

## BUTLERED HORS D'OEUVRES

Presented Upon a Variety of Eclectic Trays & Platters with Fresh Floral Garnish

### GROUP I

(V) Vegetarian  
(VV) Vegan  
(GF) Gluten-Free  
(DF) Dairy-Free

Mango Chutney Cheese Puffs (V)

Artichoke & Jarlsberg Swiss Petite Soufflé (V)

Phyllo Triangles of Feta, Ricotta & Parmesan Cheeses (V)

Red Flame Grapes (V, GF)  
covered with Boursin Cheese & rolled in Finely Chopped Walnuts

Mini Quesadillas (V)  
accompanied by Pico de Gallo

Petite Potato Latkes (V)  
served with Caviar & Sour Cream

Fresh Sno Pea stuffed with Boursin Cheese (V, GF)

English Cucumber Canapés with Fresh Chive Cream Cheese (V, GF)

Shrimp Canapés with Cocktail Sauce

Wild Mushroom Puff Pastry Straws (V)

Lumpia (DF)  
Filipino Egg Rolls with Ground Pork  
served with Sweet Chili Sauce

Pimento Cheese Canapés (V)  
served on Melba Toast  
garnished with Chopped Green Olives

## GROUP I CONT'D

Ratatouille on Crisp Won Ton Wafer (V)  
with California Montrachet

Fried Olives (V)

Bacon Wrapped Sweet Potato Fries (GF, DF)

Coconut Chicken Medallions  
served with Pineapple Ginger Sauce

Chilled Bourbon Chicken Skewers (DF)  
with Marinated Apricots & Fresh Cantaloupe

Rosemary Chicken Brochettes with Chive Sauce

Tuscan Crostini (V)  
Our Freshly Baked Italian Bread toasted with Tuscan Marinade & Mozzarella  
then topped with Cracked Olive, Tomato & Basil in Balsamic Vinaigrette

Appetizer Antipasti Skewers (GF)  
Genoa Salami, Marinated Artichoke Heart, Kalamata Olive & Smoked Gouda  
skewered & served with our Balsamic Vinaigrette for dipping

Petite Tortellini Skewers (V)  
Petite Skewer of Al Dente Cheese Tortellini tossed in Hel's Fresh Basil Pesto  
garnished with Grilled Red Pepper

Petite Skewers of Teardrop Tomato tossed in Balsamic Vinaigrette (V, GF)  
skewered with Buffalo Mozzarella wrapped in Fresh Basil

## GROUP II

Blackened Shrimp & Scallop Spring Rolls (DF)  
with Ginger Dipping Sauce

Five-Spice Vegetable Egg Rolls (V, DF)  
with Sweet & Sour Dipping Sauce

Chicken Satay Skewers (DF)  
Boneless Chicken Breast skewered & roasted in a Spicy Thai Peanut Sauce

Petite Beef Wellington with Wild Mushroom Duxelle

Brie Tartlet with Apricot Mustard or Raspberry Preserves (V)

Petite Potato Latkes with Lox & Crème Fraiche

Sweet Potato Pancake (V)  
with Crème Fraiche & Lingonberry Garnish

Petite Salmon Patties with Mustard Mayonnaise

Mini Crab Quesadillas with Mango Salsa

Mini Black Bean Quesadillas with Goat Cheese, Tomato & Grilled Corn Relish (V)

Spinach & Feta Phyllo Triangles (V)

Shrimp de Jonghe Stuffed Mushrooms

Spinach Soufflé Stuffed Mushroom Caps (V)  
topped with Herbed Bread Crumbs & Parmesan Cheese

Chorizo Stuffed Dates (GF, DF)  
wrapped in Cured Bacon

Vegetable Maki Roll (V, DF)  
with Whipped Wasabi & Ginger Soy

Manchego Cheese & Quince Crostini (V)

Caramelized Onion & Roasted Mushroom Crostini with Boursin Cheese (V)

Goat Cheese Stuffed Figs (GF)  
wrapped in Prosciutto

## GROUP II CONT'D

Watermelon Radish with Goat Cheese & Balsamic Drizzle (V, GF)

Watermelon Radish with Avocado Chicken Salad & Orange Crema (GF)

Assorted Salad Bites – A Fun & Fabulous Fork-Free Salad Option  
Finely Chopped Garden Creations wrapped in Paper Thin Rice Paper &  
drizzled with Homemade Dressing

Ancho Chile Sirloin Skewers (GF, DF)  
with Chimichurri Dipping Sauce

Andouille Sausage Pigs in a Blanket with Creole Mustard

Tropical Crab Salad in a Jicama Box (V, GF)

Cranberry Goat Cheese Pops (GF)  
rolled in Crumbled Bacon & Chopped Nuts  
served with Fig Jam

Goat Cheese Pops (GF)  
rolled in Crumbled Bacon & Chopped Nuts  
served with Jalapeño Jam

Halved Fresh Fig, Burrata, Aged Balsamic (V, GF) (Seasonal)

