

Stationary HORS D'OEUVRES

Trio of Dips

Baba ghanoush eggplant dip
Tomato and vegetable bruschetta
Roasted red pepper hummus
Served with olive oil and assorted breads

European Cheese Display

English Cheddar, Dutch Gouda, Swiss & French Brie
Gourmet Crackers
Fig Jam and Assorted Mustards
Garnished with fresh Fruit

Passed HORS D'OEUVRES

Tuna Crudo

With wakami salad and wasabi fraiche
on a won ton crisp

Watermelon Cube

Perfect cube of watermelon sprinkled with
goat cheese crumbles, glazed with a balsamic drizzle

Beef and Bacon Bites

Tender bites of filet mignon wrapped in b
acon and tossed in a zesty BBQ sauce

Served Salad

Spinach and Strawberry Salad

Baby Spinach | Sliced Strawberries | Crisp Rhubarb
Crumbled Gorgonzola | Toasted Almonds | Agave-Balsamic Dressing

Dinner Rolls

Salted Butter Balls

Served or Buffet Dinner

Stuffed Chicken Breast

Stuffed with ricotta and spinach, topped with tomato coulis
or

Atlantic Salmon Filet

Charred Lemon Cream Sauce

Oven-roasted Fingerling Potatoes

Olive Oil & Herbs d' Provence

Green Asparagus

Butter & Lemon Zest

Vegetarian Option Available

Portobello Wellington

Chef's selection of mixed Garden Vegetables wrapped with
Basil Cream Sauce