



HORS D'OEUVRES

- Phyllo bouchée filled with brie and cranberry chutney.
- Smoked salmon with cream cheese in a cucumber cup.
- Coconut shrimp with garlic Aioli.
- Caprese skewer- bocconcini, baby tomato, fresh basil.
- Chicken satay skewer with spicy sauce.
- Vegetable sticks with dip in a shot glass.
- Meat ball lollipops with marinara sauce.
- Vegetarian spring rolls with plum sauce.
- Gazpacho dubbed with crème fraiche, served in a shot glass.
- Rice paper roll with julienne vegetables, tofu and fresh mint.
- Profiteroles with salmon mousse.
- Bruschetta with cherry tomatoes & balsamic caramelized onions.
- Spicy shrimp skewer with hot sauce dip.
- Butternut squash soup in a shot glass.
- Eggplant polpettine.
- Arancini Siciliani (fried risotto balls with Ricotta and Parmesan).
- Mini beef sliders.
- Smoked salmon with cream cheese in a cucumber cup
- Caprese skewer- bocconcini, baby tomato, fresh basil
- Rice paper roll with julienne vegetables, tofu and fresh mint
- Roast beef asparagus roll
- Date filled with goat cheese, wrapped in Prosciutto
- Roast beef asparagus roll.
- Shrimp mousseline on cucumber disk.
- Duck mousse crostini.
- Lobster and avocado profiterole.
- Poached pear and herbed goat cheese on crostini.
- Stuffed quail eggs and domestic caviar.
- Speck ham tartar on butternut squash purée.
- Tasting spoon with seared scallops.
- Date filled with goat cheese, wrapped in Prosciutto.
- Scallops wrapped in prosciutto.
- Mini beef Wellington.

Minimum four dozen per variety.