Roasted Tomato Polenta Triangles (V, GF)  
topped with a Sun-Dried Tomato & Olive Tapenade

Shrimp Shumai (DF)  
Gently Steamed Shrimp Shumai Dumplings with Sesame Pot Sticker Sauce

Smoked Salmon Canapés on Dark Rye  
with Sour Cream, Cucumber & Dill

Watermelon & Feta Crostini (V)  
Thinly Sliced Watermelon & Creamy Feta set on Crostini  
garnished with a Chiffonade of Mint

### GROUP III

Coconut Shrimp  
with Pineapple Ginger Dipping Sauce

Southwestern Grilled Shrimp (GF, DF)  
with Avocado Lime Mayonnaise

Grilled Shrimp & Zucchini Skewers (GF)  
served chilled with our Fabulous Basil Garlic Aioli

Maryland Crab Cakes with Cajun Tartar Sauce

Porcini Mushroom Phyllo Triangles (V)

Pear & Roquefort Tartlets (V)  
with Roasted Walnuts

Turkey Pot Stickers (DF)  
with Special Sauce

Polenta Cakes with Tomato Jam & Goat Cheese (V, GF)

Vegetable Moo Shoo Bundles (V)  
in Scallion Pancake with Sesame Soy Dipping Sauce

Tenderloin Canapés with Whipped Wasabi Mayonnaise  
garnished with Caramelized Onion

Grilled Beef Tenderloin Bites  
with Wild Mushrooms & Cabernet Thyme Jus on a Bamboo Paddle  
sprinkled with Bleu Cheese Crumbles

Mini Meat Loaf Bites  
topped with a dollop of Creamy Mashed Potatoes

Petite Shepherd's Pie Bites

Herb & Panko Crusted California Chevre Crisps (V)  
with Star Anise Tomato Chutney

Prosciutto & Fresh Basil Crostini  
with Extra Virgin Olive Oil Drizzle

Crostini with Rosemary Infused Ricotta &  
Thick Cut Bacon

Fresh Split Driscoll Strawberries stuffed with Gorgonzola & Walnuts (V, GF)

California Maki Roll  
with Whipped Wasabi & Ginger Soy

Spicy Tuna Roll  
Tuna & Spicy Mayonnaise

Seared Ahi Tuna on Rice Cracker (GF, DF)  
garnished with Red Pepper Almond Paste & Whipped Wasabi Mayonnaise

Hamachi Guacamole (DF)  
Fresh Hamachi diced with Lime, Chili Aioli & Soy Sauce  
atop Avocado Guacamole served on our Crisp Beet Chip

Salmon Tartare in a Black Sesame Tuile Cone with Crème Fraiche & Avocado

### GROUP III CONT'D

Seared Salmon (DF)  
with Sweet Chili Glaze, Julienne Sno Pea, Sesame Oil, Ginger & Asian Micro Greens  
on Wonton Crisp

Petite Quiche Tartlets  
A variety of Mini Quiche Tartlets

Mini Reubens  
with Thousand Island Dipping Sauce

Curried Chicken Salad in Phyllo Baskets  
with Dried Wild Cherry Garnish

Not Your Father's Potato Skins  
Red Skin Potato Cups filled with  
Crispy Bacon, Sour Cream & Chives

Not Your Father's Potato Skins (GF)  
Red Skin Potato Cups filled with  
Buffalo Chicken with Bleu Cheese

Not Your Father's Potato Skins (GF, DF)  
Red Skin Potato Cups  
filled with Shredded Pot Roast

Not Your Father's Potato Skins (V)  
Red Skin Potato Cups  
filled with Spinach Soufflé

Leg of Duck Confit with Drunken Cherries  
wrapped in Crispy Wonton with Pineapple Ginger Gastrique

Sirloin Empanadas with Raisins & Cracked Green Olives

Buffalo Chicken Empanadas with Bleu Cheese Dip

Sweet Onion Empanadas (V)

Fig, Pear & Gorgonzola Empanadas (V)

Almond & Guava Empanadas

Samosas

Potato, Baby Peas & Onion filled in Pastry served with Tamarind & Yogurt Mint Chutneys

Roasted Sea Scallops with Hot & Sweet Mustard wrapped in Cured Bacon (GF, DF)

Petite New Zealand Lamb Chops  
in Malaysian Marinade  
accompanied by Mint Pesto Sauce

Xinomarvo Braised Lamb on Micro Greens  
with Rosemary Minted Yogurt  
served on Edible Savory Spoon

Ale Braised Short Rib on Fried Potato Round with Asian Slaw Garnish (GF, DF)

Open Face Mini Burger Bites  
with Cheddar Cheese, Tomato & Pickle

Molly's Slider  
1-Bite, Open Face BBQ Pulled Pork Slider  
with Green Apple Slaw

Deconstructed Mac & Cheese Skewer (V)  
Cavatappi Pasta skewered with Cheese & Fried  
drizzled with Truffle Salt

Mini Cream Cones (V)  
Spring Pea ~ Avocado ~ Carrot ~ Sweet Corn ~ Red Beet