



Popular Appetizers

Popular Menu #1

\$15.95 / Person, 10 Person Minimum

- **Mango Curry Grilled Chicken Skewers (DF, GF)**
Marinated chicken grilled and laced with mango curry sauce served over rice pilaf.
- **Baked Whole Brie with Handmade Flatbread Crackers**
Mild in flavor and soft in texture, this cheese round is wrapped in savory pastry dough. It is topped with a season fruit coulis and served with our signature handmade crackers.
- **Vegetable Crudités with Roasted Red Pepper Dip (GF)**
An assortment of crisp vegetables complemented by a roasted red pepper dip.
- **Chipotle Poached Shrimp with Cocktail Sauce (DF, GF)**
Whole shrimp poached in garlic, lime juice, cilantro and chipotle pepper bath. Served with a horseradish laced cocktail sauce.
- **Fresh Seasonal Fruit Display (DF, GF)**
Assorted seasonal fresh fruit.
- **Pastry Puffs with Smoked Salmon**
Dill pastry puffs filled with a delectable smoked salmon mousse.
- **Smoked Pork Mini Sandwiches**
Sliced smoked loin of pork with chipotle cream & lettuce. Served on a fresh baked mini roll.
- **Assorted Finger Desserts**
A tempting arrangement of finger desserts that change with the whim of the chef and the dessert maker, which may include our chocolate dipped strawberries, brownie bites, mini cheesecakes - for example.



Popular Appetizers

Popular Menu #2

\$15.95 / Person, 10 Person Minimum

- **Shanghai Chicken Skewers (DF)**
A special blend of oriental marinade and honey glaze over broiled lean chicken. Served as skewers over curried noodles with sliced vegetables.
- **Roasted Vegetable Buttercrust Tartlet**
These bite-sized Buttercrust shells are filled with a variety of seasonal roasted vegetables, cheese and steamed potatoes.
- **Tri-Tip Mini Sandwich**
Sliced tri-tip dressed with chipotle cream sauce on a fresh baked mini roll. Garnished with lettuce and tomato.
- **Antipasti Platter (GF)**
An assortment of sliced meats, cubed cheeses with marinated and roasted vegetables in a basil vinaigrette.
- **Madras Curry Poached Shrimp with Cocktail Sauce (DF, GF)**
Large poached shrimp lightly tossed in mango chutney, served with our horseradish laced cocktail sauce.
- **Caprese Skewers (GF)**
Fresh mozzarella, olive and tomato wrapped in basil served with our basil vinaigrette.
- **Fruit (GF) and Cheese Platter (GF) with Handmade Flatbread Crackers**
Assorted seasonal fresh fruit beautifully paired with a selection of cheeses.
- **Assorted Finger Desserts**
A tempting arrangement of finger desserts that change with the whim of the chef and the dessert maker, which may include our chocolate dipped strawberries, brownie bites, mini cheesecakes - for example.



Popular Appetizers

Popular Menu #3

\$15.95 / Person, 10 Person Minimum

- **Traditional Meatballs**
Tender meatballs flavored with capers and served with a creamy whiskey brown sauce. Served over rice pilaf.
- **Smoked Salmon Savory Cheesecake with Handmade Flatbread Crackers**
Made with Poached Salmon, cream cheese, a custard mixture of heavy cream and eggs and asiago cheese. Served with our handmade flatbread crackers.
- **Italian Crustards with Sundried Tomato Tapenade & Basil Pesto**
A lightly grilled crusty baguette topped with pesto or sundried tomato tapenade and asiago cheese.
- **Vegetarian Stuffed Mushrooms**
Large mushrooms baked with roasted vegetables and ricotta cheese.
- **Fresh Seasonal Fruit Display (DF, GF)**
A generous platter of what is freshest and best.
- **Vegetable Crudités with Roasted Red Pepper Dip (GF)**
An assortment of crisp vegetables complemented by a roasted red pepper dip.
- **Rosemary Chicken Salad Mini Sandwich**
Simmered breast of chicken, chilled then mixed with apples, Dijon, a bit of mayo and toasted hazelnuts on a fresh baked mini roll, garnished with lettuce and tomato.
- **Assorted Finger Desserts**
A tempting arrangement of finger desserts that change with the whim of the chef and the dessert maker, which may include our chocolate dipped strawberries, brownie bites, mini cheesecakes - for example.