

HOT HORS D'OEUVRES

One hour white glove, butler passed

Selection of (6) \$24 per person

Selection of (4) \$18 per person

Stuffed Mushroom

(Feta & Spinach or Jumbo Crabmeat)

Raspberry & Brie

Baked in phyllo dough, honey drizzle & toasted almond

Chicken Spring Rolls

Sweet Chili Sauce

Mediterranean Chicken Skewers

Filled with Olives & Figs

Lobster Tortilla

Black Bean & Corn Salsa, Avocado, Corn Tortilla

Mushroom Boursin Bruschetta

Olive Oil, Basil, Garlic

Blackened Chicken Skewer

Roasted Pepper & Feta Cream

Scallop BLT

Smoked Applewood Bacon, Tomato Jam, Poblano Mayo

Bacon Wrapped Stuffed Date

Honey Almond Crust

Oven Baked Petite Filet Mignon Wellington

Caramelized Exotic Mushroom Duxelle

Crispy Vegetable Eggroll

Sweet & Sour Thai Pepper Dip

Oven Baked All Beef Cocktail Hot Dog

Flaky Puff Pastry, French Dijon Dip

Thai Chicken Satay

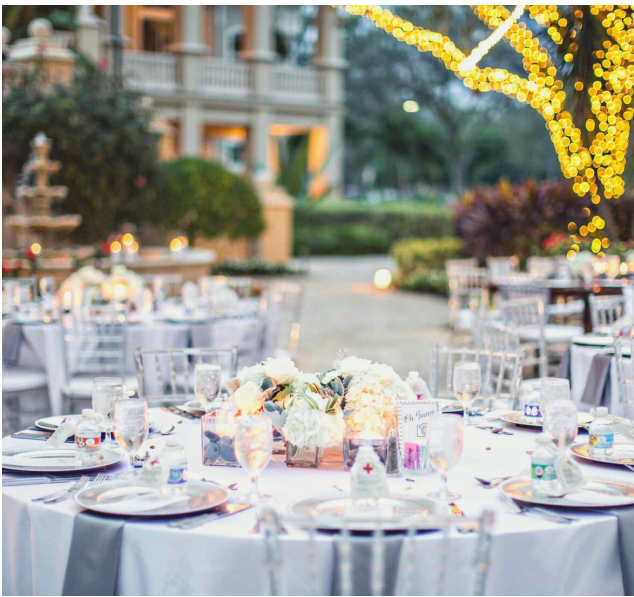
Peanut Sauce

Oven Baked Spanakopita

Cucumber-Dill Dipping Sauce

Thai Petite Florida Style Crab Cakes

Roasted Corn & Tomato Horseradish





HOT HORS D'OEUVRES CONT'D

Day Boat Diver Sea Scallops

Spiked Seaweed Salad, Ponzu, Wasabi

Steak Bruschetta

Garlic Crostini, Roasted Tomato, Basil Aioli

Crispy Coconut Shrimp

Banana Chutney

Bruschetta

Heirloom Tomatoes, Garlic, Basil & Pecorino Romano

COLD HORS D'OEUVRES

Spicy "Virgin Mary" Shrimp Shooters

Sea Salt

Pomegranate Duck Gaufrettes

Waffle Potato Crisp, Chive Crème Fraiche Cherry Marmalade

Antipasto Skewer

Roasted Artichoke, Sundried Tomato, Mediterranean Olive,

Grape Tomato, Basil, Mozzarella

Pepper-Crusted Tenderloin

Fire Roasted Pepper & Caramelized Onion Garlic Crostini,

Boursin Cheese, Arugula

Grilled Asparagus Spears

Wrapped in Prosciutto, Shaved Reggiano, Aged Balsamic

Florida Rock Shrimp Ceviche Spoons

Citrus, Red Onion, Tomatoes, Chilies, Cilantro

Avocado Lobster Salad

Plantain Crisp, Micro Cilantro

Sesame Seared Ahi Tuna

Spiked Seaweed, Salad, Ponzu, Wasabi, Mango Pearls

Smoked Salmon Canape

Caviar, Chives, Crème Fraiche, Potato Crisp

Cumin & Chili Spiced Shrimp Tostada

Corn Crisps, Guacamole, Cilantro, Sriracha Cream

Watermelon Rounds

Blood Orange Goat Cheese, Toasted Pistachio, Tawny Port

