



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** -Hoisin BBQ Mini Danish Ribs ** **(BUFFET ONLY)**
- 4007** -Soy & Ginger Marinated Baby Lamb Chops **(MARKET PRICING)** **
- 4008** -Mini Reuben Sandwiches with Sauerkraut & Swiss on Grilled Rye Bread
- 4009** -Pan-Seared Pork & Vegetable Gyozas with Thai Chili Sauce
- 4010** -Prosciutto & Phyllo Baked Asparagus with Asiago Cheese
- 4011** -Irish Potato Bites with Cheddar Cheese & Corned Beef **
- 4012** -Mini Coney Island Frankfurter with Sauerkraut & Mustard Wrapped in Crescent Roll
- 4013** -Zucchini Ribbon Wrapped Meatballs with Hoisin Glaze
- 4014** -Malaysian Beef Satay **
- 4015** -Mini Cheese Burgers with Sharp Cheddar Cheese & Garlic Aioli
- 4016** -Mini Andouille Sausage & Ground Beef Sliders with Blue Cheese, Pickled Okra & Alfalfa Sprouts on Bamboo Skewer
- 4017** -Charcuterie Skewers **(BUFFET ONLY)**
- 4018** -Vietnamese Fried Pork Spring Roll

Poultry

4050 -Steamed Bao Bun with Korean Crispy Chicken, Thin Cucumber & Scallions

(MARKET PRICING) (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 -Poached Duck Money Bags; Ground Duck & Cilantro Poached in Dumpling Skins & Tied
with Scallion

4058 -Toasted Coconut Chicken Tenders with a Mango Chili Dipping Sauce

4059 -Mini Fried Chicken & Waffles with Maple Syrup on Bamboo Skewer

(BUFFET ONLY)

4060 -Maple Glazed Chicken Sausage on a Pretzel Stick

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 Rémoûlade

4110 -Mini Ahi Tuna Burgers with Asian Slaw on Bamboo Skewer

4111 -Steamed Shrimp Dim Sum with Huac Man Giam Sauce

4112 -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 **(BUFFET ONLY)**

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 **(BUFFET ONLY)**

4167 -Butternut Squash Ravioli with Butter & Sage **(BUFFET ONLY)**

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 -Beyond Burger Meatballs with Hoisin Glaze Sauce

4172 -Curried Cauliflower Fritter

4173 -Fried Zucchini Fritters with Balsamic Reduction (v)

4174 -Korean Style Roasted Cauliflower (v)

4175 -Spinach, Cheese & Artichoke Empanadas with Tzatziki Sauce

Cold

Meat

- 5000** -Beef Carpaccio Rolls with Shaved Parmesan, Arugula & Olive Oil **
- 5001** -Balsamic Glazed Grilled Beef Rolls with Scallions **
- 5002** -Shaved Beef on Mini Yorkshire Pudding with Horseradish Cream
- 5003** -Beef Tartar on Toast with Mustard Sauce & Roasted Garlic
- 5004** -Toasted French Baguette with Prosciutto, Goat Cheese & Fig Preserve
- 5005** -Mini Beef Wellington

Poultry

- 5050** -Asian Peking Duck & Snow Pea Tied Pancakes with Hoisin Sauce
- 5051** - Roasted Potato Filled with Curried Chicken & Apricot Salad topped with Chutney
- 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** -Florida Stone Crab Claws with English Mustard **(MARKET PRICING) ****
- (BUFFET ONLY)**
- 5103** -Mini New England Lobster Rolls **(MARKET PRICING)**
 - 5104** -Shrimp Provençal; Steamed Chilled Jumbo Shrimp in Herbs de Provence Served with Classic Cocktail Sauce **
 - 5105** -Moroccan BBQ Shrimp **
 - 5106** -Spiced Rum Grilled Shrimp
 - 5107** -Spicy Tuna Wonton Cannolis with Kabayaki Sauce
 - 5108** -Seared Tuna on Plantain Chip with Kabayaki Sauce **
 - 5109** -Coffee-Rubbed Tuna Tacos with Kabayaki Sauce

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 -Pan Seared Edamame Dumplings with Kabayaki Sauce (v)

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

5134 -Tomato, Mozzarella & Basil Skewer with Balsamic Reduction **

5135 -Hummus with Finely Diced Olives & Sundried Tomato on Plantain Chip (v)

5136 -Mexican Street Corn Deviled Egg

5137 -Crispy Artichoke Bruschetta with Sweet Onion & Tomato Jam (v)

5138 -Sicilian Rice Balls with Mushrooms and Peas & Marinara Dip (v)

5139 -Burrata Crostini with Braised Baby Artichokes, Pine Nuts, Currants & Mint Pesto

5140 -Polenta Crostini with Chickpea Pesto (v)

5141 -Falafel in Pita with Vegetable & Tahini * * **(BUFFET ONLY)**

5142 -Eggplant Caponata on Plantain Chip (v)

(v) denotes vegan

** denotes gluten free