

Hot Appetizers:

Served Warm or Room Temperature

Grilled Pineapple Skewers with a Rum Glaze

Winter Roasted Butternut Squash Soup Shooters

Lobster Bisque Shooters

“BAKED BRIE FAVORITES”

Served with French Baguette Rounds

Baked Brie in Phyllo with Choice of:

Honey and Pecans, Baked Apples and Raspberries or Cranberry and Walnuts

Baked until Soft, topped with raspberry glaze and freshly toasted pecans

Baked until Soft, topped with apricot glaze and freshly toasted almonds

Baked until soft, topped with Kahlua, brown Sugar and pecans
Served with Ginger Snaps

Baked Camembert

Topped with Caramelized Onions, Mango Chutney, Blend of Spices with French Bread

Baked Brie, Apple and Raspberry Bundles

Baked Crab Dip

Served with Baguettes

Artichoke and Red Onion Spread

Served with French Bread Medallions and Tortilla Chips

Warm Spinach Dip in a French Bread Bowl

Served with Fresh Vegetables and Cocktail Crackers

Warm Shitake and Artichoke Dip

Served with Garlic Butter French Rounds

Plum and Soy Pork Skewers

Lamb Skewers with Soy, Lemon and Mirin

Served with Sweet Sherry Sauce

Authentic Italian Meatballs

Sweet and Sassy Cranberry Meatballs

Beef Roulades with Boursin Cheese

Beef Tenderloin Crostini

With Marinated Red Onion and Blue Cheese Spread, Garnished with Red Pepper

Seasoned Beef Skewers with Wasabi Aioli

Hoisin Glazed Flank Steak Spiral

Stuffed with Roasted Red Pepper, Scallions and Mozzarella

Shaved Tenderloin of Beef on Toasted Baguettes

Topped with Horseradish Cream and Garnished with Fresh Rosemary

Charred Peppered Prime Tenderloin

Whole Tenderloin of Beef, Rubbed with Spice, Grilled to Medium Rare and Sliced Thin,

Escorted by Petit Rolls, Sweet Onion Marmalade and Sour Cherry Sauce

Carved Smoked House Ham Display

Served with Mini Egg and Butter Rolls with Honey Dijon Aioli

Ginger and Molasses Turkey Breast

Boneless Breast of Smoked Turkey Glazed and served at Room Temperature

Offered with Sweet Potato Rolls, Cranberry Sauce and Bourbon Grain Mustard

Almond Chicken Petals with Spicy Pomegrante Sauce

Curried Coconut Chicken Sticks

Sauteed Chicken Skewers with English Thyme and Rosemary

Served with Black Truffle Aioli

Lime Marinated Chicken Skewers

Served with Avocado Cream Dip

Chicken Sates with Thai Peanut Sauce

Smoked Paprika Buffalo Bites accompanied with Celery and Whipped Blue Cheese Dipper

Duck Spring Rolls with Asian Chili Dipping Sauce

Shredded Duck Confit with Blackberry Coulis

Seared Sesame Crusted Tuna on Handmade Wonton Crisps
With an Orange, Ginger and Lemon Grass Sauce

Blini's with Salmon and Mascarpone

Miniature Buckwheat Pancakes topped with Smoked Salmon, Mascarpone and Chopped Dill, Garnished with Lemon Zest

Smoked Salmon Canape

On Herb Toasted Crostini and topped with Wasabi Avocado Aioli

Hot and Spicy Shrimp

Peeled and Deveined and served with a Blackened Butter

Jumbo Prawn Sate

Marinated with Red Chile and Jerk Seasonings

Coconut Shrimp Lollipops with a Sweet and Spicy Raspberry Sauce

Crab Imperial in Phyllo Cups

Mini Crab Cakes or Crab Balls

Broiled or Fried served with Spicy Remoulade Sauce

Bourbon Glazed Scallops Wrapped in Bacon

Petite Red Potatoes Stuffed

with Bacon, Cheddar and Caramelized Onion
with Artichoke and Parmesan Cheese

Crispy Potato Puffs

Whipped Potato Bites Flash Fried offered with Blue Cheese Cream and Chive Dipping Sauce

Chili and Cumin Sweet Potato Wedges served with Tzatsiki

Potato Latke's with Chive and Crème Fraiche

Sweet Potato Latke's with Cinnamon Sour Cream Dallop

Spanakopita

A Blend of Steamed Spinach, Feta Cheese and Fresh Herbs in Phyllo Dough

Marinated and Roasted Vegetables

Asparagus, Red Pepper, Zucchini, Squash, Vidalia Onions and Portabello Mushrooms

Caramelized Onion and Goat Cheese Tartlets

Warm Fig, Toasted Walnut and Blue Cheese Tartlet

Shitake Mushroom Tartlet

Stuffed Mushrooms with Sausage, Cheese and Spinach Filling

Crab Imperial Stuffed Mushrooms

Cheese and Walnut Stuffed Mushrooms in Phyllo

Quiche Triangles

With a Choice of Ham and Swiss, Spinach and Parmesan, Gruyere and Caramelized Onion, Broccoli and Cheddar or Quiche Lorraine

Mini Quiche (Chef's Specialty)

Leek, Bacon and Cheddar