



AVANTI
PALMS

RESORT AND
CONFERENCE CENTER

Hot Hors D'oeuvres

Crispy Shrimp Pops - Avocado Pure | Roasted Red Pepper | Sofrito Aioli
Apple Smoked Bacon Wrapped Scallops - Florida Citrus Salad | Blueberry Gastric
Florida Bay Crab Cakes - Bacon Jam | Pickle Cornichons | Meyer's Lemon Remoulade
Farmers Market Meat Balls - Parmesan Cheese | Fresh Tomato Sauce
Mini Beef Sliders - Lettuce | Cherry Tomato | Bacon-Pimento Cheese | Craft Ketchup Aioli
Mini Beef Wellington - Chive | Wild Mushroom & Truffle Aioli
Cuban Beef Empanadas - Balsamic Glaze | Tomato & Pepper relish
Bourbon Glazed Short Ribs Skewers - Crushed Cashew Nuts | Creamy Blue Cheese
Chicken Turnover - Argentinian Chimichurri | Fresh Jalapeno
Herb Roasted Lamb Chops - Arugula Pesto | Citrus Pine-nut Gremolata
Chicken Satay – Peanut Sauce
Chicken Cordon Bleu

Cold Hors D'oeuvres

Ahi Tuna Tacos - Wonton Shell | Soy-Ginger Marinated | Asian Cucumber Relish
Lobster Pies - Puff pastry Shell | Roasted Garlic | Creamy Pesto
Seasonal Fish Crudo - "Ceviche style" Papaya Salad | Cilantro Vinaigrette
Smoked Salmon Tarts Boursin Cheese & Smoked Salmon Mousse - Caviar
Roast Beef Crostini's - Roasted Garlic Spread | Horse Radish Crème Fraise
Farm Devil Eggs Cured Ham - Espelette Spice | Chives | Crushed Black Pepper | Truffle oil
Italian Bruschetta Tomato - Red Onion | Basil | Ricotta Cheese Spread | Balsamic Reduction
Mozzarella & Tomato Skewers - Basil | Balsamic Glaze
Pimento Cheese on Brioche Toast - Micro Green | Pancetta Chip

