

COCKTAIL PARTY

TIME: BASED ON A THREE HOUR EVENT

MENU: STATIONARY HORS D'OEUVRES

CHEESE TASTING

TRIPLE CRÈME BRIE, TETE DE MOINE AND BLUE, IMPORTED FONTINA AND PARMESAN

GARNISHED WITH

RAISIN WALNUT CRISPS AND FRENCH BAGUETTES

FRESH VEGETABLE CRUDITÉS WITH ASSORTED DIPS

BUTLERED HORS D'OEUVRES (CHOOSE 8)

HOISIN GLAZED SALMON AND PINEAPPLE ON TWISTED BAMBOO WITH PESTO AIOLI
MINIATURE BEEF BURGERS TOPPED WITH CHEDDAR AND HORSERADISH KETCHUP



SAUTÉED EXOTIC MUSHROOMS ON CRISPY NAAN WITH CREAMY FETA HUMMUS
WARM FILET OF BEEF WITH HORSERADISH AIOLI & BABY SPINACH ON PETITE

BRIOCHE

FRESH CHERRY TOMATO AND OLIVE TAPENADE ON PUFF PASTRY DISC WITH
BASIL CHIFFONADE

CHIPOTLE SEARED AHI TUNA ON A BLUE CORN CHIP WITH AVOCADO SALSA
BLACK BEAN & CORN PANCAKE WITH TEQUILA LIME CURED SALMON

MINI BLINI'S WITH SOUR CREAM AND CAVIAR WITH FRESH CHIVES

SESAME CHICKEN & SCALLION SATE WITH SPICY PEANUT SAUCE

LEMON POACHED SHRIMP WITH CLASSIC COCKTAIL SAUCE

AHI-TUNA AND MANGO CEVICHE ON MINI BLACK SPOON

SAINT ANDRE AND PEAR CHUTNEY ON RAISIN CRISP

SMOKED CHICKEN AND GOAT CHEESE QUESADILLA

