



Events to Last a Lifetime

Sampling of Hand Passed Hors d'oeuvres

Caprese Skewer

Fresh mozzarella, baby pear tomato, opal and green basil drizzled with a balsamic reduction

Stuffed Mushroom Caps

Filled with Italian Herb sausage and cheese

Chili Grilled Scallops on Sesame Spinach

Marinated spinach topped with grilled spicy scallops, garnished with fresh squeezed lime and toasted sesame seeds served in a martini glass

Chipotle Chicken Purses

House smoked chipotle chicken, fired roasted red bell peppers and scallion ribbons in a flaky pastry tied with chives

Crispy Polenta Cup

With broccoli rabe, chevre mousse with roasted garlic and lemon

Duck Confit

On baby red potatoes with shiitake mushrooms and truffle crème fraiche

Goat Cheese Crostini

Creamy goat cheese topped with onion marmalade, golden raisins and orange blossom honey

Pan Seared Duck Croustade

With fig and cherry compote and a port reduction

Petit Beef Wellington

Wrapped in puff pastry served with a port wine reduction

Roasted Tomato Crostini

Roasted Roma tomatoes with chevre and pesto

Thai Beef in a Cucumber Cup

Tender beef marinated in cilantro and lime and served in a refreshing cucumber wedge

Vietnamese Spring Rolls

Asian vegetables and fresh mint wrapped in a delicate rice paper, served with spicy peanut sauce

Displayed Hors d'oeuvres

Antipasto Display

Featuring an array of fresh and marinated green beans, thin asparagus, button mushrooms, artichoke hearts, garlic stuffed olives and ripe olives. Wedges of Provolone, Fontina, Pepper Jack and smoky Cheddar, Gourmet Proscuitto, Sopressata, Genoa and Pepper Salami served with assorted crackers

Gourmet Sausage Bites

Featuring smoked Chicken Apple and Chicken Basil served with assorted specialty mustards for dipping

Warm Brie

Topped with walnuts and dried cherries
Served with sliced baguettes

Sun Dried Tomato & Pesto Torta

Layered with goat cheese and served with baguettes and crackers

International Cheese Board

A variety of imported cheeses, including French Camembert, Fontina, Bel Paese, Creamy Gorgonzola, Brie, Smoked Gouda and Dill Havarti, surrounded by candied nuts, dried fruits and crisp crackers