



## Hors d'Oeuvres

### Hot

#### Meat

- 4000** -"Cuban-Style" Spring Rolls with Spicy Mustard Sauce
- 4001** -Baked Prosciutto & Provolone Crêpes
- 4002** -Barbecue Steak, Brie & Fresh Cilantro Quesadillas
- 4003** -BBQ Pulled Pork, Roasted Chipotle Onions & Smoked Cheddar Quesadillas
- 4004** -Beef & Bleu Cheese Wrapped in Bacon
- 4005** -Beef Empanadas with Tzatziki Sauce
- 4006** -Bacon Wrapped Brussels Sprouts \*\*
- 4007** -Hoisin BBQ Mini Danish Ribs \*\* (buffet only)
- 4008** -Soy & Ginger Marinated Baby Lamb Chops **(ADDED PRICING)** \*\*
- 4009** -Mini Reuben Sandwiches with Sauerkraut & Swiss on Grilled Rye Bread
- 4010** -Pan-Seared Pork & Vegetable Gyozas with Thai Chili Sauce
- 4011** -Prosciutto & Phyllo Baked Asparagus with Asiago Cheese
- 4012** -Irish Potato Bites with Cheddar Cheese & Corned Beef \*\*
- 4013** -Sugarcane Skewered Beef Tenderloin & Chorizo Sausage Kabob **(ADDED PRICING)** \*\* (buffet only)
- 4014** -Mini Coney Island Frankfurter with Sauerkraut & Mustard Wrapped in Crescent Roll
- 4015** -Zucchini Ribbon Wrapped Meatballs with Hoisin Glaze
- 4016** -Malaysian Beef Satay \*\*
- 4017** -Mini Cheese Burgers with Sharp Cheddar Cheese
- 4018** -Chorizo Filled Dates Wrapped in Candied Bacon
- 4019** -Vanilla Bourbon Bacon Lollipops \*\*
- 4020** -Andouille Sausage & Ground Beef Sliders with Blue Cheese, Pickled Okra & Alfalfa Sprouts
- 4021** -Charcuterie Skewers (buffet only)
- 4022** -Kufteh Herb Meatballs in Tomato Plum Sauce
- 4023** -Braised Pork Belly Slider with Caramelized Validia Onion, Grain Mustard on a Gruyere Gougeres
- 4024** -Oxtail Empanadas with Red Onion & Tomato Salsa with Garlic Mojo Sauce



