Hors D'oeuvre Packages

□ Chicken satay with Thai ginger/lime peanut sauce
   Grilled shrimp skewer with roasted garlic aioli
   Mini grilled cheese with aged Balderson and pink lady apple
   Wild mushroom and artichoke croustade

□ Red bliss potatoes with caviar crème fraiche
   Chipotle chicken slider with caramelized shallot aioli
   Wild mushroom and chevre in phyllo cup with tomato concasse
   Japanese beef and scallion rolls with sake/sesame oil

□ Curry cilantro chicken salad in a wonton cup with papaya salsa
   Maryland style crab cake with red pepper remoulade
   Angus beef slider with pepper jack and tomato aioli
   Porcini and cheddar risotto ball with Marsala sauce
Hors Doeuvres Packages

Impressive self-serve display including assorted vegetable crudités with roasted red pepper dip, herb and garlic croustades, deep fried tortilla wedges and grilled pita wedges served with classic bruschetta or wild mushroom topping, salmon and cream cheese spread and Moroccan spiced hummus.

Addition of gourmet cheese board with assorted cheeses, fancy crackers fresh fruit and nuts

Addition of “Margarita” marinated jumbo shrimp displayed in a giant martini glass with rock salt, fresh limes, classic seafood sauce, lime aioli and sun dried tomato dip