



## *HORS D'OEUVRES*

### ***Cold Hors D'oeuvres Selections***

**Gravlax served on a Belgium Endive with  
Onion Marmalade**

**Curried Chicken on Plantain Chips**

**Steak Tartar**

**Grilled Asparagus, Hearts of Palm Wrapped in Prosciutto**

**Bruschetta with Garlic Croustade**

**Spice Seared Tuna Skewers with Soy Ginger Glaze**

**Crab & Lobster Phyllo Cups**

**Boursin Stuffed Zucchini with Roasted Red Pepper Coulis**

**Gulf Shrimp Cocktail, Ketel One Cocktail Sauce**

**Antipasto Skewer Baby Mozzarella, Grape Tomato,  
Olives and Atichoke Hearts**

### ***Hot Hors D'oeuvres Selections***

**Three Cheese Tartlets and Raspberry Compote**

**Black Bean Cigars with Avocado Dip**

**Portobello Mushroom Fingers with Horseradish Cream**

**Pecan-Crusted Mahi-Mahi with  
Creole Rémoulade**

**Shrimp Torpedoes Flash Fried with Chipotle Sauce**

**Conch Fritters with Sriracha Cream**

**Bacon Wrapped Sea Scallops**

**Malaysian Glazed Wings**

**Bourbon Chicken Satay**

**Grilled Salmon Lollipops**



## *Display Platter*

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### **Mediterranean**

*Pita Triangles, Bagel Chips, Tortillas Chips with Red Pepper Hummus  
Kalamata Olive Tappenade and Tzaziki Dip*

### **Fresh Vegetable Crudités**

*to Include: Cucumber Slices, Broccoli Florets, Zucchini and Carrot Sticks,  
Asparagus Spears, Black and Green Olives and Peppercorn*

### **Cheese Display**

*Chef Selection of Domestic and International Cheeses Served with  
Sliced Baguettes, Water Crackers and Vine Fruits*

### **Herb and Garlic Marinated Antipasto Display**

*Featuring Baby Mushrooms, Artichoke Hearts, Pickled Fennel,  
Sliced Provolone, Bocconcini, Assorted Olives, Roasted Peppers,  
Hearts of Palm, Genoa Salami, Ham and Breadsticks*

### **Seasonal Selection of Pates and Sausages**

*Served with Lingonberries, Cornichons, Pickled Onion,  
Whole Grain Mustards, Sliced Baguettes and Brown Bread*

### **Baked Brie en Croute**

*With Mango Chutney and Toasted Almonds,  
served with Sliced Baguettes*