



Beef Brochette

Beef tender with red and green pepper and onion on skewers

Beef Kabobs

Three Tender Beef Cubes Red and Green bell pepper onions on skewers

Beef Wellington Mini

Savory beef tenderloin accented with mushrooms duxelle in pastry

Brie & Pear with Almond in Puff Pastry

Dried pears soaked in cognac and blended with brie and almonds

Brie En Croute in Almond

In puff pastry

Brie with Raspberry and Almond Filo

Raspberry preserve soft brie with almond in filo

Cheese Puffs with Dill or Truffle Cream

Cream cheese and dill with garlic in cream cheese pastry dough

Chicken Brochette

Chicken breast with red and green pepper onion on skewers

Chicken Coconut Breaded Medallions

Chicken marinated with coconut milk pineapple juice and coconut

Chicken Coconut Breaded Strips

Crispy Asparagus With Asiago

Asparagus tips with Asiago Fontina wrapped in phyllo

Vegetable Spring Roll

Duck Springroll

Feta & Sundried Tomato in Filo

Feta and sun dried tomato basil in filo

Fig & Mascarpone en Croute

Fig & Carmelized Onion Tart

Fig and Onions, a mix of goat cand cream cheese in puff pastry

Gorgonzola Cranberry Tart
Gorgonzola crushed walnuts and cranberries in puff pastry

Lobster Saffron in Puff Pastry
Lobster in sherry wine spiced with saffron wrapped in pastry

Mushroom Caps with Spinach
Spinach, mushrooms, garlic, onion and bread crumbs

Mushroom Caps with Crabmeat
Snow crabmeat, bell peppers, onion, celery, parmesan and garlic

Mushroom Wild Tartlet with Brie
Shitake and oyster mushrooms with brie shallots Dijon and garlic

Pork Potstickers

Shrimp Potstickers

Vegetable Potstickers

Satay Chicken Tandoori
Chicken marinated with roasted garlic, cumin, cayenne and lime on skewers

Thai Peanut Chicken Satay
Chicken tender marinated with peanuts and thai spices on skewers

Shrimp & Boursin in Filo
A unique blend of shrimp, cream cheese and herbs in a filo purse

Shrimp Cozy
Shrimp marinated in soy sauce, garlic and ginger in a spring roll wrapper

Shrimp Wrapped in Bacon

Miniature Maryland Style Crabcakes
spicy remoulade

Smoked Atlantic Salmon
caviar and crème fraiche on blini

Artisan Cheese Platter

\$150

Lollypop Lamb Chops
red wine apple reduction

Jumbo Gulf Shrimp
housemade remoulade or cocktail sauce
price per person

Proscuitto Wrapped Asparagus

Fresh Vegetable Crudite
carrots, broccoli, cauliflower, cherry tomatoes and other items from
the garden, ranch & champagne vinaigrette dipping sauces
\$100

Gently Fried Calamari
80 piece serving size with spicy tomato and dill aioli dipping sauces
\$100

**prices not listed will be based on market price
all prices do not include applicable tax and gratuity**