

Hors d'oeuvres

International Cheese Display (\$6 per person)
Fresh European cheeses, pate, and fresh fruits

Smoked Salmon Display (\$4 per person)
Smoked Salmon, crème fraiche, petite capers, and chopped onion with crustini

Tuscan Antipasto (\$4 per person)
Platter of dried Italian meats, Mediterranean olives, marinated vegetables and feta cheese

Mini Beef Wellingtons (\$6.40 per person)
Prime tenderloin wrapped and baked in flaky puff pastry

Blue Crab Dip (\$4.40 per person)
Rich and creamy, served with tortilla chips and pressed Cuban Bread

Shrimp Spring Rolls (\$5.20 per person)
Crispy spring rolls with spicy sambal sauce and basil oil

Stromboli (\$4.60 per person)
Layers of Italian meats and cheeses rolled around sun dried tomatoes and basil pesto baked in pizza dough

Asian Platter (\$4.60 per person)
Pork dumplings and vegetable spring rolls with sweet Thai chili sauce

Salmon or Shrimp & Crab Salad (\$7 per person)
Cucumber cups with spicy Sriracha sauce

Tuscan Crustini (\$4.60 per person)
Pesto, sun dried tomatoes and fresh mozzarella on a ciabatta bread

Mini Crab Cakes (\$5.40 per person)
Served with horseradish-lemon dipping sauce tropical mango vinaigrette

Phyllo Cups (\$4.60 per person)
Filled with fresh chicken or shrimp and lump crab

Shrimp Cocktail (\$18 per lb.*)
White shrimp poached, peeled and de-veined, and served with chili cocktail sauce & lemon *17.5 shrimp per pound

Baked Brie (\$4 per person)
Two 2-pound wheels of French Brie with choice of sautéed apples or orange marmalade wrapped in puff pastry and baked