

Hors D'oeuvres

SEAFOOD

~
*Jumbo Shrimp Shooters Marinate with Lime and Sea Salt Served with a Tequila
Cocktail Sauce*

~
Jumbo Gulf Shrimp Cocktail with a Spicy Lime and Horseradish Sauce

~
Fresh Maine Lobster Chunks Stuffed in Belgian Endive with Tomato and Orange Glaze

~
Spicy Grilled Jumbo Gulf Shrimp with a Bourbon Glaze

~
Jumbo Shrimp with a Citrus Marinade and an Old Bay Cocktail Sauce

~
Cilantro Marinated Shrimp with Gazpacho Dressing

~
Savory Deviled Eggs with Baby Shrimp

~
Oriental Dumpling Stuffed with Fresh Herbs, Roasted Garlic, and Black Tiger Shrimp

~
Coconut Crusted Shrimp with a Sweet n Sour Sauce

~
Jumbo Gulf Shrimp Spring Rolls with Savoy Cabbage and Spicy Marinade

~
Ahi Tuna Tartar with Wasabi and Wakami Salad

~
Selection of Sushi Rolls Served with Pickled Ginger, Wasabi, and Wakami Salad

~
Scottish Smoked Salmon on French Baguettes with Capers, Berries and Dill Cream

~
Smoked Salmon Canapés with a Dill and Honey Mustard Cream

~
Florid Stone Crab Claws out of the Shell with a Green Mustard Sauce

~
Artichoke Bottoms Stuffed with Crab Salad

~
Blue Crab and Cucumber Cakes with a Tarragon Remulade

~
Jumbo Lump Miniature Crab Cakes with a Fresh Tarragon Tarter Sauce

~
Spanish Style Jumbo Lump Miniature Crab Cakes with a Roasted Pepper Salsa

~
Home Made Guacamole and Spinach Crab Dip with Fresh Baked Pita Chips

~
Californian Spinach and Blue Crab Wontons with Chili Pepper Sauce

~
Lobster and Mango Spring Rolls with a Sweet n Sour Sauce

~
Maine Lobster and Spinach Wontons

~
Scuba Diver Sea Scallops Served in the Shell with Florida Citrus and Coriander

~
Pan Seared Sea Scallops with a Portobello Mushroom Relish Served in the Shell

~
Grilled Green Zucchini Wrapped Sea Scallops

~
Prince Edward Island Mussels Sautéed to Order with White Wine and Pernod Sauce

CHICKEN

~
Balsamic Marinated and Grilled Chicken Sate with a Thai Peanut Sauce

~
Jerk Chicken Breast Skewers with Dried Fruits and Fresh Grapes

~
Coconut Encrusted Chicken Bites with a Sweet and Sour Sauce

~
Jamaican Jerk Chicken Sate with a Cool Ranch Dip

~
Marinated Chicken and Cilantro Quesadillas with Pepper Jack Cheese and Grilled Vegetables

TURKEY

~
Roasted Turkey and Spicy Sprouts Wrapped in a Soft Lavosh Cracker with Avocado

~
Oven Roasted Turkey Roll Ups with an Herb Cream Cheese

PORK · HAM · BACON

~
Minced Pork Sugar Cane Skewers with a Ginger Soy Dipping Sauce

~
Marinated and Grilled Pork Tenderloin Skewers with a Mango Chutney

~
Domestic Mushrooms Stuffed with Italian Bacon Monchego Cheese and Mushroom Duxelle

~
Miniature Honey Roasted Ham and Spinach Quiche

~
Grilled Asparagus Wrapped with Prosciutto Di Parma

LAMB

~

Grilled Baby Lamb Chops with Provencal Crust

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Grilled Baby Lamb Chops Seasoned with Whole Grain Mustard

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Grilled Baby Lamb Chops with a Fresh Tomato and Mint Salsa

BEEF

~

Prime Beef Tenderloin Brushetta Served on Roasted Garlic Toast with Creamy Horseradish

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Prime Beef Tenderloin on a Rosemary Sprig Served with a Hot Gorgonzola Sauce

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Prime Beef Tenderloin Skewers with a Hot Gorgonzola Sauce

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Beef Tenderloins Medallions with Lemon, Thyme, and Garlic Butter

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Meatballs with Stroganoff and Mushroom Sherry Cream

