

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 emmenthal cheese

Beef Satay
Sweet soy marinated AAA striploin

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