



## Hors d'oeuvres Menu

### Cold Stationary Platters

~~minimum 10 ppl~~

**Italian Antipasto** A selection of Italian meats served with fresh mozzarella, marinated olives, pickled peppers, grilled vegetable salad, and balsamic tomatoes **\$6 per person**

**Imported Cheese** French cow's milk brie, herbed goat cheese, Parmigianino Reggiano and Gorgonzola served with strawberries, grapes and an assortment of crackers **\$8 per person**

**Garden Vegetable Platter** Sweet peppers, broccoli, cauliflower, carrots, celery, cherry tomatoes, spring onions and radishes with roasted jalapeño ranch **\$4 per person**

**Smoked Salmon Platter** Capers, red onion, chopped egg and horseradish cream cheese, and lemon **\$6 per person**

**Classic Fruit Display** An assortment of seasonal fresh fruit and berries **\$5 per person**

### Appetizers by

~~minimum two dozen each item~~

Beef Tenderloin Carpaccio with Gorgonzola and Red Onion Marmalade on Grilled Baguette  
~\$26 per dozen~

Chilled Smoked Bacon Wrapped Shrimp Martini with Horseradish Aioli  
~\$29 per dozen~

Smoked Salmon Wrapped Asparagus with Fried Caper Berries and Citrus Dilled Crème Fraiche  
~\$26 per dozen~

Wild Mushroom & Roma Tomato Brushetta on Crostini with Parmigiano  
~\$22 per dozen~

Authentic Italian Meatballs with Tomato Sauce and Fresh Basil  
~\$22 per dozen~

Caprese Satay with Bocconcini, Black Olive, Grape Tomato and Fresh Basil  
~\$22 per dozen~

Grilled Chicken Tenderloin Skewers with Spiced Red Pepper Coulis  
~\$24 per dozen~

Mini Eggplant Parmesan with Fresh Mozzarella, Basil, and Tomato Sauce  
~\$20 per dozen~