

COLLECTIONS

Collection I, \$12.00 per person - choice of two stationary and two butlered hors d'Oeuvres

Collection II, \$14.00 per person - choice of two stationary and three butlered hors d'Oeuvres

Collection III, \$17.50 per person - choice of three stationary and five butlered hors d'Oeuvres

Stationary Hors d'Oeuvres

CHEESE DISPLAY, A Variety of International Cheeses and Crackers

VEGETABLE CRUDITÉS, Seasonal Raw Vegetables with Blue Cheese and Cracked Pepper Dips

FRESH FRUIT DISPLAY, Seasonal Fresh Fruits with Yogurt Dip

BAKED BRIE, Assorted Crackers, French Bread and Fresh Fruit (*additional fee*)

Butlered Hors d'Oeuvres

Hot Hors d'Oeuvres

Spanakopita	Peking Duck Ravioli
Artichoke Beignets	Teriyaki Beef Satay
Steamed Ladies Purse	Beef Wellington
Stuffed Mushrooms	Crab Rangoons
Pork Satay with Spicy Curry Sauce	Scallops Wrapped in Maple Bacon
Sweet and Sour Chicken Fingers	Deep-Fried Coconut Shrimp with Cilantro Aioli
Sesame-Fried Chicken	Fried Green Tomatoes with Lobster Remoulade
Chicken Cornucopia	Fried Oysters, Roasted Tomato Cocktail Sauce
Chicken Satay with Thai Peanut Sauce	Ahi Tuna and Mango Satay with Mint Aioli (<i>additional fee</i>)
Grilled Mini Lamb Chops (<i>additional fee</i>)	

Cold Hors d'Oeuvres

Asparagus Rollups
Tomato-Garlic Bruschetta with Shaved Asiago Cheese
Portobello-Parmesan Tartlets
Prosciutto-Wrapped Cantaloupe Melon with Fresh Basil
Tomato, Roasted Pepper and Goat Cheese Tarte
Peppered Sirloin with Roasted Garlic Aioli on Focaccia Toast
Garlic Crostini, Cambazola with Roasted with Roasted Roma Tomatoes
Belgian Endive with Smoked Salmon and Chive Goat Cheese
Shrimp Cocktail (<i>additional fee</i>)