



## STATIONARY HORS D'OEUVRES

Classic hummus garnished with spiced chick peas and toasted spiced pita chips

Caponata – Grilled eggplant, tomatoes, black olives and capers with focaccia toasts

Fresh fruit skewers with ginger and mint syrup

Prosciutto and melon skewers with balsamic glaze

Chunky avocado and crab dip with crisp wonton chips

Freshly made guacamole spiked with jalapeños accompanied by our fresh tomato – cilantro salsa with our 'Struckito' chips

Traditional Shrimp cocktail with cocktail sauce

Crudités of seasonal vegetables with basil and scallion dipping sauce

Grilled & raw vegetable crudités with lemon Parmesan-peppercorn dip

Antipasto tray: Marinated, raw and grilled vegetables with Italian cheese and meats

Local cheese board offering a wide variety of locally produced cheese with fruit garnish and savory crackers

Specialty cheese board imported and domestic cheese garnished with nuts, sundried and fresh fruit and savory crackers

Baked Brie caramel and pecan topped with sliced apples and savory crackers

Maple roasted turkey breast thinly sliced with cocktail breads, mustard, fruit chutney

Roasted tenderloin of beef with a toasted spice rub, blue cheese spread with crusty French bread

Side of smoked Atlantic salmon side with cucumber rémoulade sauce, red onions, capers with cocktail breads

Chicken roulade – spirals filled with asparagus, house mustard, fruit chutney and cocktail breads

Sushi Maki Rolls – California, crab, salmon, tuna, shrimp, eel, yellow fin, and vegetable rolls with wasabi, soy and pickled ginger