## **COCKTAIL MENU**

## Hor d'Ouevers:

- \* Mini Potato Pancakes W/ Sour Cream and Chives OR Caviar
- Smoked Salmon Fingers W/ Dill Mayonnaise on Brioche
- Lamb Sausage in puff pastry
- Soy Ginger Glazed Chicken Skewers
- Lobster Salad in Endive Spears
- Crab Cakes W/ Wasabi Remoulade Sauce
- Grilled Lemon Chicken Skewers W/ Satay Dip
- Ahi Tuna Tartar W/ Crackers
- Crostini With Sun Dried Tomatoes & Chickpeas
- Roasted Asparagus Wrapped in Prosciutto
- Bruschetta
- Cherry Tomatoes Stuffed W/ Herb Goat Cheese
- Caprese Salad Skewers
- Hummus W/ Seasoned Pita Chips
- Asian Chinese Chicken Salad in Won Ton Cups
- Baked Brie W/ Toasted Almonds Served With Baguette
- Feta Cheese & Tomato Canapés
- Shrimp & Scallop on Lemongrass Kabobs
- Cocktail Size Chili Rellenos
- Smoked Salmon Quesadillas
- Jewish Pizza (Smoked Salmon, Red Onion, Cucumber, Capers)
- Mini Grilled Tri-Tip Sandwiches Creamed Horseradish
- Hot Artichoke Dip W/ Sliced French Bread
- Minced Garlic Chicken in Radicchio Cups
- Asian Chicken Salad in Wonton Cups
- Grilled Bruschetta W/ Rosemary-White Bean Puree & Heirloom Tomatoes
- Mini Tuna Burgers W/ Mint-Caper Aioli on Pita Triangles
- Tomato & Olive Pizzettas W/ Fennel Seeds & Aged Goat Cheese
- Mini Tomato Grilled Cheese Sandies
- Mini Mac & Cheese Balls
- Caesar Salad Spears

- Three-Cheese Mini Mac Bites
- Cheese Stuffed Grilled Peppers
- Cocktail Meatballs
- Turkey Sliders W/ Cranberry Mustard
- Pepper-Crusted Beef Crostini with Arugula
- Mini Beef Wellingtons
- Watermelon-Feta Bites
- Apple Endive Appetizer
- Prosciutto Melon Skewers
- Spicy Tuna & Cucumber Bites
- Mini Shrimp & Grits
- Smoked Salmon Deviled Eggs
- Gravlax with Mustard Sauce
- Roasted Shrimp Cocktail
- Blini with Smoked Salmon
- Caviar Dip W/ Homemade Potato Chips
- Greek Salad Skewers
- Smoked Salmon Cucumber Bites
- Rainbow Fruit Skewers

**Domestic & Imported Cheese Boards** 

Charcuterie Board

Fresh Seasonal Fruit Platter