

Hors d'oeuvres

Cheese, Fruit:

3 Cheese Assortment - colorful mix of cheese and fruit

Herb wrapped Goat Cheese, Brie, Gouda, Gruyere, Cheddar and those of your choice. Served with fresh fruit in season and an assortment of crackers

Tomato Basil Bruschetta

Variety of tomatoes mixed with basil, garlic, red onion and aged Balsamic Vinegar served with parmesan toasted ciabatta

Goat Cheese Served with Fig conserve, roasted Walnuts and Honey

Fruit variety – seasonal- with dipping sauces

Vegetarian:

Cherry Tomatoes stuffed with Avocado Cream

Avocado creamed with finely diced jalapeno, cilantro, and a touch of sour cream

Tomato Caprese Salad on Skewers

Cheese Straws

Puff pastry dipped in parmesan cheese and baked to a crisp finish

Beef, Pork, Chicken

Beef Tenderloin Crostini with horseradish cream (add \$2 per person)

Cranberry Chicken Salad in Pate a Choux

Creamy chopped chicken salad studded with walnuts and cranberry in a miniature cream puff

Country Ham with honey mustard in Puff Pastry

Ham and Swiss cheese wrapped in puff pastry topped with parmesan served with grainy honey mustard for dipping.

Mini White Corn and Cheddar Cheese Muffins-with Ham and Jalapeno jam

White corn muffins oozing with cheddar cheese bits split and topped with a touch of jalapeno jam

Seafood:

Shrimp Cocktail Shooters

Large Golf Shrimp served in a shot glass with cocktail sauce and avocado

Tuna Tulips-

Herbed tuna salad in toasted "tulip" cups

Crab Salad in Puff Pastry

Ceviche Shot with shrimp, avocado, lime, and tomato

