

HORS D' OEUVRE LIST

CHILLED

Roasted Garlic and Chicken Parmesan Salad Presented on a Parmesan Crisp

Smoked Salmon & Caviar Blini

Wild Mushroom Gougère

Summer Melon with Crisp Prosciutto and Aged Balsamic

Wild Mushroom and Amish Chicken Terrine

King Salmon Pastrami and Celery Salad on a Pumpernickel Crouton

Black Olive Tapenade Bruschetta with Roasted Red Pepper and Saffron Aioli

Mango Cannelloni with Poached Langoustine, Cucumber and Chile Pepper

Shrimp Dumpling with Pineapple and Mint Nage Presented on a Spoon

Vietnamese Spring Roll with Carrot and Ginger

Gazpacho Consommé Shooter with Mixed Vegetable Garnish

Golden Beet Dolma with Swiss Chard, Cream Cheese and a Verjus Reduction

Petite Basque Cheese with Caramelized Apple and Maple Syrup Foam

Fresh Mozzarella with Basil Purée on Crisp Pepperoni

Aged Prosciutto and Artichoke Barigoule on a Baguette Croustillant

Rilette of Duck Confit and Lentil Sabayon on Toasted Brioche

HOT

Teriyaki Braised Short Rib with Roasted Red Pepper Compote on an Asian Crisp

Food For Thought Mini Blue Cheese and Bacon Burger

Crispy Shrimp Croquette

Creole Shrimp and Vegetable Puff Pastry Tart

Crispy Beef and Pea Samosa with Cumin Yogurt

Caramelized Bay Scallop with Coconut Velouté Presented in a Spoon

Tellicherry Crusted Beef Tenderloin with Apple Cider Glaze on a Sweet Potato Tuile

Tamarind Glazed Beef Tenderloin with Mango and Cayenne Purée on a Tortilla Circle

Orange and Star Anise Roasted Duck with Asian Slaw on a Crisp Won Ton

Roasted Chicken and Caramelized Fig with Pomegranate Reduction on a Bruschetta

Truffled Shepherds Pie