



## COLD HORS D'OEUVRES

### VEGETARIAN

GOLDEN BEETS, PISTACHIO GOAT CHEESE MOUSSE, CITRUS CRANBERRY JAM, CROSTINI

TORCHED APPLE BRUSCHETTA WITH FIG, BRIE AND BALSAMIC REDUCTION

AVOCADO DEVILED EGGS, SMOKED PAPRIKA, MICRO HERB [GF] [DF]

THAI SUMMER ROLLS WITH CHILI VINAIGRETTE [VEGAN] [DF]

MACADAMIA NUT CRUSTED HONEY GOAT CHEESE LOLLIPOP [GF]

GRILLED BALSAMIC MARINATED VEGETABLE BRUSCHETTA [DF]

PEAR, FIG, BRIE BRUSCHETTA WITH BLUSH WINE REDUCTION

STRAWBERRY GOAT CHEESE BRUSCHETTA WITH BASIL BALSAMIC REDUCTION

CUCUMBER CUP, ROASTED GARLIC BLUE CHEESE MOUSSE, CHERRY TOMATO [GF] [DF]

MASCARPONE CHEESECAKE TART, BRANDY MARINATED FIGS

EDAMAME AVOCADO HUMMUS STUFFED CHERRY TOMATO, CILANTRO [GF] [DF]

CUCUMBER CUP, BLACK BEAN & ROASTED CORN SALSA, CILANTRO PESTO [GF]

## COLD HORS D'OEUVRES CONT.

### MEAT

PROSCIUTTO WRAPPED ASPARAGUS [GF] [DF]

BEEF CARPACCIO CROSTINI, TRUFFLED AIOLI ARUGULA [DF]

### SEAFOOD

SEARED TUNA, SNOW PEA, WASABI AIOLI [DF]

SMOKED SALMON MOUSSE, CUCUMBER CUP, SALMON ROE, CHIVE STICK [GF]

SHRIMP COCKTAIL SHOOTER, COCKTAIL SAUCE [GF] [DF]

LOBSTER DEVILLED EGGS, SALMON ROE [GF] [DF]

## HOT HORS D'OEUVRES

### MEAT

COCONUT CHICKEN BITES, MANGO CURRY DIPPING SAUCE [GF] [DF]

MOROCCAN CHICKEN SATAY, GINGER MANGO CHUTNEY [GF] [DF]

MINI CHEESE SLIDER, DILL PICKLE, KETCHUP JERK CHICKEN SKEWERS, PINEAPPLE RUM GLAZE [GF] [DF]

CARIBBEAN BEEF MEATBALLS  
ROSEMARY AND GARLIC MARINATED LAMB LOLIPOPS, SALSA VERDE [GF]

BEEF EMPANADA, CHERMOULA DIPPING SAUCE

SINGAPORE BEEF SATAY, SESAME CHILI DIPPING SAUCE [DF]

MINI CUBAN SANDWICHES, ROASTED PORK, HAM, SWISS CHEESE, MUSTARD

CURRY LAMB CROQUETTES, MINT PESTO

## HOT HORS D'OEUVRES CONT.

### SEAFOOD

RED CURRY--CRUSTED SHRIMP, COCONUT CREAM SAUCE [GF] [DF]

APPLEWOOD--SMOKED BACON WRAPPED SEA SCALLOPS, ORANGE HORSERADISH

ALASKAN SALMON CAKES, LEMON CAPER AIOLI

CRAB CAKES, CREOLE REMOULADE SAUCE [GF]

THAI BBQ SHRIMP SKEWER WITH PASSION FRUIT SAUCE [DF]

SWEET CHILI GLAZED TUNA TATAKI SKEWER [DF]

### VEGETARIAN

FINGERLING POTATOES, CAMEMBERT, TRUFFLE OIL, SCALLION [GF]

FALAFEL SPHERES, CHIPOTLE HUMMUS

WILD MUSHROOM PHYLLO SAMOSAS

PORTABELLA RISOTTO ARANCINI, TRUFFLE AIOLI



## STATIONS

### ITALIAN MEAT AND CHEESE PLATTER

WITH PROSCIUTTO DI PARMA, CAPICOLA, MORTADELLA, PROVOLONE, PEPPERONCINI, OLIVES, GRAINY MUSTARD AND FOCACCIA

### FINE DOMESTIC AND IMPORTED MARKET CHEESE BOARD

WITH STRAWBERRIES, GRAPES, SPICED PECANS AND CRACKERS

### RAW BAR

BLUE POINT OYSTERS, CLAMS ON THE 1/2 SHELL, SNOW CRAB CLAWS, JUMBO SHRIMP COCKTAIL  
SERVED WITH A MIGNONETTE SAUCE, COCKTAIL & TABASCO

