

# Tray Passed Appetizer

Customer Choice Selections Total of Four!

Your choice of four, one selection from each of the following headings

1 Crostini and Toast

1 Seafood Selection

1 Mushroom Cap Selection

1 Skewered Selection

\$12.50 per person to any menu price

## Crostini and Toasts

Champagne basil vinaigrette brushetta on seasoned crostini

Fig jam and brie crostini - served warm

Mushroom and gruyere bruschetta - served warm

Sugared apples and brie toasts - served warm

Blue cheese butter and fig glazed crostini - served warm

Carmelized red onion and feta canape - served warm

Ricotta, prosciutto and honey crostini

Gorgonzola, grape and honey crostini

Parmesan crusted onion canape

Anchovie, roasted garlic and mozzarella crostini

Candied pears and roqufort canape

Apricot and camembert toast - served warm

Lemony chickpea brushetta

Avacado, spanish olive and tomato brushetta

Merlot soaked pear and brie crostini

Gruyere and cheddar grilled cheese, sourdough points

Artichoke and goat cheese bruschetta

\$2.95 per person, per selection, to any menu price

50 to 64 guests flat rate price \$190.00

## Seafood Selections

Crab cake, red pepper remoulade

Orange glazed salmon

Mojito shrimp

Garlic shrimp scampi with lemon aioli - served warm

Coconut shrimp, plum puree

Grilled five spice shrimp, pesto cilantro topper

Smoked salmon, kiwi lime aioli

Pan fried shrimp, tequillia mayo - served warm

Chipolte bacon wrapped maple shrimp - served warm

Halibut, market tomato and olive relish crostini

Capresse and clam, cilantro lime vinagrette

Sesame crusted ginger prawn

Hickory salmon, olive relish on endive leaf

\$3.50 per person, per selection, to any menu price

50 to 64 guests flat rate price \$225.00

## Gluten Free

Artichoke & feta mushroom caps

Ginger shrimp & pineapple skewer

Crunchy crudités, garlic hummas dip

Sirloin sesame kabob

Lemon caper potato bites

\$3.50 per person, per selection, to any menu price

50 to 64 guests flat rate price \$225.00

# Tray Passed Appetizer

## Mushroom Cap Selections - Served Warm

Cornbread, chorizo and cheddar cheese

Caramelized onion, artichoke and parmesan crusted

Fennel sausage and cheddar

Spinach and feta

Salame, mozzarella and green onion

Five cheese and zucchini

Chipolte shrimp and honey bacon

Crab and cheese

\$3.25 per person, per selection, to any menu price

50 to 64 guests flat rate price \$210.00

## Skewered Selections

BLT bites, taragon mayo

Meatball poppers

Honey chicken, crisp coconut

Pacific rim satay, sesame soy ginger sauce - served warm

Rosemary pork with mint aioli - served warm

Artichoke hearts gratin lemon aioli

B-B-Q beef - served warm

Caprese swewer, fresh basil, balsamic drizzle

Herb roasted potato and olive champagne vinaigrette

Sirloin and water chestnut meatballs avocado paste

Apricot-mango glazed chicken and pineapple

Prosciutto and melon with mint and honey

Jerk chicken mango salsa

Grilled lamb pistachio mint sauce

\$3.50 per person, per selection, to any menu price

50 to 64 guests flat rate price \$225.00

## Small Bites On Small Things

Garlic fries, sea salt mayo, mini cups

Antipasto cups

Bloody mary shrimp shooters

Blue cheese steak crostini, blasamic syrup

Chipotle shrimp, corn guacamole

Crudite cups, buffalo blue cheese dip

Watermelon & feta cups, basil oil

Caprese bites, champagne basil marinate

Citrus salmon spoons, pecan bits

Focaccia sticks, creamed garlic dip

Melon cups, crisp prosciutto & honey syrup

Oven fired portabellas, goat cheese & balsamic syrup

\$3.75 per person, per selection, to any menu price

50 to 64 guests flat rate price \$240.00

## Soup Shots - Served Warm

Mushroom and cognac

Green pea and bacon

Potato, crab and cheddar bisque

Harvest butternut squash

Corn and bacon, cliantro oil

Tomato bisque, cream fraiche

\$3.50 per person, per selection, to any menu price

50 to 64 guests flat rate price \$225.00