



## **Hors d' Oeuvres**

### **Dips**

#### **Sun Dried Tomato Dip**

#### **Smoked Salmon Spread**

### **Fruits**

#### **Tropical Bites**

Date stuffed with pineapple, almond & apricots, wrapped in bacon & Cajun spices

#### **Tropical Martini**

Seasonal fruit served in a martini glass with rum infused cream & a tuille

#### **Fruit Brochettes**

Seasonal fruit served on a bamboo skewer

### **Cheeses**

#### **Cheese Board**

All Cheese Boards are accompanied with Cheddar and Monterey jack cheese, flavored lavash, cheddar pecan crisp, cheddar pennies, blue cheese crisp or seasoned crostini and grapes.

Ask about our wonderful selection of imported cheeses.

Any of the cheeses listed below may be included on your cheese board.

#### **Port Glazed Stilton Blue**

Accompanied with pears, port glazed walnuts

#### **Marinated Cheese Platter**

Fresh Mozzarella & Cheddar cheeses marinated in tomato basil oil

#### **Spicy Mozzarella**

Fresh Mozzarella & capers marinated in olive oil, crushed red pepper, garlic & oregano

#### **Feta Skewers**

Herb marinated Feta cheese, black olive & mint served on a skewer

#### **Caprese Skewers**

Cherry tomato, herb marinated Mozzarella & fresh basil served on a skewer

#### **Roasted Red Pepper and Basil wrapped Mozzarella**

#### **Goat Cheese**

coated with toasted nuts & crushed wasabi peas

#### **Goat Cheese marinated with Lemon & Herbs**

#### **Apricot Coins**

Dried apricot topped with goat cheese, honey & candied walnuts

#### **Rosemary Marinated Olives**

#### **Tortellini, Olive & Cheese**

#### **Kabob**

Marinated in fresh pesto

### **Vegetables**

#### **Mushroom Pomponnettes**

A blend of mushrooms, havarti cheese & fresh herbs baked in a savory tart

#### **Boursin Stuffed Mushrooms**

#### **Florentine Mushrooms**

Mushroom filled with Italian sausage, spinach, parmesan cheese & fresh herbs

#### **Mushroom Bouchee**

Assorted mushrooms, garlic & thyme served in a flaky bouchee pastry

#### **Millionaire Spuds**

Roasted potato filled with roasted garlic & spinach spread

#### **Miniature Twice Baked Potato**

#### **Mini Roasted Potato**

Topped with bacon, sour cream & chives

#### **Roasted Potato Slices**

##### **Romesco Sauce**

##### **Pancetta, Shallots & Sage**

##### **Mediterranean Filling**

#### **Mini Potato Frittata with Proscuitto & Gruyere**

#### **Fresh Crudités**

Seasonal vegetables served with a lemon caper sauce or peppercorn ranch



## **Hors d' Oeuvres**

### **Vegetables**

#### **Mini Caesar Salad Croustades**

**Mixed Greens & Pear**  
wrapped with Prosciutto

**Zucchini Rolls**  
with Herb Goat Cheese & Red Pepper

#### **Prosciutto Wrapped Hearts of Palm**

**Prosciutto Wrapped Asparagus**  
With cream cheese and pesto

**Smoked Salmon  
Wrapped Asparagus**  
Served with lemon dill oil

**Farmer's Bread Loaf**  
Artisan bread filled with Boursin cheese, toasted walnuts & roasted red peppers, served with fresh vegetables and bread cubes

**Polenta Crostini**  
Topped with blue cheese & balsamic red onion

#### **Fried Parmesan Risotto Balls**

### **Chilled Soups served in shot glasses**

**Blueberry Soup**  
with a dollop of sour cream

**Carrot & Dill Soup**  
with dill garnish

**Gazpacho**  
with tri colored peppers

### **Crostini & Tart Shells**

#### **Roasted Tomato Bruchetta**

**Roasted Pepper  
Artichoke Tapenade**

**Caponata** – a Sicilian specialty

**Pesto, Goat Cheese & Brie**

**Goat Cheese w/Hot Pepper Jam**

**Caramelized Onion & Thyme**  
Served in phyllo cups

**Stilton, Apple & Leek Tart**

### **Meats**

**South Beach Pork Loin**  
Garlic & spice marinated pork loin served with Cuban bread, dijonaise and pickles

**Beef Tenderloin Brochette**  
Herb crusted tenderloin of beef served on a skewer with Rosemary aioli

**Thai Beef Salad**  
Served in crispy wonton cup

**Honey Ginger Marinated  
Tenderloin of Beef**  
served with skewered roasted vegetable and herb infused olive oil

**Canapé of Beef**  
Tenderloin of beef served on baguette, topped with tapenade butter, spinach & a cornichons or roasted red pepper

**Hoisin Beef & Scallion Roll**

**Herb Crusted Beef Tenderloin**  
Sliced and served with freshly baked rolls and basil horseradish cream



## ***Hors d' Oeuvres***

### **Meats**

#### **Hawaiian Meatballs**

Served with a pineapple glaze

#### **Chipotle Chicken Meatballs**

Served with a chili chipotle glaze

#### **Turkey Florentine Meatballs**

Served with marinara sauce

#### **Mediterranean Meatballs**

#### **Mini Adobo Chicken Burger**

#### **Mini Grilled Lamb Burger**

Served with harissa

#### **Honey Glazed Chicken Kabob**

Served on a skewer with barbeque sauce

#### **Asian Chicken Bites**

served in a crispy wonton cup

#### **Parsley Pesto Chicken**

Served in crispy wonton cups

#### **Garlicky Chicken Wings**

Marinated in butter & garlic

#### **Sesame Chicken Drumettes**

#### **Five Spice Chicken Drumsticks**

#### **Ginger Glazed Cocktail Ribs**

#### **Cocktail Lamb Chops**

Served with a mint chutney glaze

### **Seafood**

#### **The Big Chill**

Large seasoned shrimp with cocktail sauce or zesty remoulade

#### **Peppered Prosciutto Shrimp**

Mayport shrimp wrapped in basil & prosciutto, marinated in peppered olive oil & grilled

#### **Mexican Shrimp**

Served in a shot glass of avocado mousse with zesty remoulade

#### **Grilled Shrimp and Pancetta**

Served on a rosemary skewer with lemon aioli

#### **Miniature Crab Cakes**

Fresh crabmeat blended with herbs, pan seared with roasted red pepper aioli

#### **Lobster Bouchee**

Fresh lobster, mustard & tarragon served in a flaky bouchee pastry

#### **Oyster Shooters**

Raw oysters served in a shot glass with a bloody Mary cocktail sauce, Louisiana hot sauce & saltine crackers

#### **Prosciutto Wrapped Scallop**

Served with a sweet chili sauce

#### **Polenta & Scallop Crostini**

Herbed polenta crostini topped with basil pesto and grilled scallop

#### **Tuna Tartar**

Served on crostini with pickled ginger

#### **Sesame Tuna**

Served with Asian slaw and Thai marinade on an Asian spoon

#### **Savory Salmon Lollipops**

cream cheese & chives, served on a lollipop stick with lime garnish

#### **Smoked Salmon Rolls**

#### **Salmon Sushi Cakes**

Topped with wasabi cream

#### **Honey Smoked Salmon**

Accompanied by toasted baguette

#### **Cracked Snow Crab Claws**

With brandied dipping sauce