HORS D’OEUVRES

On The Cold Side

**Seasonal Fresh Fruit:** A colorful display of sliced fresh fruits and berries artistically arranged.

**Vegetable Crudité Platter with Dip:** Assorted fresh vegetables cut into sticks for easy dipping. Served with our house-made ranch dip and hummus.

**International Cheeses:** An assortment of hard and soft gourmet cheeses crafted with cow and goat’s milk and originating from countries around the world.

**Chips and Salsa:** Tri-colored tortilla chips served with fresh-made tomato salsa. House-made guacamole may be added for an additional charge.

**Chips and Seven-Layer Dip:** Layers of refried beans, seasoned sour cream, house-made guacamole, cheddar cheese, marinated diced tomatoes, olives, and green onions form this savory dip. Served with a basket of tri-colored tortilla chips.

**Pita and Hummus:** House-made hummus served with pita chips and grilled pita wedges. Ask about our custom flavors of hummus.

**Herbed Crostini with Tapenade:** Your choice of tomato, peach, olive or marinated-vegetable tapenade accompanied by a basket of assorted crostini.

**Finger Sandwiches:** Assorted small sandwiches prepared with a variety of breads, deli meats and cheeses. For those who prefer vegetarian fare, grilled vegetables can be substituted.

**Pinwheel Sandwiches:** Assorted wraps filled with a variety of deli meats and cheeses. Vegetarian options are also available upon request. All are rolled pinwheel style, sliced and attractively displayed.

**Gourmet Assortment of Canapés:** See Cold Canapé Selections below.

**Antipasto:** An artistically displayed selection of cured meats, cheeses, grilled vegetables, marinated artichoke hearts and roasted peppers. Served with a basket of toast points.
**Caprese Skewers:** Skewers of fresh mozzarella balls, grape tomatoes, fresh basil and sundried tomatoes finished with a drizzle of balsamic reduction.

**Jumbo Shrimp Cocktail:** Succulent jumbo shrimp delicately poached in a flavorful court bouillon and impressively displayed. Served with fresh tangy cocktail sauce and lemon wedges.

**Seared Ahi Tuna:** Peppered Ahi tuna seared rare, sliced and presented with wasabi, pickled ginger and Ponzi Sauce.

**Ceviche:** Fresh snapper, sea scallops, and jumbo lump crab in a spicy lemon and pepper marinade. Served with crackers and lavash flatbread.

**Deluxe Seafood Platter:** A display of whole Maine lobster tail, jumbo shrimp, jumbo sea scallops, cocktail crab claws and either fresh ceviche or Ahi tuna salad. Served with fresh cocktail sauce.

**Sushi and Sashimi:** Made fresh with ingredients you choose. Please give us two days of advanced notice for this menu option.

**Beef Satay:** Asian-marinated beef grilled on skewers and finished with a sesame glaze.

**Chicken Satay:** Ginger-marinated chicken breast grilled on skewers and served with a ginger peanut sauce.

**Shrimp Satay:** Teriyaki-marinated shrimp grilled on skewers and served with a teriyaki glaze.

**Whole Grass Fed Beef Tenderloin:** Whole beef tenderloin rubbed with garlic and pepper, grilled medium rare, sliced and artfully displayed with grilled Portobello mushrooms, onions and bell peppers. Accompanied by mini artesian rolls, mustard, mayonnaise, horseradish, and au jus for dipping.

**Whole Poached and Smoked Salmon:** Fresh salmon poached in lemon and white wine. Beautifully displayed with a ring of smoked salmon rosettes and garnished with diced red onion, capers, sliced tomato, lemon and chopped hardboiled egg. Served with a basket of toast points.

---

**On The Hot Side**

**Spinach and Artichoke Dip:** Fresh spinach and artichokes cooked in a cheesy sauce. Served warm with your choice of chips or breads.
**Baked Brie in Puff Pastry:** Brie cheese topped with an apricot glaze, fresh raspberries and candied pecans. Wrapped in a puff pastry then baked to golden perfection.

**Grilled Chicken Tenders:** Chicken tenderloins seasoned with an in-house spice blend then grilled. Served with your choice of sauces including: barbeque, honey mustard, or ranch.

**Fried Chicken Fingers:** Chicken tenderloins seasoned with an in-house spice blend then breaded and fried until golden brown and crispy. Served with your choice of sauces including: barbeque, honey mustard, or ranch.

**Mini Grilled Vegetable Kabobs:** Cubes of zucchini, yellow squash, bell peppers, onions and mushrooms grilled on a skewer. Finished to your liking with a drizzle of either balsamic glaze or Greek dressing.