**4025** -Vietnamese Fried Pork Spring Roll

**4026** -Bacon Wrapped Sausage topped with Goat Cheese & Apricot

**4027** -Bacon Jalapeno Deviled Eggs

## **Poultry**

**4050** -Moroccan Chicken Tagine Pockets (buffet only)

**4051** -Chicken, Spinach, Goat Cheese & Sundried Tomatoes Baked in Phyllo, Topped with Sesame Seeds

**4052** -Fried Duck Confit Spring Rolls with Thai Chili Sauce

**4053** -"Thai-Style" Fried Chicken Lollipops \*\*

**4054** -Grilled Chicken, Cheddar, Peppers, Onion & Honey Mustard Quesadillas

**4055** -Grilled Lemongrass Chicken Skewers Served with Thai Peanut Sauce \*\*

**4056** -Marinated Chicken & Dried Apricot Grilled Sostie Kabobs with Onion & Bell Pepper \*\* (buffet only)

**4057** -Orange & Candied Ginger Firecracker; Spicy Chicken Filled Wonton with Scallions

**4058** -Poached Duck Money Bags; Ground Duck & Cilantro Poached in Dumpling Skins & Tied with Scallion

**4059** -Quail Eggs Sunny Side Up Served in a Potato Nest Garnished with Black Caviar \*\*

**4060** -Toasted Coconut Chicken Tenders with a Mango Chili Dipping Sauce

**4061** -Mini Fried Chicken & Waffles with Maple Syrup on Bamboo Skewer (buffet only)

**4062** -Maple Glazed Chicken Sausage on a Pretzel Stick

**4063** -Roasted Chicken, Brie & Cranberry Crostini

## **Seafood**

**4100** -Baked Oysters Bienville with "New Orleans-Style" Seafood Stuffing (buffet only)

**4101** -Baked Oysters Rockefeller with Spinach, Bacon, Parmesan & Anise \*\* (buffet only)

**4102** -Shrimp & Chorizo Sausage Low Country Boil Kabob

**4103** -Classic Crispy Coconut Shrimp

**4104** -Grilled Gulf Shrimp Wrapped in Bacon & Stuffed with Horseradish

**4105** -Grilled Sea Scallops Wrapped in Bacon \*\*

**4106** -Key West Conch Fritters Served with Thai Chili Sauce



- 4107** -Parma Prosciutto Wrapped Grilled Shrimp \*\*
- 4108** -Potato Pancakes Topped with Sour Cream & Tobiko Caviar \*\*
- 4109** -Seared "Maryland-Style" Lump Meat Crab Cakes with Classic Rémoulade
- 4110** -Mini Ahi Tuna Burgers with Asian Slaw on Bamboo Skewer
- 4111** -Steamed Shrimp Dim Sum with Huac Man Giam Sauce
- 4112** -Sweet Potato Pancakes Topped with Sour Cream & Tobiko Caviar \*\*
- 4113** -Toasted Coconut-Crusted Sea Scallops

### **Vegetarian / Vegan (v)**

- 4150** -Artichoke Puttanesca Rustic Crostinis
- 4151** -Brie & Raspberry Phyllo Purse
- 4152** -Truffled Macaroni & Cheese Bites
- 4153** -Classic Indian Potato, Sweet Corn, Carrots, Green Onions & Eastern Spice Samosas
- 4154** -Empanadas with Guava & Almond Crisp
- 4155** -Fried Chinese Spring Rolls Served with Thai Chili Sauce
- 4156** -Spinach, Shiitake Mushroom, Roasted Red Pepper, Pine Nut & Provolone Quesadillas
- 4157** -Goat Cheese, Sundried Tomato & Spinach Phyllo Fingers Topped with Sesame Seeds
- 4158** -Italian Tomato, Fresh Mozzarella & Basil Rustic Crostinis
- 4159** -Mini Spinach, Mozzarella & Ricotta Calzones
- 4160** -Mushroom Crowns Stuffed with Exotic Mushrooms & Parmesan
- 4161** -Potato Pancake Topped with Chunky Apple Sauce & Sour Cream
- 4162** -Spinach & Feta Spanikopita
- 4163** -Spinach, Sundried Tomato & Gruyere Quiche
- 4164** -Cheddar, Gruyere & Cranberry Fig Grilled Cheese
- 4165** -Risotto & Gorgonzola Croquette
- 4166** -Mushroom Ravioli with Butter & Sage
- 4167** -Mushroom Vol Au Vent; Crisp, Flaky lol Pastry Filled with Mushroom