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Garlic Roast Beef with Creamy Horseradish and Arugula on Mini Panini Rolls

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Prime Beef Tenderloin Roasted with Honey Mustard and Served with Panini Rolls and Creamy Horseradish

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Sweet n Sour Meatballs with Red and Yellow Bell Peppers

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Miniature Greek Meatballs with Tzaziki Dressing

DUCK

~

Roasted Duck Pot Stickers with a Sweet Chili Pepper Sauce

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Maple Leaf Farms Coconut Encrusted Duck Skewers with a Sweet Chili Pepper Sauce

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Foie Gras Mousse Brochettes with Quince and Frizze

~

Black Truffle Mousse Canapés with Cornishons and Chive Cream

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VEGETARIAN
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Belgian Endive Stuffed with Creamy Gorgonzola Cheese and Honey Roasted Walnuts
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Belgian Endive Stuffed with Parmesan Artichoke Tapenade
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French Brie Wrapped in Brioche Pastry with Peache and Mango Chutney
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French Brie with Raspberries in Miniature Savory Pastry Shell
~

French Brie Tartlets with Caramelized Onions and Mango Chutney
~

Imported Baked Brie in Brioche Pastry with a Green Apple Stuffing
~

Pan Seared Vegetable Spring Rolls with a Sweet Chili Pepper Sauce
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Fresh Buffalo Mozzarella Balls and Tomato Skewers with Basil and Olive Oil
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Pan Seared Spinach and Cheese Wontons
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Assorted Miniature Quiche
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Antipasto Skewers of Fresh Mozzarella Balls Procuitto Di Parma and Cherry Tomatoes
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Antipasto Skewers of Tortellini Black Olive Salami
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Vegetable Crudités with an Ancholade Dipping Sauce
~

Fresh Californian Spinach and Feta Cheese Wrapped in Phyllo Pastry
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Antipasto Mirror of Imported Meats, Cheeses, Vegetables, and Olives
~

Fresh Pencil Asparagus and Sweet Potato Tempura with a Ponzu Dipping Sauce
~

Eggplant Rollintini Stuffed with Ricotta Cheese Fresh Basil and a Touch of Tomato
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Fresh Mozzarella Balls and Tricolor Tortellini Skewers with a Pomodoro Sauce
~

Tempura Battered Sweet Potato with a Ponzu Dip
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Grilled Zucchini Wrapped in Phyllo Pastry
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Roasted Artichokes Wrapped in Phyllo Pastry with Gruyere Cheese
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Domestic Mushrooms Stuffed with Californian Spinach and Three Cheeses
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Grilled Bruschetta of Tomato and Fresh Mozzarella

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Roasted Garlic Toast with Imported Parmesan

Assorted Grilled Vegetables Wrapped in Phyllo Pastry

Avocado and Hearts of Palm in Belgian Endive with Fresh Cilantro

~

Sliced Fresh Mozzarella Cheese and Beefsteak Tomato with Basil and Balsamic

~

Fresh Salsa and Guacamole Dips with Fresh Baked Chips and Pita Bread

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Home Made Cheese Ravioli Stuffed with Ricotta Cheese and Fresh Herbs with Basil and Pomodoro Sauce

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Green Zucchini with a Corn Meal Crust Pan Fried with a Parmesan Cheese Sauce

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Wild Mushroom Risotto Cakes

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Spicy Gazpacho Served in Shot Glasses

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Baby Green Zucchini Stuffed with Gorgonzola Cheese, Honey Roasted Walnuts, and Granny Smith Apples

SWEETS

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Fresh Baked Gourmet Cookies

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Chocolate Dipped Ricotta Cheese Canollies

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Miniature Fresh Fruit Tarts

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Miniature Key Lime Tarts

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Assorted Miniature Cheese Cakes

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Assorted Miniature Pastries

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Whipped Mascarpone Cheese in Chocolate Cups with Fresh Berries and Lady Finger Cookies

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Chocolate Fudge Brownies with Raspberries and Cream

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Chocolate Fondue with Fresh Strawberries and Pineapples!

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Chocolate Covered Strawberries

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Tiramisu in Belgian Chocolate Cups with Fresh Fruit

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Chocolate Truffles

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Individual Chocolate Mousse with Fresh Raspberries and Tahitian Vanilla Sauce