

2008

HOT HORS D'OEUVRES & SATAYS

SPANIKOPITA

PHYLLO PASTRY FILLED WITH SPINACH AND FETA CHEESE

MINI CRAB CAKES

PACIFIC BLUE CRAB ROLLED IN PANKO WITH CREOLE SPICES

MINI QUICHE

WITH SAUTÉED MUSHROOM AND EMANTHOL CHEESE

BEEF SATAY

SWEET SOY MARINATED AAA STRIP LOIN

CHICKEN SATAY

CURRY INFUSED CHICKEN TENDERS

SHRIMP SATAY

SPICY TOMATO & LIME SCENTED TIGER SHRIMP

COLD CANAPÉS AND BOARDS

MINI BRUSCHETTA

TOMATO & BASIL ON TOASTED BAGUETTE

MINI BAY PASTRY

SPICY CHORIZO SAUSAGE, SPINACH AND GOAT'S CHEESE BAKED IN FLAKY PASTRY
WITH ROASTED GARLIC DIP

ROSEMARY SCENTED MUSHROOM DUXELLE EN CROUTE

BLEND OF WILD SHITAKE, PORTOBELLO WITH RED WINE & GARLIC

SMOKED SALMON

WITH HERB CREAM CHEESE ON PUMPERNICKEL ROUND

GOAT CHEESE & TRUFFLE

GOAT CHEESE DRIZZLED WITH TRUFFLE OIL ON TOASTED CROSTINI

CHEESE BOARD

DOMESTIC AND IMPORTED CHEESE WITH SEASONAL BERRIES
CRACKERS AND TOASTED BAGUETTE

FRUIT BOARD

FRESH SEASONAL FRUIT AND BERRIES

VEGETABLE BOARD

FRESH SEASONAL VEGETABLES WITH HOUSE MADE DIP

\$9.95 PERSON

PLEASE CHOOSE

1 HOT HORS D'OEUVRES , 1 SATAY, 1 COLD CANAPÉ & 1 BOARD

ADD PASTA STATION

PERSONAL CHEF PREPARES TO ORDER
FUSSILI WITH MUSHROOM, TOMATO, GREEN ONION, HAM,
BABY SHRIMP, RED SAUCE AND WHITE SAUCE SELECTIONS

\$9.95 PERSON