



# 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: **GF/** ✓

Five Olive Tapenade on Toasted Flatbread with Asiago Cheese

Marinated Cherry Bocconcini and Grape Tomato with Balsamic Drizzle: **GF**

## 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: **GF**

Prosciutto and Sundried Tomato Pinwheel

Bay Scallop and Baby Prawn Ceviche on English Cucumber: **GF**

Thai Curry Glazed Tiger Prawns: **GF**

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: **GF**

Crab and Cream Cheese Wonton with Sweet Chili Sauce

Sirloin Tip Skewers with Jack Daniels BBQ Sauce: **GF**

Thai Curry Chicken Spring Roll with Sweet Pineapple Curry Dip

Jerk Chicken Satay with Mango Chutney: **GF**

Bourbon B.B.Q. Bacon Wrapped Scallops: **GF**

Spicy Pork Wontons with Asian Dipping Sauce

Grilled Shrimp on a Bamboo Ribbon with a Pineapple Curry Dip: **GF**

Coconut Shrimp with Sweet Chili Dip

Jerk Chicken Quesadilla with Fruit Chutney

**\$39.00 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, 2025 until April 30, 2026