

GOURMET APPETIZERS

25 pieces per platter

\$30.00 PER PLATTER CHOICES

Spinach, Artichoke and Cheese in Phyllo
Baked Stuffed Mushrooms
Freshmade Guacamole w/ Tortilla Chips
Hummus with Grilled Flatbread
Pork Pot Stickers w/ Seasoned Soy
Swiss and Cheddar w/ Crackers
Corn & Black Bean Salsa with Chips

\$35.00 PER PLATTER CHOICES

Vegetable Spring Rolls
Spanakopita
Vegetable Crudite w/ Dip
Goat Cheese and Pesto Terrine w/ Crackers
Honey Cheese Tarts
Grilled Vegetable Canape
Rhino Honey Hot Wings
Andouille Sausage and Apple Skewers

\$40.00 PER PLATTER CHOICES

Baked Brie, Nuts & Berries w/ Crackers
Cheese and Crackers w/ Grapes
Fruit Platter w/ Yogurt Dip
Portabello and Goat Cheese Strudel w/ Black Cherry Mustard
Sashimi Tuna Platter w/ Seaweed Salad and Ginger
Peanut Chicken Satay
Mojo Citrus Chicken Skewers
Mexicali Chicken Bites with Queso Sauce
Coconut Chicken Bites w/ Black Cherry Mustard
Cajun Chicken Bites w/ Ranch
Cranberry Turkey Salad Toast Points

\$45.00 PER PLATTER CHOICES

Tomato w/ fresh Mozzarella on Grilled Focaccia
Brie, Bleu, Swiss, Cheddar, and Boursin Cheese Board
Crab Salad Phyllo Cups
Crab Rangoons w/ Sweet Asian Chile Dip
Crab Stuffed Mushrooms
Shrimp & Sweet Potato Cakes w/ Maple Lime Aioli
Sushi Tuna Skewers w/ Avocado and Mango
Beef Skewers Mediterranean w/ Tsaziki Sauce
Beef Skewers Teriyaki with Peanut sauce
Tuna Canape on Rosemary Focaccia
Asparagus and Prosciutto Wrap w/ Lobster Crème
Chocolate Dipped Strawberries

\$50.00 PER PLATTER CHOICES

Grilled Vegetable Platter
Coconut Lime Shrimp & Sausage Skewers
Tequila Shrimp w/ Toast Points
Shrimp Cocktail w/ Gazpacho Salsa
Roasted Garlic Shrimp Skewers
Scallops wrapped in Bacon
Smoked Salmon w/ Capers, Onions & Wasabi Crème
Mini Beef Wellington with Red Pepper Crème
Roast Beef Canape w/ Capers and Horseradish Crème