



Classic Hors d'Oeuvres

All appetizers are prepared and displayed to be enjoyed at room temperature.
Please inquire if you would like any served warm. We will be happy to make suggestions.
If you would like small orders of 1 dozen each, please add \$6 to the dozen price.

Vegetarian

\$31 per dozen / 2 dozen minimum

Hand Filled Cocktail Quiches

Kalamata Olive, Roma Tomato and Feta Cheese
Sun Dried Tomato and Goat Cheese
Caramelized Pear and Blue Cheese

Crispy Vegetarian Spring Rolls

Orange Plum Sauce

Dried Cranberry & Stilton Tarts

Flaky Short Crust, Rosemary and Parmesan.

Caprese Skewers

Drizzled with Balsamic Reduction

GF

Wild Mushroom Flatbread

Garlic Flatbread topped with cream cheese, our signature mushroom mix and drizzled with Truffle Oil.

Pecan Toffee Goat Cheese Pop

Skewered and Drizzled with Balsamic Reduction.

GF

Pan Seared Quesadillas

Roasted Veggie and Spicy Bean Dip
Brie, Fresh Papaya and Cilantro

Hand Rolled Thai Salad Rolls

GF V

Spicy Peanut Sauce

Crispy Tortellini Skewers

Skewered with Tomato Slices and Fresh Basil.
Sweet and Spicy Marinara Dip.

Waldorf Salad

GF

Blue Cheese, toasted Walnuts, Granny Smith Apples
and Fresh Basil in Endive Leaves.

Pear and Stilton Grilled Cheese

Rosemary and Butter sautéed pears, grilled with
Stilton and Mozzarella cheese.

Spanakopita

Phyllo Triangles filled with spinach and feta.
Fresh dill garnish.

Legend - GF Gluten Free DF Dairy Free V Vegan

Phyllo Flowers

Brie, Caramelized Onions, house made compote and Parmesan.

Brie and Roast Garlic Crostini

Fresh Grapes and Parmesan

Toasted Walnut and Roquefort Cheese GF

in Endive Leaves

Tuscan Bruschetta

Tomato, Basil, Garlic and Olive Oil on Garlic Crostini. Topped with Parsley and Parmesan.

Crispy Samosas

Mango Chutney

Devilled Eggs GF

"A Guilty Pleasure"

Dried Fig and Camembert Crostini

Balsamic Reduction

Poultry, Beef and Pork

\$33 per dozen / 2 dozen minimum

Dry Spiced Shaved Rib Eye

Roasted Garlic Crostini, Arugula, Au Jus, and Dijon Aioli.

Asian Duck Crepe Rolls

with Hoisin, green onions and Fresh Cilantro

Szechuan Beef

Pea Shoots and Toasted Sesame Seeds on Sticky Rice Towers

Ginger Chicken Thai Rolls

Rice Paper filled with Shredded Cabbage, Veggies, Cilantro and Ginger Chicken. Spicy Peanut Sauce.

Grilled Rosemary Lamb Pops GF

Tahini and Mint Dip

Applicable Market Price (please inquire)

Pulled Pork in Mini Cheese Biscuits

Coleslaw and Sweet Louisiana BBQ Sauce.

Sirloin Sliders

Brioche Bun, Spicy Pepper Relish, Aged Cheddar and Fresh Spinach.

\$ 3.00 per slider

Maple Bacon Grilled Cheese

Smoked Cheddar and Caramelized Onions.

Smoked Turkey Panini Bites

Brie, Mozzarella and Sun Dried Tomato Aioli.

Pesto Chicken Choux Puffs

Roasted Red Peppers, Fresh Spinach and Garlic Aioli.

Shaved Rib Eye Potato Cakes

Truffled Potato Cakes, Caramelized Onions, and Au Jus.

Moroccan Spiced Chicken Skewers (1.5 oz) GF

Cumin Scented Apricot Dip

\$33/ dozen

Sweet Madras Tenderloin Skewers

Yogurt Mint Dip

\$33/ dozen

Smoked Ham and Aged Cheddar Quiche

Flaky Short Crust and Dijon Honey Custard.

Pan Seared Quesadillas

Chipotle Chicken
Ancho Rubbed Beef
Chorizo and Provolone

Prosciutto and Asiago Quiche

Flaky Short Crust and Herbed Custard.

Korean BBQ Tenderloin Skewers

Sweet Soy and Ginger Dip

\$ 33/ dozen

Mini Yorkshires

Shaved Roast Beef, Au Jus and Caramelized Onions

Almond Chicken Skewers

Orange and Sweet Chili Sauce

\$ 33/ dozen

Roast Beef and Cheddar Biscuits

Thinly Sliced Roast Beef,
Horseradish Aioli, and Arugula.

Parsley Panko Crusted Chicken Tenders

Chipotle Mango Sauce

Spicy Beef Empenada

Flaky Short Crust and Sharp Cheddar.
Lime Sour Cream and Cilantro Garnish.

Asparagus and Prosciutto Rolls

GF

Perched on a Bed of Arugula.
Drizzled with Extra Virgin Olive Oil.

Grilled Chicken Satay (1.5 oz)

Soy and Turmeric Marinade. Spicy Peanut Sauce.

\$33/ dozen

Seafood

\$35 per dozen / 2 dozen minimum

Louisiana Crab Cakes

Roasted Red Pepper Remoulade

Orange Saffron Poached Scallops

GF

Cilantro Rice Cakes, Pea Shoots and Sesame Aioli.

Smoked Salmon Mousse

Caper Cream Cheese, Fresh Dill and Black Rye Crostini.

Sweet and Spicy Shrimp Taquitos

Flour Tortillas Cups, Monterey Jack Cheese,
and Mexican Spices.

Sautéed Garlic Prawns Wrapped in Prosciutto

GF

Perched on a bed of Arugula and drizzled
with Extra Virgin Olive Oil.

Sesame Crusted Ahi Tuna Taco Cups

Shredded Cabbage, Cilantro and Wasabi Aioli.

Bacon Wrapped Scallop

GF

Maple and Sriracha Glaze.
Served at room temperature.

Crispy Coconut Prawns

Sweet Chili Sauce

Smoked Salmon and Asparagus Pinwheels

Spinach and Tomato Flour Tortillas, Steamed
Asparagus and Smoked Salmon Dill Cream Cheese

Panko Crusted Wild Salmon Skewers

Chipotle Cream Sauce

Dungeness Crab and Gruyere Mushroom Caps

Served at Room Temperature.

GF