



Appetizer Menu

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The Gathering

One Passed Canapé, One Hot Appetizer & One Platter

A Chic Social

Two Passed Canapés, Two Hot Canapés & One Platter

An Elegant Affair

Two Passed Canapés, Two Hot Canapés & Two Platters

The Dream Occasion

Two Passed Canapés, Two Hot Canapés, Two Platters & One Specialty Platter

A Grand Event

Four Rotating Passed Canapés, Four Placed Hot Appetizers, Two Platters & One Specialty Platter



Platters

Fine Fresh Fruit Display

The freshest seasonal fruit available paired with honey yogurt dipping sauce

Artisan Cheese Display

Chef's selection of fine handcrafted domestic & imported cheeses served with chilled spiced chutney & bakery fresh crackers

Garden Fresh Vegetable Bowls

Hand-picked from the market & served with freshly grated parmesan sour cream

Fine Grilled Vegetables

Hand-picked vegetables, lightly rolled in olive oil, fire grilled & drizzled with brown sugar & imported white balsamic vinegar reduction

Olives & Marinade Vegetables

Spicy, sweet & tangy Italian olives paired with marinated vegetables & crispy breadsticks

The Classic Caprese Platter

Garden ripe tomatoes layered with fresh mozzarella cheese, basil & drizzled with garlic olive oil & imported balsamic gastrique

Specialty Platters

Chilled Lemon & Crushed Red Pepper Shrimp

Shrimp slowly poached in lemon court bouillon, chilled & sprinkled with chili pepper and served with fresh horseradish tomato sauce

Shells & Seafood

A variety of seafood from clams, oysters & scallops to crab legs, calamari salad, & fresh paté lobster tail served with tobacco, drawn butter & fresh horseradish tomato sauce

Sushi & Sashimi

Perfectly cooked rice & the freshest sashimi grade seafood in a variety of different rolls – Unagi, California Rolls, Tuna & Hamachi, just to name a few & served with soy sauce, pickled ginger & fresh wasabi horseradish

Smoked Salmon Plank

Alaskan Cold Water Salmon – Hot or cold smoked & paired with fresh chopped roasted red pepper, red onions & capers



Passed Canapés

- Triple Cream Brie on Focaccia Crisp Topped with Blackberry Jam
- Caprese Tomato Mozzarella & Basil Rolled in Olive Oil
- Corn Cakes with Chive Cream
- Tomato Bruschetta on Garlic Rubbed Crostinis
- Delicate Crab Rolled with Garden Tortillas with Soft Cream Cheese
- Boursin Cheese on Fresh Baked French Bread
- Creamy Chèvre Cheese Stuffed Strawberries
- Shrimp Filo Shells with a Hint of Lime & Fresh Cilantro
- Maytag Blue Cheese Melted on Crispy Bread
- Corn Beef & Green Onion mixed with Seasoned Cream Cheese on Butter Crackers
- Andouille Sausage with Chipotle Cream on Flat Bread
- Diced Melon & Prosciutto Ham Spoons topped with Mint & Port Wine
- Marinated Vegetables in Cremini Mushroom Caps & Topped with Feta Cheese

Hot Passed Appetizers

- Stuffed Mushrooms filled with French Boursin Cheese or Italian Sausage
- Bacon Wrapped Shrimp with Tangy Smoked Southern Barbecue Sauce
- Jamaican Jerk Chicken Kabobs with Peppers & Red Onion
- Italian Flank Steak Kabobs with House Made Vinaigrette
- Home Made Beef or Turkey Meatballs Smothered in Roasted Pepper Tomato Sauce & Grated Parmesan Cheese
- Julienne Zucchini & Red Onion Griddle Cakes with Lemon & Parsley Cream
- Delicate Crab & Green Onion Formed into Cakes & Lightly Seared, Paired with Sweet Chili Sauce
- Sea Scallops & Smoked Bacon Rolled in Ginger & Lemon Grass Glaze
- Chicken Tenders Lightly Breaded with Cornflakes, Pecans, & Coconut, Served with Dipping Sauce
- Asian Style Chicken Potstickers with Sweet Chili Soy Sauce
- Mini Puff Pastry Pied Filled with Delicate Seasoned Beef, Portabella Mushrooms & Creamy Cheese

