

Hors d'Oeuvre

COLD HORS D'OEUVRE

Antipasto Kebob with Fresh Mozzarella, Basil and Roasted Red Pepper
Artichoke Hearts with Shrimp and Dill
Asparagus Crepes with Herbed Cheese
Beef and Watercress Satay with Wasabi Ginger Sauce
Canapés: Thai Shrimp, Char-grilled Mahi-Mahi, Smoked Salmon with Dill, Salmon and Cream Cheese Spirals, Liver Pâté with Lingonberry, Chicken and Prosciutto, Turkey Rolatini, Seared Tuna *or* Ham and Boursin Pinwheels, on Yucca Chips
Ceviche (Marinated Scallops) wrapped in Prosciutto
Mini-Vegetarian Wraps with Julienned Vegetables, Avocado Slices, a Cream Cheese Spread, and Sprouts.
Mini-Brioche with Blue Crab, Bèchamel, and Dill
Pâte à Choux Puffs with Walnut Chicken, Tuna *or* Ham Salad
Redskin Potatoes with Crème Fraîche and Caviar
Seafood Ratatouille in Belgian Endive *or* Cucumber Cup
Shrimp, Pea Pod and Artichoke Skewers with Sesame Teriyaki
Spanish Olive Tapenade on Grilled Cuban Bread
Steak au Poive Crostini with Creamy Horseradish
Stuffed Strawberries with Cream Cheese and Chives
Stuffed Garden Vegetables with Herb Cheese *or* Hummus
Tuscan Bruschetta on Grilled Focaccia

HOT HORS D'OEUVRE

Apricot and Pork Strudel
Asian Duck Tartlet with Hoisin Sauce
Bastila-Ground Moroccan Chicken and Almonds in Phyllo dough
Bacon Wraps with Water Chestnuts and your choice of: Scallops, Chicken, Rumaki (chicken livers), *or* Shrimp
Beggar's Purses: Salmon and Gruyere, *or* Chicken with Ancho Chili
Bite-size Los Angeles Pizzas with Unique Toppings
Blinis with Sour Cream and Caviar
Chicken Phyllo Dijon
Crab Wontons Rangoon with Thai Chilis
Empanadas: Chorizo, Crab and Goat Cheese, Chicken *or* Beef with Black Beans
Coconut, Macadamia *or* Tempura Shrimp
Conch Fritters with Cajun Rémoulade
Croustades: Mango and Brie with Raspberry Essence, Quiche, Escargot, Blackened Scallops, Lebanese Lamb, Italian Sausage, Curried Chicken, Seafood Gumbo, *or* Hunan Shrimp.
Fried Mozzarella Triangles with Marinara
Grilled Shrimp and Pineapple Skewers with Cilantro Lime Sauce
Grilled Duck with Marinated Peach

Grilled Scallops and Basil with Lavender Essence
Italian Sweet Sausage en Croûte
Italian Stromboli Bites with Marinara
Meatballs with your choice of sauces: Sweet and Sour, Swedish, Peppercorn, *or* Marinara, Polynesian, *or* Kefthetes (Greek Meatballs with Mint)
Mini-BBQ Spare Ribs with a Hoisin Sauce
Mini Beef and Bean Chimichangas
Mini-Maryland Crab Cakes with Cajun Rémoulade
Mini-Quesadillas with Seasoned Beef, Shredded Chicken *or* Julienne Vegetable and Cheese
Mushroom Caps stuffed with: Crabmeat, Sweet Italian Sausage, Feta and Spinach, *or* Bread Crumbs and Romano Cheese
Pigs-in-a-Blanket with Hot Mustard
Pork Pot Stickers with Soy Sauce
Potato and Cheese Knish
Reuben Bites on Rye with Dipping Sauce
St. Louis Fried Cheese Ravioli with Marinara
Satays: Blackened Gator Sausage, Sesame Breaded Chicken with Asian 5-Spice, Angels on Horseback (Oysters with Ginger Lime Aioli), *or* Thai Chicken with Peanut Sauce
Shrimp Tail Wonton-Skewered and served with Wasabi and Pickled Ginger
Spanakopita
Spinach and Prosciutto Crescents
Sweet Corn Fritters with Herb Aioli
Sweet and Sour *or* Teriyaki Brochettes: Chicken, Beef, *or* Shrimp
Tuscany Beef and Pepper Skewers
Vegetarian Spring Rolls with Duck Sauce
Wontons: Crab, Portobello Mushroom, *or* Chicken

DIPS AND PÂTÉ

Brie en Croûte: Topped with Raspberry Essence. Served warm in a Chafing Dish, with Cocktail Bread and Gourmet Crackers
Hot Blue Crab *or* Spiced Seafood Dip *or* Hot Artichoke and Spinach Dip: served with Cocktail Bread and Gourmet Crackers
Layered Taco Dip-Colorful Tortilla Chips with Guacamole, Salsa and Con Queso
Middle Eastern Tabbouleh Dip with Belgium Endive Spears
Roasted Garlic Hummus with Pita Points
Seven Layer Dip: Artistically arranged combination of Fiesta Beans, Ranchero Chili, Guacamole, Sour Cream, Cilantro Salsa, Chorizo Sausage, Chives, and Cheddar Cheese
Smoked Salmon *or* Whitefish Mousse in a Fish design, served with Bagel Chips and Gourmet Cracker Selection
Varietal Terrines, Foie Gras, and Pâté