

# HORS D'OEUVRES

## MEAT

SURF-N-TURF SKEWERS \$4.00 <sup>GF</sup>

DIJON CRUSTED AUSTRALIAN LAMB LOLLIPOP \$3.75

GRILLED JALAPENO WRAPPED IN APPLEWOOD SMOKED BACON \$2.75 <sup>GF</sup>  
Stuffed with Monterrey Jack Cheese

MINI CHEDDAR BISCUIT BITES \$2.50  
with Honey Ham & Mustard Chive Sauce

MINI BRISKET TACOS \$2.50  
with Tuscan Slaw

MINI SHORT RIB ON A SEARED POLENTA CAKE \$2.50  
with Fried Leeks

SAUSAGE AND GOAT CHEESE STUFFED MUSHROOM \$2.25

MINI ROASTED NEW POTATO \$2.25 <sup>GF</sup>  
with Creamy Boursin Cheese & Bacon Crumbles

SMOKED PORK TENDERLOIN ON PUMPERNICKEL \$2.50  
with Mango Relish

MINI GRILLED QUAIL QUESADILLA \$2.50  
with Spicy Tomato Salsa

FRENCH GARLIC SAUSAGE AND DIJON EN CROUTE \$2.50

BEEF EMPANADA WITH GUACAMOLE DOLLOP \$2.50

FILET MIGNON ON GARLIC TOAST \$2.50  
with Creamy Horseradish

PETITE B.L.T. \$2.50 <sup>GF</sup>  
Bacon and Chiffonade of Lettuce in a Grape Tomato

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## CHICKEN

BARBECUE CHICKEN \$1.50  
on Corn Tortilla Chip

CHICKEN AND TROPICAL FRUIT SALSA \$1.75  
with Cilantro in a Mini Taco Chip

CURRIED CHICKEN \$2.00  
on Raisin Toast Square

CHICKEN EMPANADA \$2.25  
with a Guacamole Dollop

ALMOND CRUSTED CHICKEN TENDERS \$2.25  
with Buttermilk Blue Cheese

SMOKED CHICKEN CILANTRO SALAD \$2.00 <sup>GF</sup>  
with Mango Chutney

SMOKED CHICKEN TEQUILA MINI BURRITO \$2.25  
with Tomatillo Sauce

CHICKEN SATAY \$2.25 <sup>GF</sup>  
with Hoisin Ginger Sauce

TUSCAN CHICKEN BITE \$2.50  
with Fontina Cheese

COCONUT CHICKEN \$2.75  
with Orange Marmalade

CHICKEN & WAFFLES BITES \$2.75  
with Candied Bacon

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## FISH

SHRIMP & CORN FRITTERS \$2.00  
Cajun Remoulade

AVOCADO SHRIMP TOSTADA \$2.25  
Micro Cilantro

BACON WRAPPED SHRIMP \$2.25 (GF)

TUNA TARTARE OR SHRIMP SALAD \$2.50 (GF)  
In a Cucumber Cup

CHILLED SHRIMP SHOOTER \$2.75 (GF)  
Spicy cocktail Sauce

SALMON WITH SCALLION CREAM CHEESE AND CAPERS \$2.75  
On Pumpernickel

BABY SCALLOPS AND RED PEPPER COULIS \$2.75  
On Crostini

COCONUT SHRIMP \$2.75  
with Orange Marmalade

AHI TUNA TARTARE \$3.00  
On Wonton Crisp with Wasabi Sauce

GRILLED SCALLOP LOLLIPOPS \$3.00 (GF)

ORANGE DUSTED SHRIMP SKEWERS \$3.50 (GF)

MINI CRAB CAKE \$3.50  
with Citrus Aioli

SURF-N-TURF SKEWERS \$4.00 (GF)

# HORS D'OEUVRES

## VEGETARIAN

THREE CHEESE PARMESAN STRAW \$1.00

VEGETABLE SUMMER ROLLS \$2.00 <sup>GF</sup>  
Sweet Chili Dipping Sauce

JALAPENO CHEESE PUFFS \$1.50

SAUTÉED MUSHROOM & MAYTAG CHEESE \$1.50  
in a Phyllo Cup

VEGETABLE SAMOSA WITH PLUM SAUCE \$1.50

GREEK STUFFED CHERRY TOMATO \$1.75 <sup>GF</sup>

MAC & CHEESE BITES \$2.00

MEDITERRANEAN ANTIPASTO SKEWERS \$2.00 <sup>GF</sup>

PETITE FRIED SPRING ROLL \$2.00  
Sweet Chili Dipping Sauce in a Sake Cup

PHYLLO TRIANGLE \$2.00  
Spinach, Feta and Red Pepper Coulis

SUNDRIED TOMATO & WHIPPED CHÈVRE \$2.00  
on a Polenta Round

TWICE BAKED TRUFFLE FINGERLING POTATOES \$2.25 <sup>GF</sup>

TOMATO BASIL BRUSCHETTA \$2.00  
Aged Balsamic Vinegar

MOZZARELLA AND ROASTED TOMATO \$2.25  
on an Eggplant Crisp

RISOTTO CAKE WITH WILD MUSHROOMS \$2.50

WHITE TRUFFLE HONEY AND WARM BRIE \$3.00  
with Toasted Almonds in a Phyllo Cup