

RECEPTION HORS D'OEUVRES

COLD HORS D'OEUVRES

- Prosciutto, mozzarella, roasted red pepper, basil pesto roulade
 - Beef tartar crostini, fresh horseradish
 - Chilled beef crostini, stilton, and onion
- Smoked chicken and apple salad, pumpernickel
 - Curried chicken wonton crisp
 - Smoked duck breast date
- Candied orange, toasted almonds
- Spicy tuna in sesame cone
- Mini lobster roll, sweet corn and herbs
- Alaskan king crab salad, cucumber wrap
 - Vegetable spring roll, gojuchang
- Gravlax, dill crème fraiche, dark rye
- Bottle rocket shrimp cocktail
 - Antipasto skewer
- Wild mushroom and truffle crepe
 - Eggplant capanata, basil cups
- Sundried tomatoes and olive tapenade, goat cheese, crostini
 - Wasabi deviled egg, tobiko

HOT HORS D'OEUVRES

- Pecan crusted chicken, spiced pecan remoulade
 - Smoked chicken and peach skewer
 - Chicken satay, peanut sauce
- Lobster, herb and parmesan arancini, saffron aioli
 - Mini crab cake, citrus aioli
- Macadamia crusted shrimp, mango-pineapple sauce
 - Cozy shrimp, hoisin dipping sauce
 - Sriracha mango beef skewer
- Braised short rib ragu, savory tartlet, bacon jam, pepper aioli
 - Beef pig n' blanket, honey whole grain mustard
 - Beef empanada, mint mojo
 - Mini grilled reuben sandwich
- Mini beef slider with onion jam, smoked tomato ketchup
 - Mini beef wellingtons, horseradish cream
- Carolina pulled pork on masa cake, pickled onion
 - Almond stuffed, bacon-wrapped date
 - Fried goat cheese filled pappadeaux
 - Wild mushroom in phyllo
 - Mini grilled cheddar and apple
 - Artichoke beignet
- Brie with cranberry and almonds in phyllo

- Vegetable samosa, tamarind sauce
- Meatless meatball
- Ratatouille phyllo purse