



COLD CANAPES

Smoked Chicken-Pistachio Mousse with Dried Apricots and Spring Onions

Belgian Endive Petal with Danish Blue Cheese Caramelized Bosc Pear Chutney

Mini Lobster “Club”

Ahi Tuna or Smoked Salmon Pops

Stuffed Citrus-Herb Boursin Mousse Plum Tomatoes

Parma Ham-Asparagus Bruschetta with Roasted Garlic Aioli on Crouton

Chipotle Rubbed Pork Tenderloin on Sweet Potato Pancake with Honey Butter

Masa Shortbread with Spicy Verde Chicken Salad and Charred Tomato Salsa

Roasted Beef Tenderloin Croustade with Boursin and Roasted Red Pepper

Fingerling Potato with Texas Goat's Cheese & Smoked Ham

Baby Brie on Rhubschlager Triangle with Cabernet Grapes

Marinated Ahi Tuna seared on Sugar Cane Skewer

Honeydew, Cantaloupe and Watermelon Shooter with Mint Reduction

Sesame Ginger Shortbread with Crème Fraîche and Wasabi Tobiko

\$150.00 for 50 pieces
\$275.00 for every 100 pieces
One Chef Required for Every 100 Guests