

Cold Appetizers

Festive Fruit Display

Seasonal Fresh Fruit Artfully Displayed with Grapes and Berries, served with Pina Coloda Dip Boat or Honey Lime Chantilly

Garden Display

A Colorful Arrangement of Fresh Produce served with Your Choice of House Made Dips, Sun-dried Tomato, Roasted Red Pepper, Herbed Ranch or Cucumber Yogurt

Country Crudite

Poached Asparagus and Haricot Vert, Sweet Red Peppers, Baby Carrots, Zucchini Wedge, Mushrooms, Baby Corn, Cauliflower Florets, Snow Peas, Scallions and Raddish
With Sun-dried Tomato Aioli or Honey Dijon Ranch Dipper

Walkabout Crudite

Long Stem Martini Glass filled with Seasonal Veggies and your Favorite Dip

Antipasto Platter

A Selection of Roasted and Grilled Peppers, Eggplant, Squash and Zucchini, Fresh Mozzarella, Provolone and Manchego Cheese, Kalamata and Green Olives, Marinated Artichoke Hearts, Hearts of Palm with Genoa Salami, Mortadella and Pepperoni
Served with Parmesan Bread Sticks and Focaccia Wedges
(Minimum of 20 Guests)

Domestic Cheese and Veggie Tray

Served with Your Favorite Dip and Cocktail Crackers

Imported Cheese Display Combined with Mini Cheese Truffles

Served with Rice Wafers and Flatbread's

"PICTURE PERFECT TORTE'S"

Mediterranean Torte A colorful trio of pesto, sun dried tomato and olive tapenade layered between whipped cream cheese

Smoked Salmon Torte A savory cheese cake made with fresh smoked slamon, whipped cream cheese baked in a walnut dill crust.

Shitake Mushroom Torte A savory cheese cake made from wild shitake mushrooms, fresh garlic and shallots. Baked in a parmesan cheese crust.

Piquant Sweet Cherry Pepper
Stuffed with Herb Cheese

Vegetarian Summer Rolls
With Plum Teriyaki Glaze

Capresse Kebobs
Marinated Mozzarella and Tomato Skewers with Fresh Basil

Gazpacho Cucumber Shooters

Greek Salad Skewers
English Cucumber, Cherry Tomato, Kalamata Olive and Feta Cheese
marinated in Extra-Virgin Olive Oil and Fresh Herbs

Belgian Endive Petals
Filled with Sweet Potatoes, Bacon, Sour Cream and Chives
Filled with Zesty Waldorf Salad

Hummus with Tapenade Duo served with Toasted Pita Triangles
Add Roasted Red Pepper, Smokey Chipotle or Sun-dried Tomato

Seven Layered Mexican Dip
Guacamole, Refried Beans, Shredded Cheese, Sour Cream, Salsa,
Black Olives, Lettuce and Tomato served with Tortilla Scoops

Asparagus Wrapped in Prosciutto

Asparagus with Parmesan Dipping Sauce
Roast Asparagus until Tips are Lightly Golden and served at Room
Temperature with Light Dipping Sauce

Cocktail Sandwiches:
*All Meats Prepared in House, Roast Turkey, Beef and Cheddar, Baked
Ham & Swiss, Albacore Tuna and Chicken Salad on House Made Rolls*

Mini Foccacia Triangles
With Pesto Goat Cheese and Roasted Veggies

Party Pinwheels
Tortilla Roll-ups with Cream Cheese and Grilled Vegetables
Roast Beef Horseradish Cream
Turkey, Cranberry and Walnuts

Monterey Beef Wraps

Thinly Sliced Seasoned Roast Beef, Shredded Carrots, Monterey Jack Cheese, Cream Cheese and Leaf Lettuce in Mini Tortilla Wraps

Around the World Mini Wrap Trio

Thai Beef with Spicy Peanut Sauce

Southwestern Chicken

California Veggie

Country Biscuits with Southern Ham

Sweet Potato Biscuits

With Honey Baked Ham, Smoked Gouda and Orange Marmelade

Chilled Whole Filet of Salmon

Displayed and Served with Shaved Red Onions, Minced Hard-boiled Egg, Capers, Sour Cream and Fresh Dill

Jumbo Crab Claw Display

With Chili Lime Aioli

Jumbo Shrimp Cocktail

Served with Fresh Lemon Slice and Cocktail Sauce

Sweet Treats:

House Made Cookie Tray

Upscale Dessert Bites

A Variety of Mini Cheesecakes, Lemon Bars, Chocolate Espresso Brownies, Scandanavian Almond Bites, Coconut Mongo Bars, Carrot Cakes, Pecan Kisses, Chocolate Mousse Cups and Gourmet Chocolate Covered Strawberries

Cheesecake Stuffed Strawberries Dipped in Dark Belgian Chocolate

"Tuxedo Dressed" Strawberries

Cinderella Pumpkin Dip

Served with Gingersnap's and Snickerdoodles

Sweet and Spicy Cocktail Nuts