



Catering Menu: Appetizers

Appetizers

Miniature Beef Wellington laced with thyme

Horseradish Crusted Grouper Burritos with caper remoulade

Maryland Crab Cakes with chipotle dipping sauce

Brie and Raspberry En Croute with wild berry jam

Crab and Cheddar Pop-overs with roast pepper coulis

Fennel Scented Salmon Gravlax with pumpernickel crostini chive crème fraiche

Asian Barbequed Pork Dumplings with watermelon jicama slaw

Lobster and Mango Spring Rolls with key lime cilantro aioli

Caramelized Onion Tart, with blue cheese and nicoise olives

Wild mushroom Strudel with Montrachet cheese, and dried cranberries

Sugarcane Skewered Jumbo Shrimp with Thai peanut sauce

Salmon and Black Bean Risotto cakes with fire roasted tomato salsa

Trio of Bruchetta- Tomato, basil and goat cheese; white bean and roasted garlic; eggplant caponata

Goujons filled with figs and roquefort cheese

Kobe Beef Satay with sauce béarnaise

Grilled Chicken Quesadilla with Monterey jack cheese, and black bean refritos

Tempura Vegetables with dill and lime yogurt

Portabella Spring Rolls with roasted peppers goat cheese and baby arugula

Seared Ahi Tuna over kame rice cakes, wakami seaweed salad, and fresh wasabi aioli

Antipasto table with grilled marinated vegetables, imported cheeses, breads, and fruit

Sesame Chicken Satay with Thai peanut sauce
Grilled Asparagus wrapped in goat cheese and prosciutto

Shrimp Satay with mango ginger sauce

Grilled Chicken and Chorizo Kabobs with chimichurri sauce

Barbequed Meatballs with bleu cheese dipping sauce

Lemongrass Chicken Spring Rolls with mandarin ginger sauce

Wild Mushroom Empanada with chive mascarpone sauce

Crudités with vegetable ranch

Falafel Bites over pita chips with tzatziki sauce

Tempura Shrimp with a soy ginger glaze

Goat Cheese Dumplings with roasted red pepper coulis and parsley pesto