

Hors d'oeuvres

Antipasti:

1. Tray with mixed Italian deli meats such as Capocollo, Mortadella, Soppressata, and Salami wrapped bread sticks
2. Mixed Spiced Nuts, Olives, roasted Red Peppers and Marinated tomatoes served with flatbread.

Cheese, Fruit:

3 Cheese Assortment

A colorful mix of cheeses that could include any of the following: Herb wrapped Goat Cheese, Brie, Gouda, Gruyere, Cheddar and those of your choice. Served with fresh fruit in season and an assortment of crackers

Puff Pastry wrapped Brie with Strawberries and Almonds

Caramelized Brie with Walnuts

Tomato Basil Bruschetta

Variety of tomatoes mixed with basil, garlic, red onion and aged Balsamic Vinegar served with parmesan toasted ciabatta

Goat Cheese coated with Cranberries and Cinnamon

Served with a light cracker

Blue Cheese Crostini Topped with Glazed Walnuts & Sundried Cranberries

Vegetarian:

Cherry Tomatoes stuffed with Avocado Cream

Avocado creamed with finely diced jalapeno, cilantro, and a touch of sour cream

Cherry Tomatoes filled with Salmon Mousse

Cherry Tomato Caprese Skewers

Cherry tomato, mozzarella and fresh basil marinated in Balsamic vinegar, Olive oil and herbs

Mushroom and Cheese filled Phyllo Triangles

Sugar Snap Peas with Frist Lady's Herb filled Cheese Spread

A touch of white wine, herbs and creamy cheese in each pea pod

Mini White Corn and Cheddar Cheese Muffins with Jalapeno Jam

White corn muffins oozing with cheddar cheese bits split and topped with a touch of jalapeno jam

Fresh Crudités with varied Dipping Sauces

Any combination of vegetables including cherry tomatoes, carrots, celery, red and green bell peppers, cauliflower, green beans, radishes, and mushrooms with dipping sauces

Endive Petals Piped with Herbed Chevre Topped with Fig and Spice Pecans

Cheese Straws – puff pastry dipped in parmesan cheese and baked to a crisp finish

Bleu Cheese Crostini Topped with Glazed Walnuts & Sundried Cranberries

Beef, Pork, Chicken:

Asian Chicken Skewers

Glazed and Baked, topped with sesame seeds

Mushrooms stuffed with Andouille Sausage

Prosciutto-Wrapped Figs

Skewered Jamaican Jerk Pork Tenderloin with Rum Sauce

Cranberry Chicken Salad in Pate a Choux- miniature "cream puff" shell filled with chicken salad

Creamy chopped chicken salad studded with walnuts and cranberry in a miniature phyllo lined cups

Carolina Pulled Pork Sliders

Slow roasted pork topped with Dixie Slaw in a soft sweet corn bread cup, BBQ sauce for dipping

Dates stuffed with Almonds & Gorgonzola, wrapped in Bacon

Asparagus wrapped with Country Ham in Pastry Puffs

Asparagus tips wrapped with ham and Swiss cheese then puff pastry. Baked and topped with parmesan cheese.

Chicken and Chili Quesadillas

Seafood:

Asian Tuna Burger Sliders with Wasabi Mayo

Fresh Ahi Tuna Burger served on a miniature bun with wasabi mayo topped with baby greens, ginger and scallions

Shrimp Cocktail Shooters

Large Gulf Shrimp served in a shot glass with cocktail sauce and avocado

Sweet Chili Shrimp filled Wonton

Wonton wrapped around a mixture of sweet chili spiced shrimp and finely minced vegetables served with sweet sour dipping sauce

Grilled Shrimp Skewers with Spicy Lime and Cilantro Sauce

Crabmeat stuffed Mushrooms

Scallops wrapped in Bacon

Chilled Spicy Cilantro Shrimp