PASSED HOR S D'OEUVR ES

CHOICES FEATURING SEAFOOD
- SHRIMP DIJON CURRY PUFFS
- MINIATURE CRAB CAKES, DILL DIP
- SMOKED SALMON ROL ALADE BLACK RUSSIAN CROSTINI
- SMOKED SALMON WITH APPLE CRISP

CHOICES FEATURING VEGETARIAN
- PIZZA MARGHERITAS (MOZZARELLA, PLUM TOMATOES, BASIL, PESTO SAUCE)
- ASPARAGUS & BRIE PASTRY SATCHELS
- CARAMELIZED PEAR AND BRIE PINWHEELS
- MINI GOURMET GRILLED CHEESE SANDWICHES
- CLOSED CUCUMBER WITH WATERCRESS & BOURSIN CHEESE
- BELGIAN ENDIVE & HERBED CHEESE BLOSSOM
- GREEK STYLE MINIATURE SPINACH & FETA PIES

CHOICES FEATURING CHICKEN AND TURKEY
- SKEWERED CHICKEN GRILLED WITH CURRY HONEY DIP
- COCONUT CHICKEN WITH MANGO CHUTNEY
- MINIATURE TURKEY REUBEN
- SKEWERED PISTACHIO & ALMOND CRUSTED CHICKEN BREAST STRIPS, HONEY MUSTARD DIP
- BELGIAN ENDIVE SPEARS WITH POACHED CHICKEN, GRAPES & WALNUTS
- ORIENTAL SESAME CHICKEN SATAY SERVED WITH ORANGE LIME REDUCTION

CHOICES FEATURING BEEF AND PORK
- CHARRED BEEF TENDERLOIN SKEWERED WITH GARLIC HERB MAYONNAISE
- PEPPER CRUSTED FILET MIGNON ON TOASTED BRIOCHE WITH DIJON CRÈME FRAICHE
- MINIATURE BACON, LETTUCE, TOMATO ON TOASTED ROUNDS
- BACON WRAPPED WATER CHESTNUTS
- BACON WRAPPED FIG WITH REGGIANO
- PROSCIUTTO FONTINA CHEESE SUNDRIED TOMATO PINWHEELS

$4.00 PER PERSON ADDITIONAL
- MINIATURE PRIME RIB BURGERS, AGED CHEDDAR ON TOASTED BRIOCHE,
  ARUGALA, TOMATO, & CORNICHON

CHOICE OF (8) WITH DINNER RECEPTION $12.00 PER PERSON
CHOICE OF (10) WITHOUT DINNER RECEPTION $24.00 PER PERSON

(18% Service Charge)
(6% Sales Tax)