

Vegetarian Cocktail Reception & Appetizer Selections

Asian Asparagus Salad Pastry Cup with plum dressing

Baked Brie en Croute with almonds & brown sugar on a bed of raspberry jam • sun-dried tomatoes, pine nuts and pesto

Potato and Mushroom Tartlets with gruyere cheese

Black Sea Salt and Pepper Lavash Toasts with Lemon Hummus

served with calamata olives & lemon wedges

Bruchetta with goat cheese, warm tomatoes & basil • figs, emmental, scallions & Dijon • fresh pesto, tomatoes & parmesan

Buffalo Tempe Rollettes spicy tempe rolled up in a flour tortilla with blue cheese, shredded carrots and brown rice

Cheese Basket Irish Cheddar, Gouda, Havarti with dill and gorgonzola served with fresh fruits and a selection of crackers

Cocktail Calzones roasted eggplant • roasted vegetable • spinach & broccoli

Risotto Cakes creamy risotto, scallions and ricotta cheese

Fritters (zucchini • corn • clam) served with a red pepper aioli

Goat Cheese and Olivada served with slices of fresh baguettes and toasted parmesan pita toasts

Handmade Gruyere Crackers with a leek dip

Mini Scallop Cakes with remoulade

Mini Quiche red pepper & broccoli • scallion & Swiss • spinach & ricotta

Mushrooms stuffed with fresh herbs & challah • boursin & broccoli

Pita Triangles with slow roasted tomatoes, pine nuts & basil • roasted potatoes, cheddar & chives • roasted vegetables & fresh mozzarella

Quesadillas with salsa & guacamole • black bean and manchego • Sweet pepper and jack cheese

Scallion and Potato Patties served with applesauce and sour cream

Seasoned Cucumber Slices topped with fresh mozzarella, basil and balsamic vinegar

Spinach Bites with parmesan or feta

Vegetables & Pita Chips served with spicy eggplant spread and roasted red pepper dips • artichoke-parmesan and spinach-cucumber dips

Potato Pizza Squares slices of roasted new potatoes baked on pizza dough with cheddar and chives

