



Petite Sandwiches

Beef Sliders

Grilled hamburgers topped with Swiss cheese and mustard

Minaiture BLT

Market fresh tomatoes, apple wood smoked bacon and lettuce dressed with a basil aioli

Petite Croque Monsieur

A miniature version of the French classic grilled ham and cheese

Panini

Italian Parma ham, Buffalo mozzarella and olive tapenade on foccacia bread pressed between the hot plates of a panini grill for the best Italian style sandwich outside of Italy.

Apple Brie

Petite sandwich of thinly sliced Granny Smith apples, French brie, and baby arugula tossed with a pear vinaigrette dressing.

Cashew Chicken Spring Rolls

Hand rolled, and flash fried spring rolls of fresh chicken, crunchy cashews, and traditional ingredients served with a chipotle honey

Panaang Shrimp Spring Rolls

Asian spices with fresh oriental parsley are rolled together with a whole jumbo shrimp in each roll, served with chipotle honey

Chicken Satay (choose from)

Oriental spiced, chicken skewers served atop a bed of Asian pasta
Lemon rosemary roasted served with wilted spinach
Martini Chicken served "up" with a Greek salad of Feta, olives, and cucumbers

Saucisson Encroute

Bite size smoked sausage wrapped in puff pastry served with spicy mustard dipping sauce

Coconut Shrimp

Jumbo shrimp butterflied and dipped in a mild coconut batter and rolled in an aromatic mixture of Panko, coconut, and seasoned flour; served with a spicy Dijon mustard sauce

Polenta Squares

Three cheese polenta, sautéed and topped with a Mediterranean topping of goat cheese, sultanas, pine nuts, and fresh basil

Lobster Empanadas

A miniature version of the traditional favorite flavored with fresh lobster meat and combined with cheeses and roasted vegetables served accompanied by a basil aioli

Steak Tataki

Beef sirloin seasoned in a Korean-inspired marinade of soy sauce, garlic and brown sugar coated with a tuxedo blend of toasted sesame seeds, delicately hand threaded with a green onion and crispy wonton wrapper

Chicken Chopsticks

Marinated chicken, ginger mushrooms and garlic wrapped in a crisp spring roll wrapper served with creamy wasabi sauce

Painted Duck

Asian barbecue sauce glazes this breast of duck medallions served on roasted sweet potatoes

Crab Cakes

Jumbo lump crabmeat formed into petite cakes, lightly sautéed and served with a cilantro-lime aioli

Grilled Pork Tenderloin

Hand trimmed, marinated and grilled medallions of pork tenderloin, served garlic cheddar biscuits

Sauteed Oysters

Fresh shucked oysters sautéed in with white wine and leeks and finished with cream served atop a crisp baguette toast

Beef Tender Medallions

Choice beef, hand trimmed and roasted. These medallions are served with silver dollar rolls and horseradish sauce

Lollipop Lamb Chops

Petite lamb chops, grilled and served with a chimichurri sauce

Beef Wellington

Choice beef, encased in a delicate pastry served with a bordelaise sauce

ANY OF OUR TAPAS PLATES WOULD MAKE A GREAT ADDITION TO YOUR EVENT!!!!

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