### JUMBO SHRIMP COCKTAIL

WITH TRADITIONAL COCKTAIL SAUCE

### DELUXE MEDITERRANEAN DISPLAY

WITH IMPORTED CURED MEATS, CHEESES, MARINATED OLIVES, ROASTED GARLIC HUMMUS, EGGPLANT BABA GANOUSH, FOCACCIA, FALAFEL, STUFFED GRAPE LEAVES AND GRILLED VEGETABLE KEBABS

## DIPS

### TRIO OF HUMMUS

ROASTED GARLIC, SUN-DRIED TOMATO, GOAT CHEESE, WITH HERBED PITA CHIPS

ROASTED RED PEPPER AND ARTICHOKE WITH FLATBREADS

LENTIL AND GREEN CURRY WITH SESAME FOCACCIA

SMOKED SALMON WITH BAGEL CHIPS

OLIVE TAPENADE WITH FLATBREAD

### FRUIT PLATTER

A DISPLAY OF THE FRESHEST SEASONAL FRUITS. [SERVES 10-12]

### ASSORTED SWEETS

COOKIES, PASTRIES, AND MINI CANNOLI'S

## PRE-FIX PLATTERS

### TUSCANY MEDLEY

CHICKEN ROULADE, SUN-DRIED TOMATOES, SPINACH

BALSAMIC PORTOBELLO MUSHROOM SKEWERS

SKEWERED DUCK BREAST

GRILLED EGGPLANT, TRI-COLOR PEPPERS  
ZUCCHINI FRITTERS

### THAI HORS D'OEUVRES

GRILLED SHRIMP, GINGER, COCONUT CHILI SAUCE

CRAB ROLL WITH MANGO, CHINESE CABBAGE  
BEEF SATAY

FRIED VEGETABLE WANTON

BATONS OF DAIKON RADISH & PEA-PODS

## INTERNATIONAL

### HORS D'OEUVRES

GRILLED MARINATED SHRIMP

GRILLED COD KEBABS

SKEWERED GRILLED CHICKEN BREAST

SKEWERED BATONS OF GLAZED SWEET  
POTATOES

GRILLED ASPARAGUS & PEPPER GARNISH

## PRE-FIX PLATTERS CONT.

### TAPAS CANAPE

WHOLE POACHED SHRIMP, LEMON, DILL SAUCE

GRILLED CHORIZO ON SKEWER

SKEWERED SEVILLE ORANGE CHICKEN

SPINACH, PINE NUTS, RAISIN EMPANADAS

EGGPLANT STUFFED WITH MONTEREY JACK

MARINATED SPANISH OLIVES

### VEGETARIAN ADRIATIC MEDLEY

PHYLLO, MEZZALUNA, EGGPLANT, RAISINS, WALNUTS

SPANAKOPITA, SPINACH, FETA, PINE NUTS

SKEWERED MARINATED BOCCONCINI

MARINATED PEPPERS, MUSHROOMS

KALAMATA OLIVES, FETA CHEESE

### EL RIO GRANDE MEDLEY

GRILLED BEEF, VEGETABLE, CHEESE  
EMPANADAS

CRISPY TACO CUP WITH SPICY BEEF

MEDALLIONS OF CHICKEN ROULADE FILLED

WITH MONTEREY JACK, CHILI PEPPERS

CAYENNE ZUCCHINI SKEWERS

BATONS OF JALAPENO CHEDDAR

### VEGETARIAN ANTIPASTO

HERBED BOCCONCINI ON SKEWER

SMOKED MOZZARELLA, PARMEGIANO

REGGIANO

GRILLED ZUCCHINI, GRILLED EGGPLANT

MARINATED ARTICHOKE

ROASTED RED PEPPERS & ITALIAN OLIVES

HEARTH BAKED BREADS

### MEDITERRANEAN MIXED GRILL

SKEWERED GRILLED CHICKEN BREAST

SKEWERED GRILLE D SHRIMP

LEG O F LAMB KEBAB

OVEN-ROASTED TOMATOES

ROASTED CARROTS, BEETS & PARSNIPS

PARMEGIANO REGGIANO

MANGO-CHUTNEY DIPPING SAUCE

### NUEVO LATINO MEDLEY

RUM MARINATED WHOLE SHRIMP

GRILLED CHICKEN EMPANADAS, LIME-SALSA

GRILLED SKIRT STEAK ROULADE FILLED WITH  
CARAMELIZED MUSHROOMS, ONIONS, SWEET

POTATO BATONS

AVOCADO & LIME SALSA