



Butlered Hors d'oeuvres

ANTIPASTO SKEWERS
COUNTRY HAM BISCUITS
FRESH TOMATO MOZZARELLA BRUSCHETTA
HUMMUS WITH OLIVE TAPENADE IN PHYLLO SHELLS
MINI CAPRESE SKEWERS
MUSHROOM VOL AU VENTS
SHOTS OF SOUP—HOT OR CHILLED
SHRIMP & TARRAGON ON BAGUETTE SLICE
SHRIMP WITH DILL IN PHYLLO SHELLS
SMOKED SALMON ON BLACK BREAD WITH SWEET DILL VINAIGRETTE
SMOKED SALMON ON FRIED WONTONS WITH WASABI CREAM
SPANIKOPITA
SPINACH ARTICHOKE DIP ON PITA ROUND
SPINACH BRIE DIP ON PITA TRIANGLE
TEA SANDWICHES
WARM BRIE & ALMOND CROSTINI
WARM BRIE & FRESH RASPBERRY CROSTINI
WARM CRAB DIP ON BAGUETTE SLICES

BEEF TENDERLOIN CROSTINI WITH PESTO
BEEF SATAY WITH THAI PEANUT SAUCE
CHICKEN SATAY WITH THAI PEANUT SAUCE
CLASSIC SHRIMP COCKTAIL
CRAB WITH SESAME & LIME IN PHYLLO SHELLS
LIME & CILANTRO MARINATED SHRIMP COCKTAIL
MINI CRAB CAKES REMOULADE
MINI SHRIMP & GRITS
SCALLOPS WRAPPED IN BACON IN HOISIN SAUCE

GRILLED MINI LAMB CHOPS WITH MINT PESTO
MINI CLASSIC LOBSTER ROLLS
STONE CRAB CLAWS