STATIONED HOURS DOEUVRES

**Hot Smoked Salmon Display**, tarragon-lemon remoulade, pumpernickel melba $17.00

**Poached Salmon**, fennel emulsion, potato blinis $17.00

**Shrimp & Crab Campechana** with avocado, tortilla chips $18.00

**Ceviche Sampler**, ahi tuna poke, azteca scallop and peruvian snapper ceviche $18.00

**Home Made Charcuterie**, pate, galantine, sausage and condiments $18.00

**Antipasto,** salumi, Italian cheeses, olives, herb oil, assorted salad, bread display $ 19.00

**Artesian Cheese Display** $17.00

local and imported cheeses, truffle honey, caramelized pecans, fresh fruit and more

**New Mexico Chili Con Queso,** fire roasted salsa, guacamole, tortilla chips $10.00

**Mezze** hummus, baba ganoush, tzatziki, tabouli, stuffed grapes leaves, olives, pickled vegetables, pita bread $14.00

**Assorted Dips,** smoked salmon, sun dried tomato, cannellini bean, lavash, ciabatta bread $10.00

BUTLER STYLE HORS DOEUVRES

*Cold Selections*

**Tarragon Chicken Salad**, tahitian roasted pear

**Vietnamaise Chicken Spring Roll**, sweet chili dipping sauce

**Smoked Chicken Caesar Lettuce Wrap**, spiced pepitas

**Duck Liver Parfait**, harvest melba

**Country Pate Crostini,** black current chutney

**Sesame Crusted Sushi Tuna**, soy-wasabi sauce

**Salmon Pastrami Roulade**, potato, fennel-olive torte

**Tomato, Basil-Shrimp Bruschetta**

**Hot Smoked Salmon Bruschetta**, caramelized fennel

 **Spicy Tuna Tartar**, ponzu sauce

**Smoked Salmon Spiedini**, sauce gribiche

**Stuffed Piquillo Pepper** with calaparra rice

**Vietnamese Vegetable Spring Roll**, sweet chili dipping sauce

**Spiced Watermelon & Grape Tomato Skewer**

**Chilled Tomato-Basil Shooter**

**Chevre-Red Onion Marmalade Crostini**

**Curried Deviled Egg**

*Hot and Cold Butler Style Hors D’oeuvres (Selection of Three Hot/Two Cold)*

 *$30. 00 for the first hour, $21.00 for each additional hour*

*Each Additional Selections $6.00*

BUTLER STYLE HORS DOEUVRES

*Hot Selections*

**Korean Beef Skewers**, spiced cucumber

**Petite Philly Cheesesteak**, spicy ketchup

**BBQ Brisket,** wrapped pork loin

**Grilled Faux Dove,** stuffed chicken breast with jack cheese and jalapeno, wrapped in bacon, barbecue sauce

**Chicken Satay**, spicy peanut sauce

**Pecan-Basil Crusted Chicken Nuggets**, honey mustard sauce

**Lamb Kofta**, cucumber raita

**Lamb Lollipops**, chimichurri

**Merguez Sausage Stuffed Mushrooms**, lemon crème fraiche

**Italian Meatballs**, roasted tomato sauce

**Pork Spring Rolls,** sweet chili dipping sauce

**Pigs in a Blanket**, mustard ketchup

**Chorizo Sausage Empanadas**, avocado cream

**Pork Pot Stickers**, dumpling dipping sauce

**Swedish Meatballs**, porchini mushroom sauce

**Petite Crab Cake**, smoked tomato aioli

**Shrimp Wonton**, sesame soy sauce

**Hot Smoked Salmon**, fennel remoulade

**Smoked Pepper Trout**, apple-red onion relish

**Apple Smoked Bacon Wrapped Scallops**

**Seafood Cakes**, cajun remoulade

**Seafood Rangoon**, sweet chili dipping sauce

**Spinach- Black Olive Quiche**

**Mushroom Aranchini**, *stuffed with ribiolla bosina, lemon aioli*

**Parmesan Crusted Asparagus**, *pesto dipping sauce*

**Spinach-Feta Spanakopita**

*Hot and Cold Butler Style Hors D’oeuvres (Selection of Three Hot/Two Cold)*

 *$30. 00 for the first hour, $21.00 for each additional hour*

*Each Additional Selections $6.00*