



# HORS D'OEUVRES

EXECUTIVE CHEF ~ MARK LONGSTER

## COLD VEGETARIAN

Honey and Goat Cheese Mousse Tart with 15 yr Old Balsamic  
Ripe Tomato and Basil Bruschetta, Extra Virgin Olive Oil, Parmesan Dust  
Wild Mushroom Crostini  
Asian Inspired Summer Roll with Sweet Soya Dipping Sauce  
Five Olive Tapenade on Toasted Flatbread with Asiago Cheese  
Marinated Cherry Bocconcini and Grape Tomato with Balsamic Drizzle

## HOT VEGETARIAN

Brie and Leek Quesadilla  
Mushroom and Asiago Tartlet  
Thai Vegetable Spring Roll with Plum Dipping Sauce  
Spinach and Feta Stuffed Filo Triangles  
Tomato and Basil with Asiago Quiche  
Curried Chickpea Turn Over

## COLD MEAT AND SEAFOOD

Smoked Salmon and Herb Cream Cheese Tart  
Chilled Garlic and Lemon Glazed Shrimp Sided with Classic Cocktail Sauce  
Prosciutto and Sundried Tomato Pinwheel  
Scallop and Baby Prawn Ceviche on English Cucumber  
Thai Curry Glazed Tiger Prawns  
Jerk Chicken Salad with Mango Salsa

## HOT MEAT AND SEAFOOD

Smoked Chicken Quesadilla with Pepper Aioli  
Chicken Satay with Honey Grainy Dijon Glaze  
Crab and Cream Cheese Wonton with Sweet Chili Sauce  
Sirloin Tip Skewers with Jack Daniels BBQ Sauce  
Thai Curry Chicken Spring Roll with Sweet Pineapple Chili Dip  
Jerk Chicken Satay with Mango Chutney  
Bourbon B.B.Q. Bacon Wrapped Scallops  
Spicy Pork Wontons with Sweet Chili Vinegar  
Grilled Shrimp on a Bamboo Ribbon with a Pineapple Curry Dip  
Jerk Chicken Quesadilla with Fruit Chutney

**\$32.00 PER DOZEN**

Hors D'oeuvres can be Served or Displayed as a Food Station. 4 Dozen Minimum Order per Selected Choice. All Prices are Subject to Taxes and Gratuities.  
Price in effect May 1, 2017 until April 30, 2018