

Add a little *Spice* to your events with  
Hot & Cold Hors d'Oeuvre prepared by



*Vegetable*

~ Hot ~

- Arracini de Riso; Arborio Rice Croquette
- Wild Mushroom and Goat Cheese Bruschetta
- Mushroom Cap stuffed with Duxelles and Boursin Cheese
- Sun Dried Tomatoes and Goat Cheese in a Phyllo Shell
- Artichoke Fritter with Béarnaise Mayonnaise
- Vegetable Spring Roll with Orange "Duck" Sauce
- Seasonal Grilled Vegetable Skewers with Balsamic Glaze *GF*
- Assorted Quiche Tartlets
- Spanikopita

~ Cold ~

- "Caprese" Skewers with Basil Oil Drizzle *GF*
- Gorgonzola Mousse on a Dried Pear with Fig Drizzle *GF*
- Sesame Scallion Noodles served in Chinese "To Go" Containers
- Artichoke White Bean Bruschetta on Crostini
- Shooters of Chilled Corn and Sun Dried Tomato Chowder *GF*
- Spicy Gazpacho Shooters *GF*
- Fresh Fruit Skewers with Lemon Yogurt Drizzle *GF*

*Beef, Pork, Lamb*

~ Hot ~

- Mini Beef Wellington with Béarnaise Mayonnaise
- Herb Crusted Grilled Baby Lamb Chops with Garlic Aioli *GF*
- Southwestern Pork Spring Rolls with Chipolte Aioli
- Grilled Beef Negimaki with Ginger Scallion Soy Glaze *GF*
- Asian Meatballs Glazed with Hoisin Sauce
- Wagu Beef and Pork Meatballs with Ricotta Dollop
- Grilled Beef and Bell Pepper Skewers with Rosemary Aioli *GF*
- Barbeque Pulled Pork Sliders

~ Cold ~

- Pepper Crusted Beef Tenderloin with Fried Shallots and Béarnaise Mayonnaise on Crostini
- Beef Carpaccio with Shaved Parmesan, Kosher Salt and White Truffle Oil on Crostini
- Fig wrapped in Prosciutto and Goat Cheese with Balsamic Glaze *GF*
- Skewers of Grilled Balsamic Peaches wrapped in Prosciutto with Basil *GF*
- Beef Tenderloin and Creamy Blue Cheese with Watercress on Crostini

*Chicken and Duck*

~ Hot ~

- Thai Chicken Satay with Spicy Peanut Sauce and Black Sesame Seeds *GF*
- Chicken Lemon Grass Shumai with Ginger Soy Sauce *GF*
- Teriyaki Chicken Skewers with Ponzu Glaze *GF*
- Panko Chicken Tenders with Honey Mustard Sauce
- Roast Duck on Seared Polenta Triangles with Lingonberries
- Cuban Chicken Skewers with "Mojo" Drizzle *GF*
- Roasted Duck Crepes, Plum Sauce, Scallions

~ Cold ~

- Curry Chicken with Toasted Coconut, Almonds and Mango Chutney on Raisin Toast
- Tarragon Chicken Salad in an Endive Boat *GF*
- Smoked Duck, Creamy Brie, Raspberry Coulis on Crostini
- Sesame Noodles with Chicken and Chinese Vegetables

*Seafood*

~ Hot ~

- Skewer of Basil and Prosciutto Wrapped Shrimp *GF*
- Coconut Shrimp with Sweet and Sour Dipping Sauce
- Orange Amaretto Shrimp on a Bamboo Skewer
- Ginger, Soy, Lime Marinated Shrimp *GF*
- Maryland Crab Cake with Sauce Rémoulade
- Baked Mushroom Cap with Crab Stuffing
- Scallops wrapped in Bacon with Thai Chili Sauce *GF*
- Lobster Mac & Cheese Tarts

~ Cold ~

- Iced Shrimp with Cilantro Lime Cocktail Sauce *GF*
- Shrimp Louis Salad in an Endive Boat *GF*
- Smoked Salmon with Dill and Crème Fraîche on Black Bread
- Smoked Salmon, Chopped Tomato, Basil Threads, Scallions, Sour Cream on a Cucumber Round *GF*
- Crab, Jicama and Mango Salad with Lemon Curry Dressing on an Edible Spoon
- Szechuan Pepper Seared Tuna with Wasabi Crème Fraîche and Seaweed Salad in Crisp Wonton Cup
- Grilled Ahi Tuna with Tobiko Caviar, Ginger and Wasabi Aioli served on a Daikon Crisp *GF*