



## **Cold Hors d'Oeuvres**

Fresh Seasonal Fruit Kabobs

Imported Cheese Tray with Crackers & Fruit

Mexican Bean Tart Cups

Vegetable Crudites with Assorted Dips

Broccoli, Roasted Red Peppers, Olives on Puffed Pastry

Prosciutto Wrapped Peaches with Aged Balsamic

Jumbo Shrimp Cocktail\*

Crabmeat Spread on Toasted Breads and Rounds

Tortilla Pinwheels filled with Green Chilies, Roasted Peppers, Olives & Bacon

Salmon Gouda Pate with Breads and Rounds

Artichoke & Sundried Tomato Pesto on Baguette Bread

Bleu Cheese & Prosciutto Phyllo Cups

Gorgonzola Stuffed Figs wrapped in Prosciutto

Seared Ahi Tuna Taco with Black Bean Sauce\*

Pesto Chicken Salad in Mini Peppers

Gorgonzola Stuffed Figs wrapped in Prosciutto

Curried Chicken Balls

Tomato Crostini with Whipped Feta, Pine Nuts

Endive with Brandied Gorgonzola

Mango Shrimp in Endive leaves

Tomato & Basil Bruschetta with Toasted Crostini

Mexican Salsa Cheesecake with Tortilla Chips

Gorgonzola Cheesecake with Crackers

Smoked Salmon, Cream Cheese, Dill Crostini

Antipasto Skewers

Ambrosia Chicken Salad in Phyllo Cups

Crab Salad in flaky pastry cups

Roasted Red Pepper Hummus with Pita Chips

Mediterranean Eggplant Dip with Pita Chips

Tomato & Mozzarella Caprese Skewer Drizzled with Basil Oil

**All hors d'oeuvres are priced per person. Most items are prepared in 50 pieces, but we can accommodate smaller amounts with an upcharge in pricing.**

**We will be happy to discuss options with you.**