**Strauss Grass-Fed Beef Kabobs:** Fig and balsamic-marinated beef cubes skewered with zucchini chunks and mushrooms then grilled to medium rare.

**Chicken Kabobs:** Greek-marinated chicken morsels skewered with onions and bell peppers then grilled. Finished with a touch of warm feta vinaigrette.

**Colossal Shrimp Kabobs:** Asian-marinated shrimp skewered with fresh pineapple chunks and red pepper pieces then grilled. Finished with a sprinkle of black sesame seeds.

**Coconut Fried Shrimp:** Colossal shrimp breaded with flaked coconut and panko breadcrumbs then fried. Served with a spicy orange sauce.

**Mini Chicken Wellgreens:** Flaky puff pastries filled with tender morsels of white-meat chicken, prosciutto and mushroom duxelle then baked.

**Stuffed Mushrooms:** Mushroom caps filled with your choice of crab, sausage or spinach and cheese stuffing then baked.

**Bite-Size Jumbo Lump Crab Cakes:** House-made jumbo lump crab cakes served with remoulade.

**Spanakopita:** Phyllo dough stuffed with spinach and feta cheese then baked until light and crispy.

**Mini Manchego Cheese Quiche Bites:** Your Imagination is the limit. We will make these fresh to your liking. Favorites include, vegetarian, spinach and bacon, or ham and mushroom.
Wrapped Jumbo Shrimp: Jumbo shrimp wrapped in prosciutto and pan seared. Served with a side of mango coulis.

Wrapped Jumbo Sea Scallops: Jumbo sea scallops wrapped in Applewood-smoked bacon and pan seared. Served with lemon and black pepper aioli.

Sliders: Your choice of turkey, chicken, beef or pulled pork served with artesian rolls and appropriate condiments.

Fajitas: Mini flour tortillas filled with your choice of grilled beef, chicken or shrimp, shredded cheese, seasoned sautéed peppers and cilantro. Corn tortillas are available upon request.

Spring Rolls: Wheat flour pastry wrappers filled with diced vegetables and chicken, shrimp or pork then hand-rolled and fried golden brown. Served with assorted dipping sauces. A vegan option is available upon request.

Cold Canapés:

Stuffed Belgian Endive: Fresh Belgian endive leaves stuffed with creamy gorgonzola cheese, toasted walnut pieces and dried apricot.

California Cucumber Rolls: Thinly sliced cucumber layered with fresh apple, avocado, cilantro, cream cheese and lemon-infused baby greens then rolled.

Stuffed Cucumber Rounds: Thick slices of cucumber hollowed out and stuffed with spicy chicken salad.

Brie, Prosciutto, and Cranberry Crostini: Sliced brie cheese, prosciutto chiffonade and cranberry relish served atop crisp crostini.

Prosciutto-Wrapped Melon: Fresh cantaloupe and arugula greens wrapped in our finest thinly sliced prosciutto.

Prosciutto-Wrapped Asparagus: Tender asparagus spears with a touch of goat cheese, fresh rosemary and mandarin oranges wrapped in our finest thinly sliced prosciutto.

Grilled Peach Parcels: Lightly seasoned grilled peaches and goat cheese wrapped in our finest thinly sliced prosciutto.

Seared Ahi Tuna Crostini: Superior-quality peppered Ahi tuna seared rare, sliced and seasoned with lemon and capers. Served atop crisp crostini.
Peppered Beef Tenderloin with Orange-Scented Rosemary: Peppered beef tenderloin seared rare, sliced and served atop crisp crostini with horseradish cream and fresh orange-scented rosemary. Garnished with asparagus tips and aged Gouda.

Salmon Pinwheels with Black Sesame Seeds: Smoked salmon rolled pinwheel style with cream cheese, avocado, cucumber and fresh dill. Accented by black sesame seeds.

Bouches of Ceviche with Mango Salsa: A mini portion of scallop and crab ceviche, finished with a dollop of mango salsa.

Stuffed Cherry Tomatoes with Salmon Mousse: Cherry tomatoes filled with salmon mousse and topped with black olive tapenade.

Gorgonzola-Stuffed Fingerling Potatoes: Fingerling potatoes stuffed with fresh Gorgonzola cheese spread and finished with chopped walnuts.

Caprice Bites: Fresh mozzarella, basil and tomato served atop crisp crostini. Finished with a drizzle of balsamic glaze.

Shrimp and Red Onion Marmalade: Grilled shrimp, house-made red onion marmalade and roasted red peppers served atop herbed crostini.

Optional Hors d’Oeuvres Beverages Include:
Sweetened or unsweetened iced tea, lemonade, bottled water, canned soda, punch, and coffee. If you have other requests, we will do our best to fulfill them.