cheese wrapped in a Puff Pastry
(Serves 25 people)

Anti-Pasto

Grilled Vegetables
Marinade Olives
Roasted Peppers
Marinade Mushrooms
Shaved Parmesan
Proscuitto
Eggplant Rolled Goat Cheese
Grilled Toast Points