## Heavy Hor d'oeuvres

## MEATS

Choice of two

## Bacon Wrapped Dates

| MEDJOOL DATES \| PECAN \& BLUE CHEESE FILLING \| FIG GLAZED BACON

## Mini Beef Wellingtons

| MINI PUFF PASTRY |WILD MUSHROOMS \| RED ONION MARMALADE \| GRUYÉRE (CHEF'S CHOICE)

Lamb Lollipops
| FRENCH LAMB CHOPS | TANDOORI YOGURT
Gourmet Meatball Bites
\| AUTHENTIC ITALIAN MEATBALLS \| PIZZA DOUGH SHELLS \| TOMATO PEPPER JAM (CHEF's CHOICE)

## Steak Tartar

| GRASS-FED TENDERLOIN \| CELERY LEAF \| FARM EGG \| MARINATED OLIVES |
CITRUS VIN | FRIED PHYLLO

## Smoked Brisket Canapé

|PULLED BRISKET \| WHIPPED HORSERADISH CREAM | CONFIT TOMATO | ON POLENTA CAKES (CHEF'S CHOICE)

## POULTRY

Choice of one
Quail Egg \& Foie Gras Canapé \| salted quail egg | foie gras paté | micro greens | served on crostini (CHEF's CHOICE)
| salted quall egg | foie gras paté | micro greens | served on crostini (CHEF's CHOICE)

Chicken Satay
| MARINATED TENDERS \| THAI PEANUT SAUCE \| TOASTED COCONUT FLAKES |
SLICED SCALLIONS \| SERVED ON SKEWER
Chicken Tandoori Lollipops
| ROASTED CHICKEN DRUMETTES | TANDOORI SPICE | LIME YOGURT

## VEGGIE AND CHEESES

Choice of two

Truffle Mac \& Cheese
| house-made mornay sauce \| rigatoni pasta \| truffles (CHEF's CHOICE)
Wild Mushroom Bruschetta
| GRILLED HEN OF THE WOODS \| MELTED FONTINA \& GRUYÉRE | OVER mushroom or chicken liver paté on baguette (CHEF's CHOICE)

Grilled Zucchini Rolls
| GRILLED ZUCCHINI RIBBONS STUFFED WITH HERB GOAT CHEESE | BASIL LEAF | ROASTED PEPPERS \| GARLIC OIL \| SKEWERED

## Fried Manchego Bites

| MANCHEGO CHEESE (SPAIN) | DUSTED AND FRIED \| SKEWERED OVER TOMATO PEPPER JAM

## SEAFOOD

## Choice of one

## Shrimp Cocktail

| CHILI-LIME SHRIMP | COCKTAIL SAUCE \| SERVED in Shot glass

## Lobster Ceviche

| FRIED CORN Nibblets | CILANTRO | Citrus Juices | avocado | Jalapeno
Lobster Crab Cakes
| lobster, CRAB \& SCALLOP | Shredded potato | tarragon-Avocado aioli (CHEF's CHOICE)

Lobster Corn Fritters
| DEEP FRIED FRITTERS \| SERVED WITH SPICY MANGO CHUTNEY

## Smoked Scallops

| sweet pea risotto, | organic radish | micro greens (CHEF's CHOICE)

## Appetizer Platters

## Choice of one

## Hummus \& Dips

| RED PEPPER HUMMUS | SPINACH ARTIChoke | house Chips | CRUdité

## Antipasto

| GRILLED SEASONAL VEGETABLES | SPECIALTY CHEÉSES | CRACKERS | GOURMET MEATS \| SPREADS

## Specialty Flatbreads

* thinly sliced filet | truffles \| spring onion \| demi * Grilled peach | arugula | goat cheese \| toasted pine nuts


## SWEETS

## Choice of one

Mini Buttermilk Pies
OAtmeal Crisps (onsite events only)
| MACERATED STRAWBERRIES \| TOASTED ALMOND CREMÉ \| OATMEAL CRISP
Macaroons
| ASSORTED FLAVORES AND COLORS AVAILABLE

## Petit Fours

| MINI GLUTEN FREE ICED CAKES | ASSORTED FLAVORS AVAILABLE
Mini Stuffed Cookies
| ASSORTED FLAVORS AVAILABLE
Mini Banana Pudding
| PRESENTED IN DISPOSABLE CHAMPAGNE GLASSES

