



HORS D'OEUVERS MENU

Passed or stationary:

Fresh Seasonal Fruits Skewers

Roast Beef spirals with Caramelized Onions, Arugula and a horseradish Cream

Large Brie Wheel, in wedges, each topped with a selection of sun-dried tomatoes, Caramelized Shallots and Fresh Thyme/Apricots and Toasted Almonds/ Pesto and Pine nuts.

Sushi Rolls with Crab, Scallion and Avocado and a Spicy Sauce

Contemporary Gourmet Antipasto Platter:
Cured meats, roasted red peppers, marinated artichoke hearts, slow roasted plum tomatoes, Mediterranean cheeses, marinated olives, bakery breads and house-made crostini

Smoked Salmon Canapés
Light Dilled Cream with Smoked Salmon, Capers and Red Onions

Tender Chicken Morsels tossed in a Creamy Curry Sauce and Skewered with Roasted Peanuts

Belgian Endive with Creamy Blue Cheese Crumbles
and Candied Walnuts drizzled with local honey

Petite Tartlets filled with Warm Brie, Walnuts, and
topped with a Rosemary Grape Salsa

Petite Phyllo rolls with Roasted Butternut and
Gruyere cheese

Cheese Tortellini skewers with Julienne of
Asparagus, Parmesan and Lemon Zest

Sesame Chicken Tea Sandwiches with Toasted
Sesame Coated Edge

Selection of petite, bite sized house-baked bars
and cookies

