



PASSED HORS D'OEUVRES

CHOICES FEATURING SEAFOOD

SHRIMP DIJON CURRY PUFFS
MINIATURE CRAB CAKES, DILL DIP
SMOKED SALMON ROULADE BLACK RUSSIAN CROSTINI
SMOKED SALMON WITH APPLE CRISP

CHOICES FEATURING VEGETARIAN

PIZZA MARGHERITAS (MOZZARELLA, PLUM TOMATOES, BASIL, PESTO SAUCE)
ASPARAGUS & BRIE PASTRY SATCHELS
CARAMELIZED PEAR AND BRIE PINWHEELS
MINI GOURMET GRILLED CHEESE SANDWICHES
CLOSED CUCUMBER WITH WATERCRESS & BOURSIN CHEESE
BELGIAN ENDIVE & HERBED CHEESE BLOSSOM
GREEK STYLE MINIATURE SPINACH & FETA PIES

CHOICES FEATURING CHICKEN AND TURKEY

SKEWERED CHICKEN GRILLED WITH CURRY HONEY DIP
COCONUT CHICKEN WITH MANGO CHUTNEY
MINIATURE TURKEY RUBEN
SKEWERED PISTACHIO & ALMOND CRUSTED CHICKEN BREAST STRIPS, HONEY MUSTARD DIP
BELGIAN ENDIVE SPEARS WITH POACHED CHICKEN, GRAPES & WALNUTS
ORIENTAL SESAME CHICKEN SATAY SERVED WITH ORANGE LIME REDUCTION

CHOICES FEATURING BEEF AND PORK

CHARRED BEEF TENDERLOIN SKEWERED WITH GARLIC HERB MAYONNAISE
PEPPER CRUSTED FILET MIGNON ON TOASTED BRIOCHE WITH DIJON CRÈME FRAICHE
MINIATURE BACON, LETTUCE, TOMATO ON TOASTED ROUNDS
BACON WRAPPED WATER CHESTNUTS
BACON WRAPPED FIG WITH REGGIANO
PROSCIUTTO FONTINA CHEESE SUNDRIED TOMATO PINWHEELS

\$3.75 PER PERSON ADDITIONAL

MINIATURE PRIME RIB BURGERS, AGED CHEDDAR ON TOASTED BRIOCHE,
ARUGALA, TOMATO, & CORNICHON

CHOICE OF (8) WITH DINNER RECEPTION 10.50 PER PERSON

CHOICE OF (10) WITHOUT DINNER RECEPTION \$22.00 PER PERSON

(18% Service Charge)
(6% Sales Tax)