



## Appetizer Menu

### Canapé & Hors d' oeuvres

#### **Seafood**

Cajun crab cakes with chipotle aioli  
Smoked salmon rosettes with fresh dill  
Ceviche style crab salad on tortilla crisp  
Jumbo Prawn cocktail  
Seared Ahi tuna with wasabi Aioli  
Blue crab and rock shrimp ceviche martinis  
Salmon moussaline on cucumber coins  
Cajun Spiced prawns with fresh mango  
Hawaiian Poke on a wonton crisp  
Ying Yang Shrimp satay  
Wild mushroom risotto topped with seared day boat scallops

#### **Beef, Pork & Game**

Mini Beef wellingtons  
Italian sausage stuffed mushrooms  
Lamb popsicles  
Prosciutto and brie over fresh figs  
Greek lamb kebobs with tzaziki dipping sauce  
Seared beef tataki with sesame aioli  
Herb crusted pork tenderloin with caramelized onions  
Teriyaki beef brochettes  
Wild mushroom and bacon tarts  
Mini Monte Cristo  
Caramelized onion and Prosciutto Panini

### **Fowl**

Thai chicken Satay  
Apple and chicken salad crostini  
Five spice duck confit on Belgium endives  
Seared foie gras topped with black currant chutney  
Tandoori spiced chicken brochettes  
Seared duck breast with grilled peaches  
Roasted pepper chicken pops  
Sweet and spicy chicken wings

### **Vegetarian**

French onion tarts topped with goat cheese  
Goat cheese and sundried tomato crostini  
Spanakopita  
Indian samosas with cilantro chutney  
Sweet basil Bruschetta  
Mini Mac and cheese in filo cups  
Citrus scented egg noodles served in to-go boxes

### Specialty Snack Platters

#### **Deli pinwheel or finger sandwich platter**

Deli style sandwiches with leaf lettuce and cream cheese spread

#### **Aram Sandwich platter**

Roasted pepper and sliced beef, turkey pesto, Dijon chicken with arugula, spinach and eggplant

#### **Fresh Fruit**

Seasonal selection of melons, berries and grapes

#### **Vegetable crudités**

Carrots, celery, broccoli, cucumber, cherry tomatoes with ranch dip

#### **Cheese platter**

Imported and domestic cheeses, crackers and baguettes

#### **Grilled vegetable platter**

Seasonal grilled vegetables with roasted garlic aioli

## Appetizer Stations

### **Asian station**

Pork and shrimp dumplings, Wasabi slaw, Chicken skewers, Pot stickers, and Bao buns

### **Antipasto station**

Cured Italian meats, capresse salad, antipasto relish tray, garlic crostini

### **Mediterranean station**

Dolmas, falafel, Tabuli salad, olives and pickled peppers, pitas and hummus

### **Gourmet Cheese display**

Baked Brie, domestic and imported cheese, Seasonal berries, crackers and baguettes

### **The Dips**

Warm spinach and artichoke, pimento and chive cream, ranch dip, hummus, pita, tortilla chips, carrot and celery sticks

### **Gourmet Nacho Station**

Fresh tortilla chips, Zesty cheese sauce, seasoned beef and chicken, black beans, pico de gallo, Sour cream, guacamole,

### **Mac and cheese martinis**

Gourmet macaroni and cheese, bacon bits, sour cream, chives, peas, diced tomatoes, and blue cheese crumbles

### **Japanese Hand-roll station**

Seasoned Japanese rice, cooked and fresh seafood, assorted fillings and sauces

### **Carving Stations**

#### **Roasted Breast of turkey**

Fresh rolls, Cranberry sauce, Swiss cheese, roasted garlic aioli and grain mustard

#### **Rosemary Dijon leg of lamb**

Pita bread, hummus, tahini sauce, sliced cucumber and tomato

#### **Roasted beef strip lion**

Fresh rolls, au jus, garlic aioli, Dijon mustard, and horseradish cream

#### **Garlic and herb crusted pork loin**

Fresh rolls, Cranberry and apple chutney, Dijon mustard, and garlic aioli