

## *Additional Butlered Cold Hors D'oeuvres Before The Meal*

The hors d'oeuvres listed below can be added to any complete reception package for an additional charge. All hors d'oeuvres can be butlered before the main meal or they can be butlered as pre wedding ceremony hors d'oeuvres.

- Beer Marinated Shrimp with Sesame Soy Dip
- Prosciutto Wrapped Melon
- Grilled Garlic Prawns With Cilantro Pesto Dipping
- Blue Walnut Bon Bons
- Coconut Shrimp With Plum Dipping
- Salmon Carpaccio Crostini With Olive Relish
- Salmon Caper Canape
- Avocado, Spanish Olive & Tomato Relish Crostini
- Tuna Carpaccio On Cheese Toast
- Black Bean Cilantro & Lime Wraps
- Mediterranean Deviled Eggs
- Grilled Portabella Mushroom & Goat Cheese Crostini
- Dijon Chicken & Provolone Panini Squares
- Coconut Ginger Chicken Skewers
- Shallot & Mustard Deviled Eggs
- Pina Colada Pineapple Kabobs
- Milan Torte
- Mojito Shrimp
- Merlot Soaked Pears & Brie Cheese Crostini
- Shrimp Bruschetta
- Celery Spears Pipped With Bacon & Cheddar Chive Mousse
- Chevre Red Pepper Crostini
- Sesame Mango Chicken
- Truffle Pate Boats
- California Sushi Rolls
- Threaded Smoked Salmon Skewers With Kiwi Lime Aioli
- Calamta Olive Tomato & Cheese Torte
- Herb Focaccia With Garlic Aioli
- Citrus Pickled Shrimp with Orange Aioli
- Cilantro Shrimp Mini Tostaditos
- Strawberry Skewer Dipped In Orange Cream Glaze
- Watermelon Kabob Drizzled Mango Mojito Rum Glaze
- Chilled Shrimp Skewers Drizzled with Pino Nior Cocktail Dressing

**Each Additional COLD Butlered Hors d'oeuvre Can Be  
Added To The Complete Reception Package For  
\$2.00 Per Person**

## *Additional Butlered Hot Hors D'oeuvres Before The Meal*

The hors d'oeuvres listed below can be added to any complete reception package for an additional charge. All hors d'oeuvres can be butlered before the main meal or they can be butlered as pre wedding ceremony hors d'oeuvres.

- Sirloin Quesadilla Fingers With Lime Dip
- Garlicly Pesto Pine Nut Baguettes
- Sausage Mushroom Caps
- Teriyaki Chicken Kabobs
- Apple & Brie Toast
- Grilled Garlic Shrimp With Tequila Mayo
- Sirloin Satays With Soy Ginger Dipping
- Roqufort & Pear Tartlets
- B-B-Q Beef Skewers
- Apricot & Camembert Tartlets
- Butternut Squash Soup Shots
- Green Pea & Bacon Soup Shots
- Potato & Crab Bisque Soup Shots
- Cognac & Mushroom Soup Shots
- Parmesan Crusted Artichoke & Onion Mushroom Cap
- Grilled Pot Stickers Served With Soy Onion Dip
- Coconut Chicken Satays
- Grilled Fennel Sausage Skewers
- Sassy Salsa Meatballs With Alvocado Cilantro paste
- Mushroom Cheese Quesadillas with Green Chile Guacamole
- Vegetable Egg Roll With Thai Sour Dipping
- Baked Walnut Brie On Garlic Crostini
- Lemony Chickpea Bruschetta
- Tangy Sesame Beef Skewers
- Crab Spinach & Cheese Mushroom Caps
- Artichoke Mozzarella Pesto Focaccia
- Caramelized Red Onion & Feta Tartlets
- Pancetta Sundried Tomato Focaccia
- Honey Mustard Chicken Kabob
- Toasted Walnut, Basil & Blue Cheese Mushroom Caps
- Sausage Meatballs With Tomato Bisque Dip
- Tangy Peanut Chicken Satay
- Hickory Smoked Pork Squares With Cilantro Mint Yogurt Dip
- Sesame Ginger Apricot Glazed Chicken Pieces
- Sweet Pear Brie and Pecan Crusted Crostini
- Basil Onion & Cheese Canape
- Italian Herb Pizza Baguettes

**Each Additional HOT Butlered Hors d'oeuvre Can Be  
Added To The Complete Reception Package For  
\$2.25 Per Person**