

# Gluten & Dairy Free Cocktail Reception & Appetizer Selections

**Asian Chicken Salad Lettuce Wraps** with plum dressing

**Sweet Pepper Wrapped Asparagus** with capers and lemon

**Balsamic Beef Skewers** with slow roasted tomato dip

**Basil and Oregano Meatballs** with marinara

**Beef Teriyaki Brochettes** with chili sauce

**Bruchetta\*** with mozzarella, warm tomatoes & basil or figs, cheddar, scallions & Dijon

**Chicken, Pork or Beef Sate** with peanut sauce

**Cornmeal Crusted Boneless Buffalo Bites\*** with ranch dressing, celery and carrot sticks

**Crab and Arborio Rice Cakes** with crabmeat, scallions and risotto

**Curried Lamb Meatballs**

**Boursin & Olivada\*** on rice crackers

**Lamb and Eggplant Skewers** with cucumber dipping sauce

**Savory Chicken Meatballs** with poultry seasoning in a white wine sauce

**Scallion and Potato Pancakes** served with applesauce and sour cream

**Seasoned Cucumber Slices** with topped with vine ripe tomatoes, basil and balsamic vinegar

**Sesame Beef Skewers** with pineapple-hoisin sauce

**Snow Pea Wrapped Beef** with asian spices

**Sweet and Sour Meatballs**

**Sweet Pea and Pancetta Risotto Cakes**

**Tomato-Cilantro Salsa** with corn chips

**Vegetables & Corn Chips** served with spicy eggplant spread and roasted red pepper dips

*\*made with vegan cheese replacement*

