

Hors D'oeuvres

Cold Hors D'oeuvres

Rock Shrimp "Ceviche"

Strawberry and Brie "Puffs"

Roma Tomato, basil, and fresh mozzarella "napoleon"

Pepper Seared Ahi Tuna, cucumber, and avocado relish

Smoked Organic Salmon, English cucumber, caviar, and dill

Mini Latin "Tostadas" of queso fresco, tomatillo, and avocado salsa

Smoked Turkey and Roasted Corn Pinwheels with chipotle aioli

House Made Deviled Eggs with American sturgeon caviar

Chilled East Coast Oysters with vodka peppercorn cocktail sauce

Chilled Duck Confit on toasted brioche canapé with brandied cherry aioli

A Selection of Artesian Cheeses with apple and pear slices, berries, and crostinis

An Assortment of "Tea" Sandwiches consisting of watercress and chicken salad, smoked salmon with cucumber dill relish, or roasted vegetables with fresh mozzarella

Assorted "Bruschetta" with roasted tomato confit, wild mushroom deuxelle, olive tapenade

Hot Hors D'oeuvres

Prime Filet Mignon on Pita "Crisps" with gorgonzola cheese, and demi glace

Mini Blackened Blue Crab Cakes with buttermilk, chipotle remoulade

Bacon Wrapped Sea Scallops with black walnut vinaigrette

Tangerine Glazed Chicken "Satay" with peanut, coconut, curry sauce

Duck "Quesadilla" with fresh Chihuahua cheese and chipotle crème fraiche

Orange Habenero Glazed Chicken Wings with celery sticks and stilton blue cheese aioli

Fried Artichoke Hearts with red bell pepper coulis

Kobe Short Rib Sliders with blue cheese slaw and ancho glaze

Duck Confit Twice Baked Potato topped with crème fraiche and manchego cheese

Pan Fried Rock Shrimp with chipotle, buttermilk remoulade

Crispy Corn Pancake with creamy lump crab salad

Coconut Crusted Baby Lobster Tail

Mini Beef Wellington with wild mushroom deuxelle

Pretzel Crusted Walleye "Fingers" with grain mustard aioli dipping sauce

Italian Sausage and Romano stuffed Cremini Mushroom Caps

Sautéed Rock shrimp on crispy won ton chips with tomatillo salsa

Wild Mushroom and "Mt. Cherve" goat cheese puff pastry tartlet

Pan Seared Asian Pork "Potsticker" with citrus ponzu sauce

Crispy Crab Rangoon with scallions and sweet 'n' sour sauce

Phyllo wrapped "Spankopita" with spinach and feta cheese

Semolina Crusted Buttermilk Calamari with bell pepper remoulade

Seared Lamp "Lollipops" with apricot glaze and pistachio

Swedish Meatballs with crème fraiche and wild mushrooms

Hand Made Four Cheese phyllo puffs

Lump Crab Stuffed Mushroom Caps with gruyere cheese and spinach

Lobster Potpie with puff pastry and manchego cheese

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