



RECEPTION

HORS D'OEUVRE

GARDEN

Feta and spinach triangle in phyllo
Seasonal soup sip
Vegetable spring roll with ginger soy
Truffled mac & cheese
Brie and Pear diamond
Potato knish with mustard
Seasonal falafel, tahini yogurt
Mini caprese skewer
Curried deviled eggs
Mushroom and goat cheese tart
Watermelon and Feta (seasonal only)
Spinach artichoke dip on flatbread

SEA

Coconut shrimp with sweet mustard
Mini crab cake with spicy aioli
Sea scallop wrapped in bacon
Ceviche spoon
East coast oyster on the half shell
Jumbo shrimp "cocktail"
Tuna tartare on a crispy taro chip
Smoked salmon toast round

LAND

Prosciutto and mozzarella arancini, marinara sauce
Asian chicken satay with sweet chili dip
Mini beef Wellington
Meatball with a sweet chili glaze
Chicken and apple pita crisp
Sirloin crostini with horseradish aioli
Mini Sliders
Pigs in a blanket
Mini Cubano
Beef tartar with capers