

# Hors d'oeuvres Menu

## **COLD HORS D'OEUVRES**

### **Vegetarian**

- Golden beets, pistachio goat cheese mousse, citrus cranberry jam, crostini
- Torched apple bruschetta with fig, brie and balsamic reduction
- Avocado deviled eggs, smoked paprika, micro herb GF/DF
- Thai summer rolls with chili vinaigrette V/DF
- Macadamia nut crusted honey goat cheese lollipop GF
- Grilled balsamic marinated vegetable bruschetta DF
- Pear, fig, brie bruschetta with blush wine reduction
- Strawberry goat cheese bruschetta with basil balsamic reduction
- Cucumber cup, roasted garlic blue cheese mousse, cherry tomato GF/DF
- Mascarpone cheesecake tart, brandy marinated figs
- Edamame avocado hummus stuffed cherry tomato, cilantro GF/DF
- Cucumber cup, black bean & roasted corn salsa, cilantro pesto GF

### **Meat**

Prosciutto wrapped asparagus GF/DF

Beef carpaccio crostini, truffled Aioli arugula DF

### **Seafood**

- Seared tuna, snow pea, Wasabi Aioli DF
- Smoked salmon mousse, cucumber cup, salmon roe, chive stick GF
- Shrimp cocktail shooter, cocktail sauce GF/DF
- Lobster devilled eggs, salmon roe GF/DF

## **HOT HORS D'OEUVRES**

### **Vegetarian**

- Fingerling potatoes, camembert, truffle oil, scallion GF
- Falafel spheres, chipotle hummus
- Wild mushroom phyllo samosas
- Portabella risotto arancini, Truffle Aioli

### **Meat**

- Coconut chicken bites, mango curry dipping sauce GF/DF
- Moroccan chicken satay, ginger mango chutney GF/DF
- Mini cheese slider, dill pickle, ketchup
- Jerk chicken skewers, pineapple rum glaze GF/DF
- Caribbean beef meatballs
- Rosemary and garlic marinated lamb lolipops, Salsa Verde GF
- Beef empanada, chermoula dipping sauce
- Singapore beef satay, sesame chili dipping sauce DF
- Mini cuban sandwiches, roasted pork, ham, swiss cheese, mustard
- Curry lamb croquettes, mint pesto

### **Seafood**

- Red curry-crusting shrimp, coconut cream sauce GF/DF
- Applewood-smoked bacon wrapped sea scallops, orange horseradish
- Alaskan salmon cakes, lemon caper aioli
- Crab cakes, creole remoulade sauce GF
- Thai BBQ shrimp skewer with passion fruit sauce DF
- Sweet chili glazed tuna tataki skewer DF

V-Vegan

DF-Dairy Free

GF-Gluten Free

# Stations

## **Italian Meat and Cheese Platter \$9.00 per person**

with prosciutto di Parma, capicola, mortadella, provolone, peperoncini, olives, grainy mustard and focaccia

## **Fine Domestic and Imported Market Cheese Board \$7.00 per person**

*with strawberries, grapes, spiced pecans and crackers*

## **Raw Bar \$13.00 per person**

Blue Point Oysters, Clams on the 1/2 Shell, Snow Crab Claws,  
Jumbo Shrimp Cocktail,  
Served with a mignonette sauce, cocktail & Tabasco

## **Jumbo Shrimp Cocktail \$8.00 per person**

with traditional cocktail sauce

## **Deluxe Mediterranean Display: \$8.00 per person**

with imported cured meats, cheeses, marinated olives, roasted garlic hummus, eggplant baba Ganoush, focaccia, falafel, stuffed grape leaves and grilled vegetable kebobs

## **Dips: \$5.00 per person**

- Trio of Hummus: roasted garlic, sundried tomato, Goat cheese, with herbed pita chips
- Roasted Red Pepper and Artichoke with flatbreads
- Lentil and Green Curry with sesame focaccia
- Smoked Salmon with bagel chips
- Olive Tapenade with flatbreads

**Fruit Platter** \$5.00 per person

A display of the freshest seasonal fruits. Serves 10-12.

**Assorted Sweets** \$7.00 per person

Cookies, Pastries, and mini cannoli's