Duxelles

**4168** -Greek Style Stuffed Mushrooms with Broccoli, Feta, Garlic & Oregano

**4169** -Caramelized Onion, Brie & Tomato Jam Crostini

**4170** -Vegetable Stuffed Mexican Potato Skins (v) \*\*

**4171** -Steamed Bao Buns with Shitake Mushrooms, Crushed Peanuts & Garlic Ginger Sauce (v) (buffet only)

**4172** -Curried Cauliflower Fritter

**4173** -Sundried Tomato, Basil & Chickpea Meatless Meatball (v)

**4174** -Fried Zucchini Fritters (v)

**4175** -Butternut Squash Tots with Spicy Maple Mustard (v)

**4176** -Korean Style Roasted Cauliflower (v)

## Cold

### Meat

**5000** -Beef Carpaccio Rolls with Shaved Parmesan, Arugula & Olive Oil \*\*

**5001** -Balsamic Glazed Grilled Beef Rolls with Scallions \*\*

**5002** -Prosciutto Wrapped Mission Fig Stuffed with Gorgonzola \*\*

**5003** -Shaved Beef on Mini Yorkshire Pudding with Horseradish Cream

**5005** -Beef Tartar on Toast with Finely Chopped Egg & Onion

**5006** -Beef Negimaki; Asparagus Wrapped in Grilled Beef with Sweet & Sour Glaze

**5009** -Spicy Korean Beef on Cucumber with Herbed Cream Cheese

**5010** -Toasted French Baguette with Prosciutto, Goat Cheese & Fig Preserve

**5011** -Spiced Beef Tips on a Crispy Tostone Topped with Onion Relish Chimichurri \*\*

**5012** -Mini Beef Wellington

### Poultry

**5050** -Asian Peking Duck & Snow Pea Tied Pancakes with Hoisin Sauce

**5052** -Mini Turkey Club Wrap with Roasted Turkey and Maple & Black Pepper Bacon

**5053** -Vietnamese Summer Rolls with Chicken, Rice Vermicelli, Thai Basil, Mint, Cilantro,



Lettuce & Peanut Dip

**5054** -Chicken Enchilada Bites

### **Seafood**

**5100** -Spicy Shrimp & Avocado on Plantain Chips

**5101** -House-Cured Salmon, Yellow Beets, Goat Cheese & Caper Oil Crostinis

**5102** -Endive Boats Filled with Spicy Seafood Salad & Mustard Sauce \*\*

**5103** -Florida Stone Crab Claws with English Mustard **(ADDED MARKET PRICING)** \*\* (buffet only)

**5104** -Mini New England Lobster Rolls

**5105** -Shrimp Provençal; Chilled Jumbo Shrimp in Herbs de Provence & Tomatoes Served with Classic Cocktail Sauce \*\*

**5106** -Moroccan BBQ Shrimp \*\*

**5107** -Grilled Hawaiian Shrimp

**5108** -Spiced Rum Grilled Shrimp

**5109** -Spicy Tuna Wonton Cannolis with Kabayaki Sauce

**5110** -Seared Tuna on Plantain Chip \*\*

**5111** -Coffee-Rubbed Tuna Tacos with Asian Slaw & Kabayaki Sauce

**5112** -Wasabi Glazed Seared Tuna Bites

### **Vegetarian / Vegan (v)**

**5130** -Truffled Deviled Eggs with Black Caviar \*\*

**5131** -Vietnamese Summer Roll with Rice Vermicelli, Thai Basil, Mint, Cilantro, Lettuce & Peanut Dip (v) \*\*

**5132** -Phyllo Squares with Roasted Beets, Cashews & Burrata

**5133** -Toasted French Baguette with Goat Cheese, Grilled Peach, Mint & Balsamic Reduction

**5134** -Caprese Skewer with Balsamic Reduction \*\*

**5135** -Hummus Crostini with Marinated Mixed Olives, Sundried Tomato & Olive Oil on Plantain Chip (v)

**5136** -Mexican Street Corn Deviled Egg

**5139** -Crispy Artichoke Bruschetta with Sweet Onion & Tomato Jam (v)



- 5140** -Stuffed Dried Dates with Goat Cheese, Almonds & Candied Orange Peel \*\*
- 5141** -Burrata Crostini with Braised Baby Artichokes, Pine Nuts, Currants & Mint Pesto
- 5142** -Zucchini, Squash, Red Pepper, Goat Cheese & Olive Oil Roll Ups
- 5143** -Hummus Crostini with Marinated Mixed Olives (v)
- 5144** -Falafel in Pita with Vegetable & Tahini \* \* (buffet only)
- 5145** -Fried Plantain Chip with Guacamole & Sliced Mango (v) \*\*
- 5146** -Eggplant Caponata on Plantain Chip (v)

(v) denotes vegan

\*\* denotes gluten free