

Hors d'oeuvres

Hot Items

Fresh Hot Dips Served from Bread Boules

Fire roasted jalapeno corn dip served with crispy pita triangles
Savory spinach-artichoke dip au gratin with crispy pita triangles
Sweet and spicy crab and artichoke dip served with lavosh
Decadent lobster fondue with oaxaca cheese

Empanadas

Roasted Pork empanada's with a mango lime salsa
Beef and wild mushroom empanada's with roasted garlic cream
Roasted vegetable empanada with a spicy tomato sauce

Grilled Chicken Kabobs

Tender chicken breast skewered with onions, peppers, and finished with sweet and spicy apricot glaze

Beef Satay

Marinated and grilled beef satay with an Indonesian barbeque sauce

Teriyaki Chicken Brochettes

Tender chicken breasts, skewered and grilled, then brushed with our signature glaze

Thai Spring Rolls

Miniature-baked Thai chicken spring rolls with a sweet chili dipping sauce

Wild Mushroom Vol-au-vents

with Boursin cheese, micro beet green salad, finished with truffle oil

Bleu Cheese Meatballs

Garlic and Herb seasoned, bleu cheese stuffed meatballs with a roasted red pepper puree

Chicken Satay

Marinated and Grilled chicken satay with thai-peanut dressing

Bite size Beef Wellington

Seared beef tenderloin wrapped in herbed Phyllo dough, stuffed with spinach, wild mushrooms and Boursin cheese

French Crepe Beggars' Purse

Savory crepes filled with warm Duck confit and candied orange zest

Spicy Cajun Seafood Sausage

Seafood sausage made of scallops, shrimp, tilapia and crawfish tails skewered with onions and peppers and char-grilled

Lamb Adobo

Adobo marinated, then grilled lamb tenderloin served with roasted garlic crostints

Brie en Croute

Brie wrapped in puff pastry and baked with a Forrest berry medley

Blue Crab Stuffed Mushrooms

Jumbo mushrooms stuffed with fresh blue crab, roasted in the oven and finished with smoked pepper-tomato cream

Cajun Stuffed Mushrooms

Jumbo mushrooms stuffed with Andouille sausage, peppers and onions and topped with parmesan crema

Shrimp and Grits

Bacon wrapped Vietnamese, jumbo tiger shrimp served in mini martini glasses with sharp cheddar grits and a port wine reduction