ELEGANT EVENTS
AND
CUSTOM CATERING

Innovative Concepts. Flawless Execution.

PASSED HOT HOR DOEU'VRES

Roasted Pumpkin & Goat Cheese Tartlets

Mini Crab Cakes w/Sweet Chili Dipping Sauce

Pear, Onion & Gruyere Mini Tartlets

Lemon Parmesan Chicken Skewers w/Roasted Garlic Dipping Sauce

Lobster Bisque Shooter w/a Chilled Lobster Skewer

Cherry & Brie Tartlets

Bacon Wrapped Water Chestnuts

Peppered Bacon Wrapped Scallops

Stuffed Mushrooms w/Garlic Buttered Bread Crumbs, Prosciutto & Pecorino Romano

Veggie Spring Rolls w/Blueberry Soy Infused Dipping Sauce

Sweet Potato & Bacon Tartlets w/ a Maple Drizzle

Sirloin & Gorgonzola Wrapped in Bacon

Coconut Shrimp or Chicken w/a Sweet & Sour Dipping Sauce

Lollipop Baby Lamb Chops

Bacon Straws

Mini Potato Pancakes w/Crème Fraiche & Dill

Sweet & Sour Meatballs on a Pretzel Stick

Pear, Bacon, Melted Cheddar on Brioche

Apple Wedges Wrapped in Bacon & Brown Sugar

Asian Chicken Rolls w/a Tangy Plum Dipping Sauce

Baked Stuffed Mushrooms w/ Jumbo Lump Crab Meat

3340 S.E. Federal Hwy, #201, Stuart FL, 34997
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TABLE PRESENTATIONS

Creamy Brie Dip w/Artichokes & Jumbo Lump Crab Meat

Dried Cherries, Pecans & Rosemary Brie en Croute

Havarti w/Whiskey Carmel Sauce

Hot Crab Dip w/ Crisp Pita Wedges

Seasonal Fresh Fruit & Cheese Display

Antipasto Presentation

Fresh Vegetable Crudite w/a Danish Blue Cheese Dip

Shell on Seafood Salad Display Marinated in garlic, lemon & lime Vinaigrette
Shrimp, Mussels, Clams, and Scallops

Sushi & Sashimi Display

Hot Spinach and Artichoke Dip w/ Artisan Crackers

Smoked Fish Dip w/ an array of Gourmet Crackers

Vegetarian Delight Dips, Hummus, Tapenades, Arugula Green Goddess

Fresh Seasonal Grilled Veggies

Smoked Salmon w/Capers, Onion, Chopped Egg & Crème Fraiche

Trio of Shrimp, Lobster & Jumbo Lump Crab Meat Salads in Mini Croissant

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PASSED COLD HOR DOEU'VRES

Shrimp Ceviche Shooter w/a Plantain Chip

Garlic & Herb Bruschetta

Sopressata Coronettes w/Radicchio, Pepperoncini & Goat Cheese

Prosciutto Wrapped Seasonal Fresh Melon

Plantain Chips, Cream Cheese & Jalapeno Red Pepper Jelly

Roasted Jumbo Shrimp Cocktail w/ Spicy Cocktail Sauce

Ale n Apricots, Ale Soaked Apricots Stuffed w/Gorgonzola, & Honey Glazed Pecans

Strawberry, Gorgonzola, & Chive Bruschetta

Yellow & Red Tomato Bruschetta w/Basil & Garlic

Antipasto Skewers Wrapped w Prosciutto

Baguette w/Goat Cheese, Smokey Bacon w/ a Maple Drizzle

Steak Crostini w/ Horseradish Cream Sauce & Chive

Garlic Marinated Tomato Basil & Mozzarella on Mini Forks

Creamy Gorgonzola Endive Boats w/Cranberry & Candied Walnuts

Garlic Shrimp Bruschetta on Cuban Bread Rounds

Salmon Lollypops w/Dill

Marinated Mozzarella Wrapped In Prosciutto

Tuna Tataki Rolled in Black & White Sesame Seeds

Watermelon, Feta, Cucumber Skewers w/ a Balsamic Drizzle

Crème Fraiche Smoked Salmon & Basil Rolls

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