

Butlered Hor D'oeuvres

Coconut Shrimp with Pumpkin-Curry Dipping Sauce

Crab cakes with Spicy Lime Remoulade

Gruyere Puffs with Crabmeat

Maple- Pepper Salmon Bites

Salt Cod Fritters with Guava-Lime Dipping Sauce

Rock Shrimp "Lollipops" with Curry-Peanut Sauce

Mini Potato Pancakes with Smoked Salmon and Capers

Scallops wrapped in Applewood smoked Bacon

Lettuce Wraps with Seared Scallops, Bacon and Spicy Chipotle

Crab Salad in Cucumber Cups with Crispy Leeks

Grilled Scallops, Avocado, and Jalapeno Pesto in Tortilla Cups

Potato and Celeriac Pancakes with Apple Chutney

Petit Monsieur with Béchamel Sauce

Mini BLT-s – Peppered Bacon, Argula and Pickled Onions on Pate Choux

Exotic Purple Orchids filled with Herbed Cheese

Caramelized Onion, Blue Cheese and Bacon Tartlet with Vanilla Bean Vinaigrette

Warm Brie in Filo Cups with a Sweet and Spicy Pecan and Pear

Fig, Gorgonzola and Prociutto Bites

Baby Lamb Chops with Rosemary Aioli

Moroccan-Spiced Lamb Skewers with Yogurt Taziki

Duck Confit on Endive with Morello Cherry Sauce

Bananas wrapped in Bacon with Curried Chutney

Chevre, Bacon and Chives on Purple Potato Chip

Fig, Chevre, and Pancetta Tartlets

Twice-baked Fingerling Potatoes with Bacon and Cheddar

Crispy Ham and Asparagus rolls with Cognac-Citrus Dipping Sauce

Chicken or Beef Satay with Peanut Dipping Sauce
Pork dumpling with Soy-ginger Dipping Sauce - Served in Chinese Spoons
Butternut Squash Risotto served in Spoons (other flavors available)
Carmelized Onion and Boursin Tartlets
Mini Tomato, Goat Cheese and Olive Quiche (other flavors available)
Seared Scallops and Creamy Leek Tartlets
Assorted Palmiers – Spicy Cheddar, Olive Tapenade, Prociutto and Gorgonzola
Beet, Orange and Roquefort Salad on Endive Leaves
Scallop and Corn Relish with Avocado Puree in Tortilla Cups

Crostini

Crostini with Chevre, Roasted Red Peppers and Basil
Fava Bean and Fresh Ricotta
Rare Beef Tenderloin with Creamy Horseradish Sauce
Spicy Jerk Pork with Creamy Pineapple Sauce
Grilled Rib-eye With Fried Shallot Rings and Argula
Rosemary-Roasted Red Peppers on Focaccia Squares
Grilled Tuna with Chipotle Crème Fraiche
Crostini with Eggplant Capanota
Hummus Crostini with Olive Medley Garnish

Sliders

Mini Baby Burgers made to eat in two bites

Kobe Beef with Pickled Onions, Horseradish, Blue Cheese and Argula

Pulled Pork with Homemade BBQ Sauce and Cole Slaw

Ground Lamb, Feta and Taziki

Meatball Slider with Fresh Mozzarella and Parmigiano-Reggiano

Ground Turkey with Chipotle Mayo, Avocado and Tomato Slice

Kobe Beef with Crisp Onion Rings, Cheddar Cheese and Kosher Pickle Chip

Ground Chicken Burger, Spicy Jamaican Jerk Sauce, Creamy Sauce, Pineapple Slice

Mini Pizza Wedges

Spicy Sausage and Peppers

Goat cheese, Figs and Prosciutto

Mushrooms, Carmelized Onions and Rosemary

White pizza with Argula and Prosciutto

Pear, Blue Cheese, Pancetta and Carmelized Onion

Goat Cheese, Spinach and Mozzarella

Traditional Mozzarella and Fresh Tomato Sauce

Fresh Corn and Scallions

Sausage, Sundried Tomatoes and Carmelized Onions

Grilled Eggplant and Roasted Red Peppers

Charred Lobster and Tomatoes

Canapés

Smoked Salmon Mousse on Cucumber Slices

Beet and Roquefort Canapés

Goat Cheese and Tapenade

Shrimp, Cucumber and Dill on Pumpernickel

Grilled Zucchini

Balsamic Fig and Goat cheese on Flatbread

Smoked Salmon Rolls with Argula, Mascarpone and Capers

Smoked Salmon Canapés with Cucumber and Mint

Melon and Prociutto Canapés

Assorted Quesadillas

Wild Mushroom and Jack Cheese

Skirt Steak, Gorgonzola and Argula

Cilantro Pesto and Shrimp with Mango Salsa

Carmelized Onion, Bacon and Roasted Tomatoes

Butternut Squash and Carmelized Red Onions with Chipotle Sour Cream

Lobster and Papaya with Creamy Mango dipping sauce

Duck and Goat Cheese Quesadilla with Chipotle Sour Cream

Green Apple and Cheddar

Sips

Broccoli-Leek Sips with Lemon-Chive Cream

Carrot-Orange Sips with Crème Fraiche

Creamy Lobster Bisque Soup Sips

Gazpacho Shots Served in Cucumber Cups

Roasted Red Pepper with mini Bread Stick Garnish

Sweet Potato Bisque with Crème Fraiche Garnish

Chilled Vanilla-Scented Carrot Soup Sips with Mascarpone and Shrimp Garnish

Butternut Squash with Pear Garnish

Creamy Tomato with Mini Grilled Cheese Garnish