



## Appetizer Menu

### Seafood:

Seared-Peppered Ahi Tuna on crispy wontons with Wasabi Aioli, Red Chile Drizzle, Sriracha Mayonnaise & Micro Greens.

Seared- Sesame Seed Crusted Ahi Tuna on Wonton Crisps with Wasabi-Red Chile Drizzle & Green Onions.

Ahi Tuna Tartare in Crispy Wontons Cups with lime, cilantro, Avocado, Chile sauce, Sesame Seeds & Green Onion.

Butter Poached Lobster Shooter's with Garlic & Lemon.

Blue Corn Crab Cakes with Creole-Aioli & Chives.

Chesapeake Bay Classic Crab Cakes with Tarragon-Remoulade.

Crab Salad with Celery & Mango in crispy Wonton Cups.

Crab Stuffed Cremini Mushrooms with a savory Herb Stuffing.

Crispy Coconut Shrimp with Sweet & Spicy Red Chile Sauce.

Prawn & Mango Mini Pizza Bites with Peppery Brie Cheese.

Shrimp Cocktail – Poached with lemon and herbs and served with Spanish Cocktail Sauce.

Shrimp Margarita with Avocado, Tomato, Cilantro & Green Onion with Tequila-Lime Cocktail Sauce (served in Margarita Glass).

Red Curry-Coconut Shrimp and Pineapple Skewers.

Thai Shrimp Wontons with Sweet-Chile-Soy Drizzle.

Creamy Smoked Trout on Russian Rye Crostini, garnished with Micro Greens.

Thai Curried Shrimp Salad in Wonton Cups with spicy Green Thai Chile and sweet Mango Chutney.

Ceviche on Crispy Corn Tortilla Triangles with Avocado & Cilantro.

South Western Shrimp Quiche in mini tortilla cups filled with grilled shrimp, diced jalapenos, red bell peppers & Jalapeno jack cheese, topped with a dollop of guacamole.

Potato Latkes with Smoked Salmon, Dill, Capers & Dollop of Crème Fraîche.

Smoked Salmon & Dill Mascarpone Toasts.

Smoked Salmon Mousse on Endive Leaves with Chives.

### Vegetarian:

Crispy Panko Crusted Artichoke Hearts with Roasted Garlic-Lemon-Basil-Aioli or with Herb Cream Cheese.

Crispy Panko Crusted Baby Portabella Mushrooms on a skewer with Roasted Onion Dip.

Panzanella on a Skewer, (Italian Bread, Cherry Tomatoes, Basil & Cucumber with Sherry Vinaigrette).

Mini Pizza rounds with slow roasted Roma Tomatoes, Mozzarella & Pistachio Pesto.

Tofu Spring Rolls with Rice Noodles & Sweet & Spicy Thai Chile Sauce. (VEGAN).

Baked Mini Sweet Bell Peppers stuffed with Roasted Veggies, Couscous & Parmesan-Reggiano Cheese.

Moroccan Sprouted Quinoa in Cucumber Cups with Sundried Tomatoes, Herbs & Pine nuts. (RAW & VEGAN).

Wild Mushroom & Point Reyes Blue Cheese Toasts.

Crudite Skewers served in a plastic tumbler cup with Green Goddess or Buttermilk Ranch Dressing.

Deep Fried Goat Cheese Ravioli on a skewer with warm Marinara Sauce.

Slow Roasted Tomatoes on Bruschetta with Goat Cheese & Toasted Garlic Chips.

Mini Lentil Burgers with Tomato Relish served open face on Whole Grain Bread Squares. (Vegan).

Miniature Grape Tartlets with Brie cheese and purple Grape salsa with a hint of Rosemary & toasted Walnuts.

Asparagus in Puff Pastry - Puff Pastry is twirled around the asparagus spears, sprinkled with Sesame Seeds & Parmesan Cheese and baked.

Caprese Skewers with Bocconcini & Cherry Tomatoes with Basil, Extra Virgin Olive Oil & Balsamic Drizzle.

Filo Mushroom Cups with Cremini Mushroom & Thyme filling.

Grilled Artichokes with Roasted Garlic-Lemon & Basil Aioli.

Heirloom Tomato Bruschetta - Toasted baguette with colorful heirloom tomatoes, basil and extra virgin olive oil. (VEGAN).

Artichoke, Pesto and Pine nut on Bruschetta-with Parmesan-Reggiano cheese.

Goat Cheese & Sweet Red Peppers on Bruschetta with Capers.

Ratatouille on Crostini with Smoked Mozzarella.

Green Olive Tapenade Toasts with Parmesan Reggiano Shavings.

Marinated Feta & Green Olives Skewers with Cucumber & Mint.

South Western Quiche in mini tortilla cups with Sautéed peppers & onions with Jalapeno jack cheese, topped with homemade guacamole.

Pepper-Jack Quesadillas with roasted Red Bell Peppers, Basil & Avocado topped with Queso Fresco Cheese.

Baked Tortilla Rounds with spicy black refried beans with melted Jack Cheese and a dollop of guacamole.

Potato Empanadas filled with seasoned potatoes, slowly baked in puff pastry and sprinkled with Pepitas seeds & Chile con Queso drizzle.

## Poultry:

Butter Milk Battered Spicy Fried Chicken Bites on a skewer with Blue Cheese Drizzle & Chives.

Thai Chicken Spring Rolls with Sweet & Spicy Red Chile Sauce.

Grilled Yakitori Skewers with Dark Chicken Meat & Leeks in a Sesame-Soy Marinade.

Hoïsen Chicken Lettuce Cups with Water Chestnuts, Green Onions & Toasted Almonds in Baby Romaine Lettuce cups.

Chinese Chicken Salad with Peanuts in Crispy Wonton Shells with Mango Jam & garnished with Micro greens.

