

Passed by our professional servers

TRAYS USED ARE BASED ON THE POSSIBLE THEME, ALWAYS GARNISHED WITH FRESH FLORAL AND HERBS

Chilled Varieties (SELECT FOUR)

Pesto Shrimp Tartlets
New Potatoes with Red Cabbage, Bleu Cheese and Scallions
Ripe Tomatoes Bruschetta with fresh Mozzarella
Poultry Salad Tartlets
Grapes with a Twist
Tied Leek Boats
Dill and Lemon Crêpes with Smoked Salmon
and Boursin Cheese
Vodka Avocado Mousse in Corn Cups with Pico di Gallo
Buffalo Chicken served to a Tortilla Shell
Salmon fork with Crème Fraiche

Hot Varieties (SELECT FOUR)

Boursin Mushrooms with fresh Chive
Chicken Crostini with fresh Basil Ribbons
Panache Vegetables
Caramelized Onion, Bacon and Three-Cheese Tarts
Petite Crab Cakes with a Spicy Remoulade
Artichoke, Asiago and Sun dried Tomato Purse
Spicy Sausage and Leek Wellington
Eden en Croute'
Pea and Potato Samosas with Tamarind Chutney
Bacon wrapped Beef Mignon with Red Currant Glaze
Reuben Tartlet
Chicken Wellington
Sun dried Tomato and Walnut stuffed Potato
Vegetable Crostini
Brandied Bleu Cheese, Walnut and Pear Crostini
Lobster Mac and Cheese
Bleu Cheese Tater Tots

Our Dessert Library - This will ah your guest as we wheel out this library filled with a large variety of bite size miniature desserts such as an edible chocolate spoon, crème brulee, mousse cordials, raspberry cheesecake cordials, "Coast" cupcake with a shot of milk, chocolate dipped strawberries, and tower of banana bread pudding with rum sauce.