

# Cocktail Party

Here are some our most popular Appetizers.

Please note this is not intended as a meal

## Meat Appetizers

- Tangy & Spicy Thai Shrimp (no gluten added)
- Spicy Sushi style Salmon in Cucumber Cups (no gluten added)
- Mussels on the half shell with Salsa Crude (no gluten added)
- Salmon Caviar with Quail Egg on Toast
- Filo Tartlets with Asian Beef Salad

## Vegetarian Appetizers

- Stuffed Mushroom with Leek, Fennel and Goat Cheese (no gluten added)
- Sun-Dried Tomato Pesto in-house made Butter Puff Pastry Sticks
- In-House made Organic Rose Petal Jam with Goat Cheese
- Vanilla Meringue and Hazelnut Meringue with Whip Cream and Fruit (no gluten added)
- Mini Chocolate Truffle Cakes

## Vegan Appetizers

- Oven Roasted Tomato Brochette on toast
- Soba Noodle with Pickled Ginger Dressing on Spoons
- Zucchini "Ceviche" and Black Bean soft-shell tacos with Avocado "Cream"

You will have the complete Fresh Dish experience! Your appetizers will be plentiful, beautiful, crisp, and hot! The serving table will be refilled until your guests have had their fill and you can enjoy your event and not have to worry about a thing!

This includes Fresh Dish bringing all the assorted appetizer "parts" for your menu, putting them together and arrange them beautifully on our serving trays and refilling them throughout your event for *up-to 2* hours (or our servers can pass the trays around for your guests to enjoy for an additional staffing charge).

This option includes all the staffing needed to bring in the supplies, assemble and arrange the serving trays, setting up the serving table, including linens and other food display needs, and of course cleanup of the work area and serving table. All you have to provide is an area where we can assemble, heat and arrange the appetizers for you. We can bring in a small oven to heat the hot food if needed so the "work" area need not be a kitchen.