

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 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 \$3.50

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

Seafood Selection

\$5.00

- Grilled Scallops with Butternut Squash Curry Topping

\$4.00

- Crab and Mango Salad served on Plantain Plank

\$3.00

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

\$3.00

- Shrimp Pot Stickers with Ginger / Chili Dipping Sauce
- Smoked Salmon with Crème Fraîche on Pumpnickel 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

\$3.00

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 Pumpnickel
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

Artisan Cheese, Cracker, & Fresh Fruit Display \$5.50/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 \$5.50/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 (9.50%), other service charges, and Server Gratuity

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