

COLD HORS D'OEUVRES

DEVILED EGGS

ASPARAGUS (GRILLED)

WRAPPED W/ PROSCIUTTO DI PARMA

TOMATO BASILBRUSCHETTA

CAPRESE KABOBS- MOZZARELLA, GRAPE TOMATOES, FRESH BASIL

VEGETARIAN SPRING ROLLS W/ PEANUT DIPPING SAUCE

ENDIVE LEAVES W/ ROQUEFORT, PECANS AND DRIED CRANBERRIES

GOAT CHEESE CROSTINI W/ FIG COMPOTE

MELON WRAPPED W/ PROSCIUTTO DI PARMA

NEW POTATOES W/ SOUR CREAM AND CAVIARPOTATO

ONION & CHORIZO TORTILLA BITES (HOT OR COLD)

SPINACH DIP IN PUMPERNICKEL ROUND

GRILLED VEGETABLE PLATTER

SEASONAL FRUIT PLATTER

SEASONAL FRUIT AND DOMESTIC CHEESE PLATTER

RAW VEGETABLE PLATTER W/ COOL HERB DIP

CHARCUTERIE BOARD W/ FIG COMPOTE

COCKTAIL SHRIMP PLATTER W/ COCKTAIL SAUCE

SHRIMP KABOBS W/ COCKTAIL SAUCE

GRILLED CARIBBEAN SPICED SHRIMP W/ BLUE CHEESE OR MANGO
SALSA

SEARED TUNA ON WONTON CRISP W/ WASABI CREAM

SESAME ENCRUSTED TUNA KABOBS W/ SESAME GARLIC DIP

SMOKED SALMON CROSTINI

WHOLE POACHED SALMON

SIDE POACHED SALMON

SMOKED SALMON PLATTER

SESAME CHICKEN SKEWERS W/ POPPY SEED DIPPING SAUCE

THAI CHICKEN SALAD IN PHYLLO CUPS

GRILLED BEEF TENDERLOIN PLATTER

TENDERLOIN A-POIVRE ON CROSTINI W/ HORSERADISH SAUCE

COUNTRY HAM BISCUITS

ANTIPASTO PLATTER

ASSORTED TEA SANDWICHES