

Appetizers

\$3 pp

Large *Prawns* served on a salted shot glass filled with cocktail sauce and garnished with a lemon slice. **

Large Toasted *Coconut Prawns* served hot with a bourbon marmalade glaze for dipping. **

Tender Thai *Chicken Skewers* served with Spicy Peanut sauce.

Mediterranean *Chicken Skewers* grilled and served with a tangy Tzatziki dip.

Dry rubbed *Flank steak* with basil butter and a cherry tomato served on a short skewer.

Italian Sausage, artichoke heart, sundried tomato, roasted red pepper and basil leaf, sliced and served on a short skewer.

Italian *Bruschetta* toasted and topped with fresh tomato basil.

Crisp *Crostini* toasted with a cream cheese spread topped with Olive Tapenade.

Smoked Salmon served on top of herbed cream cheese and a vegetable cracker.

Prosciutto, Gruyere cheese and fresh basil wrapped in puff pastry and baked, then sliced into *Pinwheels*.

Chopped *Chicken Curry Salad* served in cold crisp butter leaf lettuce boats.

The '*Raw Board*' - Blocks of imported cheeses, sliced Artisan garlic breads, Genoa Salami and Pepperoni, and large crisp red grapes displayed in a tower of food. **

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Fresh *Fruit Cups* served in a martini glass with a drizzle of agave nectar, fresh berries, topped with crème fresh and garnished with a mint leaf. **

Mini Louisiana *Crab Cakes* served with fresh lemon and Cajun tartar sauce. **

Hot *Crab and Artichoke Dip* served in a sourdough bread bowl with breadsticks and crusting.

Mozzarella Cheese sticks served hot with marinara and ranch dressing.

Jumbo button *Mushrooms* stuffed with spinach and cheese and broiled.

Served warm *Bacon wrapped dates* broiled to perfection

Chicken Teriyaki *Meatballs* served hot in a sesame teriyaki sauce.

Panko Breaded and *Fried Asparagus* served with smoked paprika Aioli

Bacon, Leek and Cheddar *Mini Quiche* baked in puff pastry

Hand battered and deep fried *Chicken Strips* served with buttermilk ranch

Hot Buffalo *Chicken Wings* served with crisp celery sticks and blue cheese dressing.

Prosciutto wrapped Arugula and melon or peaches.

Lean beef *Meatballs* seasoned with pesto, wrapped in bacon, broiled and served with blue cheese dressing.

Fresh *Mozzarella* ball, a grape tomato and a leaf of fresh basil on a skewer and drizzled with an Italian dressing.

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Mini Sweet Peppers stuffed with whipped cream cheese.

Lean *Cheese Steak Empanada* made with lean roast beef, grilled onion, three cheeses and truffle oil in a delicate fried crust.

Mini *Barbeque Sliders* can either be made with chicken or pork or served on a warm slider bun with cheese. **

Cheese *Tortellini Pasta* Salad in an Italian vinaigrette with sliced mushrooms, parmesan cheese, kalamata olives and sun dried tomatoes.

Hollowed out *Cucumber Cups* with crab dip in the middle

Jalapeno Poppers served hot with ranch dip and sour cream.

Pulled *Pork Hand Tacos* served with an avocado, diced tomato, peppers and corn salad drizzled with sour cream. **

Beef tenderloin sliced and served on slider buns w/ micro greens and horseradish spread. **

Belgian endive topped with crumbled gorgonzola, dates and candied pecans.

Crab Rangoons deep fried and served with a warm sweet chili dip. **

Wild Mushroom Crostini served on top of a smear of chevre.

Cranberry with citrus and Brie Tartlett bite size and broiled.

Proscuitto and Manchego Croquette deep fried and served w/dipping sauces.

** \$4- \$5 per guest depending on quantity. More options available!

2018-2019

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