

Passed Hors D'Oeuvres

Must accompany other food service (\$7.00 minimum cost per person)

HOT

Seafood

- Sweet Potato Cakes with Dungeness Crab Mornay
- Miniature Crab Cakes with Triple Mustard Sauce
- Twice Baked New Potatoes with Lobster Thermidor
- Lobster Tempura Bites with Secret Soy Sauce
- Coconut Shrimp Bites with Sweet Chili Sauce
- Grilled Basil Shrimp Wrapped with Bacon

Poultry / Meat

- Mexican Chicken Empanadas
- Grilled Chicken, Gruyère Cheese and Jalapeno Wrapped in Bacon
- Pistachio-breaded Lemongrass Chicken Bites
- Sirloin Negimaki

Vegetarian

- Mozzarella Cheese and Mushroom in Phyllo Cups
- Mini Grilled Pizza Rustica with Goat Cheese and Pesto
- Bite-sized Tarts of Gorgonzola, Walnuts and Pears
- Tamale Cups with Green Chile Queso

COLD

Seafood

- Smoked Salmon Roulade with Cilantro Lime Cream Cheese
- California Roll with Avocado and Red Pepper
- Grilled Sesame Shrimp with Cucumber

Poultry / Meat

- Tortilla Cups with Southwestern Chicken
- Thai Chicken with Daikon in a Wonton Cup
- Asparagus Spears with Prosciutto and Herbed Boursin
- Shaved Beef Carpaccio and Arugula on Flatbread with Garlic Aioli
- Crostini with Prosciutto and Caciotta Cheese
- Tortilla Cups with Tequila Lime BBQ Pulled Pork and Guacamole

Vegetarian

- Cucumber Rounds with Boursin Cheese and Tomato
- Grapes with Stilton Cheese Rolled in Toasted Almonds
- Celery with Bleu Cheese Mousse
- Caprese Brochette (Fresh Mozzarella Pearl, Grape Tomato, Basil and Balsamic Drizzle)

