

Warm Hors D'oeuvres

- Chicken Satay, Peanut Sauce
- Mini Quiche with Bacon & Blue Cheese
- Bacon Wrapped Scallops
- Chicken, Lamb, or Beef Souvlaki, Tzatziki Sauce
- Coconut Shrimp, with Thai Sweet Chili
- Mini Crab Cakes, Thai Lemongrass Sauce
- Cranberry & Brie Compote Purses
- Herb de Provence Braised Mushrooms & Leek Vol au Vents
- Spanakopita
- Vegetarian Spring Roll
- Thai Meatballs
- Beef, Blue Cheese & Bacon Skewer
- Indian Vegetable Samoa's
- Lobster Phyllo Dough

Cold Hors D'oeuvres

- Tomato, Basil & Bocconcini Skewers
- Smoked Salmon Mousse, Red Onion & Capers
- Smoked Salmon with Citrus Herbed Cream Cheese
- Crab and Mango Salad in Cucumber
- Petite Shrimp on Cucumber with Caviar
- Butterfly Shrimp with Avocado, Tomato & Mango Salad
- Grilled Red Pepper Spinach and Feta in Phyllo
- Black Olive Tapenade
- Vegetable Provencal & Goat Cheese
- Roquefort Cheese and Walnut in Puff Pastry with Pear
- Bruschetta; Traditional, Mango & Cilantro, or Balsamic and Caramelized Onion
- Forest Mushrooms on Puff Pastry with Thyme
- Slow Roast Pork Tenderloin, Spicy Pecans and Orange Segments
- Smoked Salmon, Dill & Mascarpone Cheese in Citrus Coleslaw
- Brie & Almonds with Figs
- Grilled Zucchini with Goats Cheese & Bacon
- Nectarine, Kiwi and Melon Wrapped in Prosciutto and Brie Cheese