

Passed or Stationary Hor d'ouerves

****We are happy to create customized options, just ask!****

Vegetarian

Caprese Skewers \$2.00pp

Cherry Tomato stuffed with mozzarella, a basil leaf & drizzled with Olive Oil & Balsamic Reduction

Endive with Red Pepper Mousse \$1.50pp

Polenta Crisp with Gorgonzola & Balsamic Marinated Cherry \$1.80pp

Thai Vegetable Spring Rolls Drizzled with Peanut Sauce \$2.00pp

Polenta Cups with Basil Scented Chevre topped with a Roasted Cherry Tomato \$1.80pp

Vegetable Terrine on Toasted French Rounds \$2.00pp

Polenta Bite with Herbed Goat Cheese & Ratatouille \$1.80pp

Phyllo Cup with Grilled Corn & Shrimp Salad \$2.25pp

Mini Vegetable Risotto Cakes with Smoked Paprika Pickled Okra \$2.50pp

Cucumber Crisp with Hummus & Kalamata Olive \$2.00pp

**Saffron & Sweet Pea Aranchi with Mozzarella (Risotto Ball Stuffed with Mozzarella) \$3.00pp
with Smoked Tomato Aioli**

Individual Vegetable Crudite with Gemolata Aioli \$1.95pp

Assorted Crostini - \$3.75pp

Wild Mushroom with Mascarpone & Sherry Vinegar

Gorgonzola, Red Onion & Balsamic Reduction

Avocado, Sweet Chili Peppers & Cream cheese

Chicken/Duck/Pork

Bacon Wrapped Chicken & Artichoke Bites with Chipotle Aioli \$1.95pp

Smoked Paprika Duck Breast, Napa Slaw, Whole Grain Mustard on House Made Potato Chip \$3.75pp

Prosciutto Wrapped Melon \$2.00pp

Saffron Chicken Skewers with Sweet Tomato Jam (one bite skewer) \$3.00pp

**Sage & Lemon Pork Meatballs with Parmesan served in blanched Radicchio Leaves with Balsamic Vinegar
(one-bite skewer) \$3.00pp**

Crispy Pork Belly & Lentils with Quail Egg \$

Beautiful Hand-made Finger Sandwiches to include - \$3.75pp

Gorgonzola Chicken on Profiterole with a Marinated Tomato

Honey Cured Ham on Marble Rye with Apricot Preserves & Walnut Pesto

Shaved Cucumber, Ruby Radish & Fresh Chive Cream Cheese

Beef

**Marinated Baron of Beef sliced & served on a baguette chip with Garlic Aioli, Micro Greens & Truffle Oil
\$2.40pp**

Mini Beef Wellington with a Pipette of Aged Red Wine \$3.60pp

Bresaola Wrapped Pear with Brie & Rocket Greens \$3.25pp

Lemongrass Beef Skewers on Lettuce cups with Peanut Sauce (one-bite skewer) \$3.00pp

Braised Short Rib Phyllo Cups with Horseradish Cream & Micro Greens \$3.00pp

Seafood

Crab Cakes with Lemon-Tobasco Aioli \$3.00pp

Smoked Salmon Macaroons \$2.50pp

Tuna Tartar on Wonton Crisp with Ponzu & Chive \$3.75pp

Mango Curry Shrimp Salad on a Wonton Crisp \$3.25pp

Sushi Rolls – Spicy Tuna or Shrimp, California Rolls & Cucumber-Avocado Rolls \$3.75pp

Tequila Cured Salmon on a Cucumber Crisp \$3.00pp

Savory Cones with Fresh Dungeness Crab flavored with Lemon Grass and Ginger \$3.75pp

Charred Garlic Lime Shrimp Mini Skewers - \$4.50pp

Mini Shrimp Cocktails (2 Cocktail Shrimp in a Mini Acrylic Martini Glass with Shredded Lettuce & Cocktail Sauce - \$5.25pp

Sweets Options – your cost will depend on how many and what you choose, just let us know what you like!

Assorted Brownie Truffles

Vanilla Bean Panna Cotta with Salted Caramel Peanut Brittle

Cake Shots

Carrot Cake with Cream Cheese icing, Chocolate Cake with Chocolate Chip Icing, Coconut Cake with Chocolate Icing, Red Velvet Cake with Cream Cheese Icing, Lemon Cake with Cherry Icing, Almond Cake with Buttercream Icing (if you like other flavors, just ask!)

Margarita Lime Cookies with Lime Zest Buttercream

Cinnamon Churro Cupcakes with Dulche de Leche Frosting & Salted Caramel

Mini Peanut Butter Nougat Pies

Mini Citrus Fruit Curd Pies with Ritz Cracker Crunch

Assorted French Macaroons

Assorted Mini Gourmet Cookies

Mini Cherry Cheesecake bites

Brownie & Lemon Bar Bites

Vanilla Bean Crème Brulée & Mascerated Berry Trifle “Shots”

Lemon Curd Shortbread Cookies with Powdered Sugar

Chocolate Grand Marnier Mousse “Shot” with Candied Orange

Last Updated 02-04-14

*All pricing is subject to change based on the market