

Hors D'Oeuvres

Bite Size Sandwiches and Paninis

\$3

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 Foccacia 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

\$3.5

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

Flank Steak with Chimichurri Sauce

MP

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

Seafood Selection

\$5

Grilled Scallops with Butternut Squash Curry Topping

\$4

Grilled Shrimp and Avocado-Corn Relish on Corn Tortilla Chip

\$3

Crab and Mango Salad served on Plantain Plank

\$3

Smoked Salmon with Crème Fraîche on Pumpernickel Rounds
Artichoke & Dill Gougère filled with Smoked Salmon & Crème Fraîche
Smoked Salmon Crepe Roulade with Crème Fraîche and Chive
Medium Cocktail Shrimp

Vegetarian Selection

\$2.75

Caprese Skewers

Brie Cheese on Toasted Crostini with Grape Salad

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

Wild Mushroom Risotto Cake with Caramelized Onion

Spinach Risotto Cake with Tomato Caper Relish

\$3

Flaky Pastry Tartlet filled with: Apple, Leek & Gruyere Cheese or Asparagus, Shallots & Chèvre

Tea Sandwiches

\$3

Boursin & Cucumber on Brioche

Curried Chicken Salad on Pumpkinnickel

Artickoke Gougere with Smoked Salmon & Crème Fraiche

Hard-Cooked Egg, Fresh Herbs and Radish Salad on Wheat

Raisin-Nut Bread with Creamed Chevre and Black Forest Ham

Platters/Displays

\$4

Fresh Vegetable and Buttermilk Dill Dipping Sauce

\$5.50

Artisan Cheese, Cracker, & Fresh Fruit Display

Deli Meats with Cornichons, Kalamata Olives, Dijon Mustard; French Baguette Slices, Bread Sticks, Crackers
Fruit Plate

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 (10.5%), other service charges, and Server Gratuity

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