

HORS D'OEUVRES

FLEMING'S GARLIC BAR CHIPS  
served with chipotle chili dip

SELECTION OF ARTISANAL CHEESES  
WITH FRESH FRUIT  
served with homemade crostinis

SPINACH AND ARTICHOKE DIP  
with homemade pita chips

WICKED CAJUN BARBECUE SHRIMP  
with a flair of garlic and spices

CHILLED JUMBO SHRIMP  
with chipotle horseradish cocktail sauce

SEARED SCALLOPS WITH CRISP Y BACON WRAP  
orange tarragon vinaigrette dipping sauce

MINIATURE CRAB CAKES  
MADE WITH JUMBO LUMP CRAB  
roasted red pepper and lime butter

BEEF OR CHICKEN SATAY  
skewers of marinated sirloin or chicken breast, miso sauce

AHI TUNA TARTARE  
prepared with cilantro, ginger and fresh lime juice, served on homemade pita chips

TENDERLOIN CROSTINIS  
caper creole mustard sauce, melted gruyère cheese, spinach chiffonade

CRUDITÉ OF FRESH OF FRESH VEGETABLES of fresh vegetables  
with creamy ranch and blue cheese dips

GRUYÈRE CHEESE PUFFS  
pastry shells stuffed with gruyère cheese and seasonings

BLUE CHEESE & ONION FLATBREAD  
caramelized red onions, melted blue cheese

BREADED BRIE  
almond crusted with a jalapeño pepper sauce

ASPARAGUS & PROSCIUTTO ROLLS  
prosciutto-wrapped asparagus baked with parmesan cheese

CHICKEN SALTIMBOCCA MELTS  
marinated chicken, prosciutto, herbs & gruyère cheese

CRAB & ARTICHOKE FRITTATA  
baked phyllo shells stuffed with cheese, crab and artichokes

PANCETTA & MUSHROOM FRITTATA  
baked phyllo shells stuffed with cheese, pancetta and mushrooms

SEAFOOD TOWER  
lobster, shrimp, crab and seasonal selections served with traditional accompaniments  
serves 4-6 guests