



BUTLERED HORS D'OEUVRES SELECTIONS

Presented Upon a Variety of Eclectic Trays & Platters with Fresh Floral Garnish

GROUP I

Mango Chutney Cheese Puffs

Chilled Bourbon Chicken Skewers
with Marinated Apricots & Fresh Cantaloupe

Herbed Chicken Brochettes
with Chive Sauce on Rosemary Skewers

Phyllo Triangles of Feta, Ricotta & Parmesan Cheeses

Red Flame Grapes
covered with Boursin Cheese & rolled in Finely Chopped Walnuts

Shrimp Canapés with Cocktail Sauce

Artichoke & Jarlsberg Swiss Petite Soufflé

Spinach Pompons with Mustard Dipping Sauce

Mini Quesadillas
accompanied by Pico de Gallo

Black Bean Quesadillas
with Goat Cheese & Mango Salsa

Petite Potato Latkes
served with Caviar & Sour Cream

Tuscan Crostini
Our Freshly Baked Italian Bread toasted with Tuscan Marinade & Mozzarella
then topped with Cracked Olive, Tomato & Basil in Balsamic Vinaigrette

Wild Mushroom Puff Pastry Straws

Ratatouille on Crisp Won Ton Wafer with California Montrachet

Fresh Sno Pea stuffed with Boursin Cheese

Coconut Chicken Medallions
served with Pineapple Ginger Sauce

English Cucumber Canapés
with Fresh Chive Cream Cheese

GROUP II

Blackened Shrimp & Scallop Spring Rolls
with Ginger Dipping Sauce

Petite Salmon Patties
with Mustard Mayonnaise Dip

Ginger Cured Grovlox on Lovash
with Absolut Vodka Sour Cream &
Matchstick Vegetable Garnish

Shrimp Shumai
Gently Steamed Shrimp Shumai Dumplings
with Sesame Pot Sticker Sauce

Chicken Satay Skewers

Beggar's Purse
of Imported Brie with Apricot Mustard

Mini Crab Quesadillas
with Mango Salsa

Mini Goat Cheese Quesadillas
with Tomato & Grilled Corn Relish

Spinach & Feta Phyllo Triangles

Chorizo Stuffed Dates wrapped in Cured Bacon

Roasted Tomato Polenta Triangles
topped with a Sun Dried Tomato & Olive Tapenade

Jamaican Jerk Chicken Medallions
on Crisp Plantain with Mango Salsa

Mini Reubens
with Thousand Island Dipping Sauce

Vegetable Maki Roll with Whipped Wasabi & Ginger Soy

Sweet Potato Pancake
with Crème Fraiche & Lingonberry Garnish

Lynn's Special Chicken Nachos on Pita

Shrimp de Jonghe Stuffed Mushrooms

Goat Cheese Stuffed Figs wrapped in Serrano Ham

California Crostini with Herbed Goat
Cheese & Sun Dried Tomato Coulis

Caramelized Onion & Roasted Mushroom
Crostini with Boursin Cheese

Manchego Cheese & Quince Crostini

Crispy Crostini
with Roasted Leek, Shaved Manchego Cheese, Fresh Arugula & Meyer Lemon

Petite Beef Wellington with Wild Mushroom Duxelle

Ancho Chile Sirloin Skewers with Chimichurri Dipping Sauce

Seared Sweet Chili Glazed Salmon
served over Julienne Sno Peas in Sesame Oil & Ginger
with Asian Micro Greens on Crisp Wonton

GROUP III

Grilled Sea Scallops
on Crisp Fried Flour Tortillas with Mango Salsa

Roasted Sea Scallops
with Hot & Sweet Mustard wrapped in Cured Bacon

Jumbo Gulf Coast Shrimp
marinated in Rosemary Garlic Oil Wrapped Sno Pea

Coconut Shrimp
with Pineapple Ginger Dipping Sauce

Southwestern Grilled Shrimp
with Blackened Avocado Lime Mayonnaise

Blackened Caribbean Shrimp Plantain

Maryland Crab Cakes with Cajun Tartar Sauce

Scallop Ceviche Skewers with Fresh Melon

Salmon Tartare
served on a Ceramic Oriental Soup Spoon with Dill Crème Fraiche

Seared Ahi Tuna on Rice Cracker
garnished with Red Pepper Almond Paste & Whipped Wasabi Mayonnaise

Hamachi Guacamole
Fresh Yellowtail Tuna diced with Lime, Chili Aioli & Soy Sauce
atop Avocado Guacamole served on our crisp Beet Chip

Petite New Zealand Lamb Chops in Malaysian Marinade
accompanied by Mint Pesto Sauce
(We suggest 0.5 per Person)

Pear & Roquefort Tartlets with Roasted Walnuts

Petite Quiche Tartlets

Escargot in Light Pastry Shell
with Hel's Special Parsley Butter

Curried Chicken Salad in Phyllo Baskets
with Dried Wild Cherry Garnish

Shiitake Beef Brochettes

Tenderloin Canapés with Whipped Wasabi Mayonnaise
garnished with Caramelized Onion

Southwestern Beef Roulades with Caramelized Onion & Jalapeño Jelly
garnished with Baby Corn & Alfalfa

GROUP III CONT'D

Porcini Mushroom Phyllo Triangles

Wild Mushroom Tart with Roasted Garlic Flan

Turkey Pot Stickers with Special Sauce

San Danielle Prosciutto with Balsamic Vinaigrette
wrapped around Grilled Asparagus

Fresh Split Driscoll Strawberries stuffed with Gorgonzola & Walnuts

California Maki Roll
with Whipped Wasabi & Ginger Soy

Spicy Tuna Roll
Tuna & Spicy Mayonnaise

Crisp Sweet Potato Pancake
with Scottish Smoked Salmon, Crème Fraiche & a touch of Caviar

Leg of Duck Confit with Drunken Cherries
wrapped in Crispy Wonton with Ginger Gastrique

Vegetable Moo Shoo Bundles
in Scallion Pancake with Sesame Soy Dipping Sauce

Sirloin Empanadas
with Raisins & Cracked Green Olives

Veal Empanadas
with Quince Red Pepper & Cinnamoned Apples

Almond & Guava Empanadas

Herb & Panko Crusted California Chevre Crisps
with Star Anise Tomato Chutney

Prosciutto & Fresh Basil Crostini
with Extra Virgin Olive Oil Drizzle

We recommend between 4 and 7 hors d'oeuvres per person depending upon the type of event and time of day. Please discuss quantities, as well as varieties, with your Event Coordinator. Prices will vary according to the number of selections within each group.