



**PASSED HORS D'OEUVRES**

**SEAFOOD**

SHRIMP DIJON CURRY PUFFS  
MANGO CRAB STACK CROSTINI  
MAINE LOBSTER SALAD WITH TARRAGON AIOLI SERVED ON TOASTED BRIOCHE  
COLD BOILED SHRIMP W/ZESTY GAZPACHO SHOOTER  
SMOKED SALMON ROULADE BLACK RUSSIAN CROSTINI  
SPICY TUNA IN MISO CONE

**VEGETARIAN**

ASPARAGUS & BRIE PASTRY SACHELS  
CARAMELIZED PEAR AND BRIE PINWHEELS  
MINI GOURMET GRILLED CHEESE SANDWICHES W/SPICY TOMATO SOUP  
CLOSED CUCUMBER WITH WATERCRESS & BOURSIN CHEESE  
BELGIAN ENDIVE & HERBED CHEESE BLOSSOM  
GREEK STYLE MINIATURE SPINACH & FETA PIES  
FLOWERETTE GARDEN, INDIVIDUAL CRUDITÉ...MAUI ONION DIP  
CHICKPEA PUREE WITH SLOW ROASTED GARLIC, RED PEPPER CONFIT, ON PITA CRISP  
FIRE AND ICE BRUSCHETTA

**CHICKEN AND TURKEY**

SKEWERED CHICKEN GRILLED OFFERED WITH CURRY HONEY DIP  
CURRIED COCONUT CHICKEN...MANGO CHUTNEY  
BELGIAN ENDIVE SPEARS WITH POACHED CHICKEN, GRAPES & WALNUTS  
MINIATURE CHICKEN TACOS  
ORIENTAL SESAME CHICKEN SATAY SERVED WITH ORANGE LIME REDUCTION  
MINIATURE TURKEY REUBENS

**BEEF AND PORK**

MINIATURE BEEF WELLINGTONS  
CHARRED BEEF TENDERLOIN SKEWERED WITH GARLIC HERB MAYONNAISE  
PEPPER CRUSTED FILET MIGNON ON TOASTED BRIOCHE WITH DIJON CRÈME FRAICHE  
MINIATURE FRIED GREEN TOMATO B.L.T.  
BACON WRAPPED WATER CHESTNUTS  
PROSCIUTTO FONTINA CHEESE SUNDRIED TOMATO PINWHEELS  
HAM & GRUYERE CHEESE PANINI SLIDERS  
MINIATURE PORK STEAMED DUMPLING

**\$3.50 ADDITIONAL PER PERSON**

MINIATURE PRIME RIB BURGERS, AGED CHEDDAR ON TOASTED BRIOCHE,  
ARUGULA, TOMATO, & CORNICHON

