



HORS D'OEUVRES

Menu prepared with freshness, flavor and a personal touch.

Pesto scallops wrapped with bacon GF

Antipasto plate with mixed cheeses and meats, olives and crusty bread

Ham and cheese mini croissants with herbed Dijon mayonnaise

Shrimp, spicy Capicola and goat cheese turnovers

Spicy beef brochette with cilantro pesto GF, DF

Butternut almond bisque soup shot GF, DF

Parsnip apple soup with cider drizzle GF, DF

Herb crusted lamb pops with Chimichurri dipping sauce

Goat cheese filled dates wrapped in bacon (can be done without bacon too) GF

Curried deviled eggs with fig GF

Grilled portobellos with olive tapenade and balsamic reduction GF, DF

Mini Cuban pork sandwich (can be done with GF bread)

Spinach and mushroom puff pastry pinwheels

Mini Mexican corn pancakes with chipotle black bean salsa GF

Asparagus toasties with prosciutto and Boursin cheese (can be made without pork and with DF "cheese")

Shrimp three ways (Cajun, garlic and herb) with three sauces (peach chutney, cocktail sauce, tarragon aioli) GF

Roasted beef tenderloin with horseradish cream GF

Mini phyllo cups filled with fruits and cheeses: brie and raspberry, apple and aged cheddar, pear and blue cheese

Spinach, walnut and feta phyllo "cigars" (can be made with vegan feta)

Sushi rolls with various fillings; vegetarian options available GF

Arugula and Asiago wrapped with prosciutto GF

Grilled harvest platter with zucchini, yellow squash, asparagus, roasted peppers, eggplant, mushrooms, sundried tomatoes and basil, with balsamic reduction and extra virgin olive oil GF, DF

Fresh Vietnamese spring rolls with sweet chili mango sauce GF, DF