



Classic Cocktail Hour...

Tray Passed Hors D'oeuvres

- ❖ **Aged Parma Prosciutto Wrapped Cantaloupe**
- ❖ **Grilled Spring Lamb Lollipops** *with Cilantro-Mint Chutney*
- ❖ **Basil Marinated Watermelon Caprese Skewers** *with Goat Cheese Creme and Aged Balsamic Drizzle*
- ❖ **Pan Seared Duck Croustade** *with Fig and Cherry Compote and a Port Reduction*
- ❖ **Truffle Mushroom Bites** *with Sea Salt Baked New Red Potatoes Topped with a Caramelized Mushroom Medley with Shallots, Garlic and White Truffle Oil*
- ❖ **Goat Cheese Crostini** *with Onion Marmalade, Golden Raisins and Orange Blossom Honey*
- ❖ **Ahi Tuna Tartar** *with Fresh Ginger, Spicy Ponzu, Mango Salsa and Finished with Wasabi Aioli Sprinkled with Black & White Sesame Seeds*

Displayed Hors D'oeuvres

- ❖ **Antipasto Display** *Featuring an Array of Local and European Cheeses, Assorted Charcuterie, Fresh and Dried Fruit, Grilled and Marinated Vegetables, Assorted Cured and Stuffed Olives, Roasted and Candied Nuts Served with Gourmet Breadsticks, Crackers and Crostini*
- ❖ **Bruschetta Bar** *Featuring Crisp Seeded Sourdough with a Trio of Toppings: Roasted Garlic Hummus, Eggplant Caponata and Marinated Tomato Basil*
- ❖ **Sun Dried Tomato & Pesto Torta** *Layered with Goat Cheese, Fresh Pesto, Sun Dried Tomatoes and Pine Nuts*
- ❖ **Olive Bar:** *Green Castelvetrano, Dry Cured Black Beloi, Orange Marinated Kalamata and garlic stuffed Green Olives*

★ *menu items may be subject to change based on season, availability and guest count*