

## Collection I

(\$12.00 per person)

A Variety of International Cheeses and Crackers Garnished with Fresh Fruit  
Crudit  of Seasonal Raw Vegetables with Blue Cheese and Cracked Pepper Dips  
(Choice of Two Hors d'Oeuvres)

### *Collection I Hors d'Oeuvre Choices*

Spanakopita	Chicken Cornucopia
Artichoke Beignets	Sesame-Fried Chicken
Ladies Purse	Sweet and Sour Chicken Fingers
Stuffed Mushrooms	Chicken Satay with Thai Peanut Sauce
Portobello-Parmesan Tartlets	Crab Rangoons
*Tomato-Garlic Bruschetta with Shaved Asiago Cheese	Scallops Wrapped in Maple Bacon
*Prosciutto-Wrapped Cantaloupe Melon with Fresh Basil	*Herbed Mini Scones with Smoked Salmon, Cucumber and Dill Cream Fraiche

## Collection II

(\$14.00 per person)

International Cheeses and Crackers Garnished with Fresh Fruit  
Crudit  of Seasonal Raw Vegetables with Blue Cheese  
and Cracked Pepper Dips  
(Choice of Three Hors d'Oeuvres)

## Collection III

(\$17.50 per person)

International Cheeses and Crackers Garnished with Fresh Fruit  
Crudit  of Seasonal Raw Vegetables with Blue Cheese  
and Cracked Pepper Dips  
Seasonal Fresh Fruits Served with Yogurt Dip  
(Choice of Five Hors d'Oeuvres)

### *Collection II and III Hors d'Oeuvre Choices*

Beef Wellington	Spanakopita
Teriyaki Beef Satay	Artichoke Beignets
Chicken Cornucopia	Ladies Purse
Sesame-Fried Chicken	Stuffed Mushrooms
Sweet and Sour Chicken Fingers	*Tomato, Roasted Pepper and Goat Cheese Tarte
Chicken Satay with Thai Peanut Sauce	*Portobello-Parmesan Tartlets
Blackened Chicken Quesadilla with Spicy Chipotle Salsa	*Asparagus Rollups
Pork Satay with Spicy Curry Sauce	Crab Rangoons
Smoked Duck and Wild Mushroom Empanada	Scallops Wrapped in Maple Bacon
Garlic Crostini, Cambazola with Roasted Roma Tomatoes	Fried Oysters, Roasted Tomato Cocktail Sauce
*Prosciutto-Wrapped Focaccia Bread Sticks and Artichoke Dip	Deep-Fried Coconut Shrimp with Cilantro Aioli
*Tomato-Garlic Bruschetta with Shaved Asiago Cheese	Belgian Endive with Smoked Salmon and Chive Goat Cheese
*Prosciutto-Wrapped Cantaloupe Melon with Fresh Basil	Herbed Mini Scones with Smoked Salmon, Cucumber and Dill Cream Fraiche

*\*cold hors d'oeuvres*