

# THE MASONIC

T E M P L E

DETROIT

## **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 REUBEN  
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

### **\$4.00 PER PERSON ADDITIONAL**

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

**CHOICE OF (8) WITH DINNER RECEPTION \$12.00 PER PERSON**

**CHOICE OF (10) WITHOUT DINNER RECEPTION \$24.00 PER PERSON**

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