

# HORS D'OEUVRES

offered as either served or stationed  
 (gf) gluten-free (gf req) gluten-free by request  
 minimum order of 3 dozen per item apply. priced per dozen, unless otherwise stated

## BEEF

	ASIAN MEATBALLS	teriyaki-glazed, wrapped in snow pea
GF	BEEF SATAY STRIPS	teriyaki-glazed
	BEEF WELLINGTONS	with a béarnaise sauce
GF REQ	COCKTAIL MEATBALLS	glazed in a choice of: spicy hot, sweet & sour, or sweet & spicy cranberry
	MINI BEEF SLIDERS	with a chipotle aioli
	PEPPERED BACON BEEF BITES	top sirloin bites wrapped in peppered bacon, served with a horseradish aioli
GF	POLYNESIAN BEEF & PINEAPPLE SATAY	sweet soy-glazed
GF REQ	POLYNESIAN MEATBALL KEBABS	with bell peppers & pineapples



## PORK

GF	BACON-WRAPPED TATER TOTS	served warm
	DELUXE QUICHE TARTS	with ham & swiss
	MINI PULLED PORK ON CIABATTA	with a cilantro slaw
GF	PROSCIUTTO-WRAPPED CHERRY TOMATO & BOCCONCINI	with a basil-balsamic dressing
GF	PROSCIUTTO-WRAPPED MELON	served cold
	SAUSAGE ROLLS	served warm
	RUEBEN SPRING ROLLS	with honey mustard

## CHICKEN

GF	BOMBAY CHICKEN SATAY	cilantro tandoori-glazed
	CRISPY CHICKEN TARTLETS	with pesto, garnished with black olives & red peppers
	SAMOSAS, CHICKEN	with a tamarind sauce
GF	CURRIED COCONUT CHICKEN SATAY	with pineapple & shredded coconut
GF	GLAZED CHICKEN WINGETTES	a choice of: bbq, honey garlic, sweet chili, spicy hot, or teriyaki



# HORS D'OEUVRES

	CHICKEN STRIPS	with dipping sauce
	MOROCCAN CHICKEN BASTILLA	in a phyllo tube
	MAPLE-GLAZED BACON-WRAPPED CHICKEN	
GF	THAI PEANUT CHICKEN SATAY	spicy peanut-glazed
	<b>SEAFOOD</b>	
GF	BACON-WRAPPED SCALLOP BROCHETTES	served warm
GF	CALIFORNIA SUSHI ROLLS	crab, cucumber & avocado
	COCONUT SHRIMP	coconut encrusted tiger prawn
GF REQ	CREAMED SHRIMP & CRAB CROSTINI	with a creamy lemon & dill goat cheese
	DELUXE CRAB QUICHE TARTS	with crab & cheese
GF	SHRIMP COCKTAIL	with fresh lemon & cocktail sauce
	SHRIMP, BACON, SPINACH & BRIE TRIANGLES	shrimp, bacon, spinach & brie in phyllo triangles
GF REQ	SMOKED SALMON CANAPÉS	lemon dill goat cream cheese-topped crostini with smoked salmon & capers
GF	SPICY SHRIMP SUSHI ROLLS	shrimp & spicy mayo with cucumbers
GF	TANGY THAI SHRIMP SKEWERS	in a sweet chili sauce
GF	VIETNAMESE SHRIMP SALAD ROLLS	with a spicy thai peanut dipping sauce

## VEGETARIAN

	ARANCINI	with a spicy tomato sauce & cheese
	BRIE & FRUIT CHUTNEY TRIANGLE	brie & fruit chutney in phyllo triangles
GF	CAPRESE SALAD ON A SKEWER	baby bocconcini, tomato & fresh basil with a white balsamic vinaigrette
	DELUXE QUICHE TARTS	with spinach & swiss
GF	DEVILLED EGGS	traditional or curried
GF REQ	GOAT CHEESE CROSTINI	with blood orange & a cracked-pepper marmalade
	GOAT CHEESE & GREEN APPLE TARTLET	creamed goat cheese, topped with a slice of green apple, served cold
	JALAPENO POPPERS	deep-fried jalapenos & cheese
	SPRING ROLLS	served hot with dipping sauce
	SPANAKOPITA	spinach & feta in phyllo triangles



# HORS D'OEUVRES

TORTILLA ROLL UPS WITH SALSA with a spicy cream cheese filling

GF VEGETARIAN SUSHI ROLLS carrot, cucumber & avocado

SAMOSAS, VEGETABLE with a tamarind dipping sauce

GF VIETNAMESE SALAD ROLLS with a spicy thai peanut dipping sauce

## GAME MEAT

BISON MEATBALLS glazed in a choice of: spicy hot, sweet & sour, or sweet & spicy cranberry

GF LAMB SATAY with a mint glaze

GF LAMB LOLLIPOPS drizzled with a red wine demi-glaze

## BREADS & DIPS

ASSORTED BREAD CRISPS roasted red pepper, eggplant and/or hummus  
WITH HEARTY DIPS

CREAMY ARTICHOKE DIP with sliced baguettes  
IN A SOURDOUGH LOAF (serves 25-35)

CREAMY SPINACH DIP with sliced baguettes  
IN A SOURDOUGH LOAF (serves 25-35)

FRESH TOMATO BRUSCHETTA with toasted baguette rounds

## SWEETS

GF CALLEBAUT CHOCOLATE dark callebaut chocolate shells filled with  
MOUSSE CUPS a berry or chocolate mousse

GF CHOCOLATE-DIPPED STRAWBERRIES dipped in dark chocolate

GF CHOCOLATE TUXEDO STRAWBERRIES dipped in dark & white chocolate

GF REQ ELEGANT MOUSSE PARFAITS chocolate or berry mousse served in an elegant glass

FINGER SWEETS assorted home-baked squares, tarts & specialty cookies

GF FRUIT SKEWERS fresh, seasonal fruit

GF FRUIT SKEWERS WITH fresh, seasonal fruit & dark chocolate

CHOCOLATE ON THE SIDE

FRUIT-FILLED TARTLETS with bavarian cream & fruits



# HORS D'OEUVRES

## ACTION STATIONS

### ACTION STATION AND MARTINI BARS REQUIRE STAFFING

	MINI ROAST BEEF ON A BUN	carved on-site, served with a béarnaise sauce	4.50 each
	TURKEY SLIDERS	on a mini ciabatta bun with havarti	3.95 each
GF	SHRIMP FLAMBÉ	with vodka, coconut rum, or sambuca (MIN. 50 PPL)	7.50 each
GF	SCALLOP FLAMBÉ	with wine & shallot butter (MIN. 50 PPL)	7.50 each
	HERB-CRUSTED BEEF TENDERLOIN ON CROSTINI	topped with sautéed portobello mushrooms & chevre, topped with horseradish & arugula	3.85 each
	FISH TACOS	with pollock, served with chipotle sauce on a tortilla chip (2 EACH)	1.75 each



## MARTINI BAR

### ITEMS ALL SERVED IN A MARTINI GLASS

GF	LAMB LOLLIPOPS	with truffle potato puree & a red wine reduction	12.45 each
GF	CAPRESE SALAD	baby bocconcini, tomato & fresh basil, with a red balsamic vinaigrette	4.45 each
GF	MASHED POTATO	with sour cream, green onion & bacon	2.65 each
	MAC & CHEESE	with bacon & toasted bread crumbs	2.65 each



CHINA, GLASSWARE, LINEN, AND BEVERAGES AVAILABLE. PLEASE REQUEST FOR A QUOTE.