

Cold Hors d'Oeuvres

Imported and Domestic Cheese Display served with Crackers and Baguette Slices

Fresh Garden Vegetables with Ginger-soy Aioli and Roasted Red Pepper & Feta Dip

Seasoned Pita Crisps with Roasted Garlic Hummus and Baba Ghanouj Dip

Roasted Zucchini Strips Stuffed with Chèvre, Sun-dried Tomatoes, Herbs and Pecans

Roasted Red Pepper and Chèvre on Pear Slices with Candied Walnuts

Pumpernickel Flatbreads with Smoked Salmon and Dill Cream Cheese

Garlic Toasts with Roast Beef, Hummus, and Roasted Red Pepper

Grilled Honey-Ginger and Curry Shrimp

Thai Chicken with Basil, Chilies and Garlic on Endive Spears

Cherry Tomatoes Stuffed with Roasted Garlic Cream Cheese Filling

Salmon Mousse Rosettes on Cucumber Coins

Cucumber Cups with Smoked Salmon, Pickled Ginger and Wasabi Cream Cheese

Mini Pitas Stuffed with Hummus and Mediterranean Vegetables

Hot Hors d'Oeuvres

Miniature Crab Cakes with Citrus and Cilantro Aioli

Southwestern Egg Rolls with Chicken, Corn and Pepper Jack Cheese served with Guacamole and Ranch Dip

Roasted Peruvian Potato Cups with Sun-dried Tomatoes and Chilies

Bite-size BBQ Chicken Pizzas with Red Onion Slivers and Crumbled Chèvre

Sesame Chicken Satays with Spicy Peanut Dipping Sauce

Leek, Fennel and Goat Cheese Stuffed Mushrooms

Phyllo Wrapped Zucchini Sticks, Parmesan and Prosciutto served with a Tomato Dipping Sauce

Russian Style Stuffed Mushrooms with Seasoned Beef and Sour Cream

Wontons Stuffed with Curried Vegetables served with an Apricot Dipping Sauce

Phyllo Spirals with Prosciutto, Sundried Tomatoes, Olive Tapenade and Sharp Cheese

Chocolate Fountain – a Cascade of Rich Belgian Chocolate served with an assortment of Fruit and Biscuits