

CANAPES AND HORS D'OEUVRES

A-priced options - per piece

Toasted Brushetta with herbed Chev're and Two Tomato Basil Concasse Phyllo Cups with Caramelized onions, fresh Thyme, and melted Brie

Roasted Turkey, Boursin, Mixed Greens, and Roasted Pepper Roulades

Chorizo, Gorgonzola, and Granny Smith Apple Skewers

Artichokes and Gorgonzola Focaccinne

Sausage, Spinach, and Sun-Dried Tomato filled Phyllo Cups

Cucumber cups filled with Gazpacho and Crème fraiche

Spanikopita: Spinach and Feta Phyllo Triangles

B-Priced options - per piece

Wonton Cups filled with Chinese Sesame Chicken and Tangerine Salad

Mini Burgers with Caramelized Onions and NY Cheddar

Choice of Grilled Indonesian Chicken, Beef, or Pork Skewers:

With mango Chili Chutney or Spicy Peanut Sauce

Wild Mushroom Polenta Bites

Individual Lamb Gyro Rounds with Tzatziki

Crostini topped with Spinach and Artichoke, shaved Parmesan, laced with Truffle oil and Chives

C-Priced Options - per piece

Prossuitto, Arugala, Chev're and fresh Fig Bundles

Scallop Ceviche on corn Tortillas with Mango Salsa

Crispy Parmesan Cups filled with Julienned Spinach and spiced Pecans

Asparagus, prossuitto and Gruyere "Cigars"

Wild Mushroom and Sage Brushetta with Camembert and Truffle Oil

Smoked Salmon, Boursin and Alpha Bites

Gingered Chicken Cakes with Coriander-Lime Mayonnaise

Moroccan Kofte: Ground Beef or Lamb Skewers with a Minted Yogurt Dipping sauce

D-Priced Options -per piece

Grilled scallops wrapped in bacon with sweet chili and mint

Duck Confit with Cherry Port relish in phyllo cups

Tuna Tar Tar with Shallot and Lemongrass Oil on Cucumber Rounds

Mini Crab Cakes with Mango Jalapeno Sauce

Mini Crab Cakes with a Chipotle Aioli

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Assorted Tea Sandwiches:

Curried Chicken Salad with watercress

Mini Croquet Monsieur: Ham, Gruyere, and Onion Marmalade

Tuna, Cucumber and shaved Onion

Smoked Salmon with Cream cheese, onions and capers

Focaccia with Grilled vegetables and Mozzarella

Mini Soups served in Demi tese cups

Carrot, Ginger and Honey

Potato and Leek with Shaved truffles and Chives

Lobster Bisque

Market Price Offerings

Fresh Bilini's with Crème Fraiche and Beluga Caviar

Seared Froie Grois on Brioche with Mango and Vanilla Bean Chutney

Fried Green Tomato topped with Fresh Florida Stone Crab and Lemon Aioli

Quail Eggs topped with Beluga Caviar