



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
Hand Rolled Vegetable Spring Roll with Plum Dipping Sauce
Spinach and Feta Stuffed Filo Triangles
Tomato and Basil with Asiago Quiche
Curried Vegetable Tart

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
Bay Scallop and Baby Prawn Ceviche on English Cucumber
Thai Curry Glazed Tiger Prawns
Creamy Prawn Salad on Herbed Crisps
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 Curry Dip
Jerk Chicken Satay with Mango Chutney
Bourbon B.B.Q. Bacon Wrapped Scallops
Spicy Pork Wontons with Asian Dipping Sauce
Grilled Shrimp on a Bamboo Ribbon with a Pineapple Curry Dip
Coconut Shrimp with Sweet Chili Dip
Jerk Chicken Quesadilla with Fruit Chutney

\$36.00 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, 2023 until April 30, 2024