Chicken mini Pizza rounds with Sundried Tomato-Basil Pesto.

Chinese Five Spice Grilled Chicken Skewers with Scallion Onions.

Ground Turkey or Ground Chicken Sliders with Gorgonzola, Caramelized Cabernet Onions & Dijon Mustard.

Peanut-Curry Chicken Salad with Mango Chutney in Crispy Wonton cups garnished with Micro greens.

Grilled Chicken Skewers with Red Peppers & Cilantro-Lime Sauce.

Chicken -Quesadilla Tacos with Queso Fresco Cheese & Pico de Gallo

Mini Chicken Taquitos with Pepper Jack Cheese & Salsa.

Coconut & Rum marinated Chicken Skewers with Pineapple & Red Bell Pepper.

Turkey Meatballs with a Sweet & Spicy BBQ Sauce.

Wheaties Crusted Chicken Tenders with BBQ Sauce.

Chicken Quesadilla's with Roasted Red Bell Peppers,  
Goat Cheese, Avocado & Pico de Gallo.

South Western Smoked Chicken mini Quiche in tortilla  
cups filled with chicken, sautéed peppers, Gouda-Goat  
Cheese, topped with homemade guacamole.

Indian Chicken Curry Salad with Apples & Cilantro served  
on Crispy Nan Bread.

Chicken Satay Skewers with Peanut-Tamari Sauce.

Kosher Chopped Chicken Liver with Red Onions & Hard Boiled Eggs  
on Crostini.

Chinese Chicken & Cabbage Dumplings with Ginger-  
Scallion Dipping Sauce.

## Beef, Pork & Lamb

Beef Sliders with Gorgonzola Cheese & Apple-Smoked  
Bacon-Caramelized Onion Relish.

Beef en Croute - Filet Mignon on crostini with Béarnaise  
Sauce & Micro greens.

Filet Mignon Potato Nests with Scallion Onion-Horseradish  
Cream Sauce with Watercress.

Filet Mignon Skewers with Red Bell Peppers & Chimichurri Drizzle  
Novy Ranch grass fed beef Meatballs in a Cranberry-  
Rosemary Glaze.

Novy Ranch Grass Fed ground Beef Koftas with Tzatziki Sauce.

Beef Satay Skewers with Peanut Tamarí Sauce.

Beef Taquitos with Pepper-Jack Cheese & Salsa.

Spiced Pork Tenderloin Sliders with Apricot Jam & Dijon Mustard.

Chinese ground Pork Meatballs with Sweet & Sour Chile Sauce.

Roasted Asparagus wrapped in Prosciutto, sprinkled with  
Parmesan-Regianno Cheese.

Prosciutto-wrapped Bocconcini Crostini.

Antipasti Skewers with assorted Cheese, Salami, Prosciutto, Cherry  
Tomato, Artichoke Hearts, Olives & Pepperoncini.

Figs in a Blanket –Mission Figs stuffed with Goat Cheese,  
wrapped in Prosciutto & oven baked with Balsamic-Fig  
Vinaigrette drizzle.

Brussels Sprout Crostini with Apple-Smoked Bacon.

Chorizo Stuffed Cremini Mushrooms with Chorizo  
Sausage, ground pork, onions, and breadcrumbs in a zesty  
tomato mixture, topped with Parmesan-Reggiano cheese.



Bacon Wrapped Shrimp with Honey-Mustard Dipping Sauce.

Fingerling Potatoes on a skewer with Andouille Sausage & Creole Aioli.

Hungarian Stuffed Eggs- Hard-boiled eggs with Capers, parsley, anchovy, celery, red onion & diced ham.

Genoa Salami Bites with Manchego Cheese & Pepperoncini.

Puff Pastry bites with Pepperoni, Gruyere & Honey Mustard.

Meat Empanadas - Minced pork & beef seasoned with sundried tomato & green olives, slowly baked in puff pastry, sprinkled with Pepitas seeds. Served with Chile con Queso Drizzle.

Pork & Cabbage Dumplings served with Ginger-Scallion Dipping Sauce.

Vietnamese Pork Meatballs with Chile Dipping Sauce.

Moroccan spiced Lamb Kofta Kabobs served on bamboo skewers with Tzatziki Sauce.

Grilled Petite Lamb Rib Chops with Pistachio Pesto.

Spiced Ground Lamb with Black Currants, Mint & Feta in Filo Cups.

Moroccan Crusted Petite Lamb Rib Chops with Tzatziki Sauce.

## Finger Sandwiches: (cut into various shapes).

### **BREADS:**

**EGG, COUNTRY WHITE, POTATO BREAD, MULTI GRAIN, WHOLE WHEAT, RYE, OAT & POPPY SEED & GLUTEN FREE BREAD.**

Chicken Salad with Apples & Curry, Green Leaf Lettuce.

Goat Cheese & Mascarpone Cheese with Candied Pecan Crumbles.

Turkey & Havarti Cheese with Basil Mayonnaise, Stone Ground Mustard & Green Leaf Lettuce.

Avocado, Cucumber & Sprouts.

Roast Beef with Tarragon Mayonnaise, Sundried Tomato Spread, Red Leaf Lettuce.

Egg Salad with Celery, Red Onion, Mayonnaise & Red Leaf Lettuce.

Tuna Salad with Hard Boiled Egg, Celery, Red Onion & Mayonnaise with Bib Lettuce.

Lightly Pickled Cucumber, Dill & Cream Cheese.

Turkey Salad with Celery, Apples & Walnuts with Mayonnaise.

Smoked Salmon with Cream Cheese, Dill & Chives.

Ham, Brie & Apple .

Roasted Eggplant, Zucchini, Red Bell Pepper & Red Onion with Goat Cheese.