

BUTLER PASSED **Hors D'oeuvres for cocktail hour**

HOT APPETIZERS

CRISP CHICKEN CROQUETTES ON A KNOTTED BAMBOO SKEWER

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MINI ALL AMERICAN CLASSICS (MINI HOT DOGS AND MINI CHEESEBURGERS)

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ASSORTED MINI QUICHE- LORRAINE, FLORENTINE, & THREE CHEESE

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ADOBO CHICKEN IN A PHYLLO PURSE

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EMPANADITAS FILLED WITH SHREDDED MACHACA BEEF AND MANCHEGO CHEESE

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BRIE & RASPBERRY PUFF- PUFF PASTRY FILLED WITH CREAMY BRIE AND FRESH RASPBERRIES

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CRISPY MALIBU COCONUT SHRIMP WITH PEACH MANGO, PINEAPPLE SALSA

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BEEF TENDERLOIN WRAPPED IN BACON ON A KNOTTED SKEWER- TOPPED WITH A BRIE, CARAMILIZED SHALLOTS AND STILTON BLUE CHEESE SAUCE

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ITALIAN MEATBALL BITES IN A STONE-GROUND ALE BÉCHAMEL SAUCE

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BLUE CHEESE STUFFED DATES WRAPPED IN BACON

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MINI GRILLED GOURMET CHEESE SANDWICH WITH TOMATO BISQUE IN A GLASS SHOOTER

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GRILLED CHICKEN SATAYS WITH SPICY PEANUT SAUCE

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SPINACH AND FETA CHEESES FILLED FILLO DOUGH

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MINI BEEF OR CHICKEN WELLINGTON WITH MUSHROOM DUXELLE

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MINI STEAK TACOS WITH PICO DE GALLO AND CHIPOTLE AIOLI

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DUNGEONESS CRAB CAKES WITH CHIPOTLE AIOLI

COLD APPETIZERS

TUSCAN BRUSCHETTA WITH MARINATED ARTICHOKE HEARTS, SUNDRIED TOMATOES, ARUGULA PESTO AND GOAT CHEESE CRUMBLES

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GRILLED CARIBBEAN CHICKEN SERVED IN A WONTON CUP WITH PEACH, MANGO, PINEAPPLE SALSA AND A MILD CHIPOTLE GLAZE

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CLASSIC GRILLED CHICKEN CAESAR SALAD IN A BITE SIZED WONTON CUP WITH SHAVED PARMESAN AND GARNISHED WITH A MINIATURE TOMATO SLICE

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SEARED JAMAICAN SHRIMP ON A CUCUMBER COIN GARNISHED WITH MANGO CHUTNEY

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SHRIMP CEVICHE SERVED IN A MINI MARTINI GLASS, GARNISHED WITH TRI-COLOR TORTILLA CHIPS

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SEARED SHRIMP WITH CILANTRO LIME HUMMUS WITH PICO DE GALLO SALSA ON A PITA CHIP

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BAKED CRÈME DE BRIE TART WITH BLACK FIG AND FRESH STRAWBERRIES

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GRILLED PEAR AND PROSCIUTTO CROSTINI WITH FONTINA, PROVOLONE AND GORGONZOLA CHEESE WITH CANDIED HAZELNUTS

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MINI ANTIPASTO KEBABS DRIZZLED WITH AGED BALSAMIC GLAZE

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WATERMELON CUBE WITH GOAT CHEESE AND BALSAMIC GLAZE GARNISH WITH MICRO MINT

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MINI CAPRESE BITES ON A CROSTINI with BALSAMIC GLAZE

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STEAK CROSTINI WITH AVOCADO HORSE RADISH AIOLI GARNISH WITH ROCKET GREENS

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SMOKED SALMON ROSE ON PUMPERNICKEL, GARNISHED WITH A DOLLOP OF CRÈME FRAICHE, FRESH DILL AND CAVIAR