

Receptions

Cold Appetizers

Mini Bruscheta with Fresh Basil and Mozzarella Cheese
Goat Cheese on a Toasted Crouton and Sun Dried Tomato Pesto
Spiced Chicken on a Tortilla Shell with Chipotle Sauce
Prosciutto and Melon
\$3.00 per piece

Tortilla Chips with Salsa and Guacamole
\$3.50 per person

Smoked Salmon Canapé
Charred Ahi Tuna and Cucumber with Wasabi Mustard
Filo Cups Filled with Shrimp Cocktail
\$3.75 per piece

Assorted of Premium Vegetables with Selected Dips
\$7.00 per person

Elaborate Platter of Fresh Seasonal Fruit and Berries
\$7.50 per person

Domestic & Imported Cheeses
Served with Grapes and Seasonal Berries,
Crackers and Toasted French Bread
\$9.50 per person

Hot Appetizers

Chicken Potstickers with Cilantro Chili Sauce
Vegetable Spring Roll with Soy Ginger Sauce
Wild Mushroom Caponata Tartlet
Chicken Satay with BBQ Sauce
Peppered Beef Brochettes
Mini Vegetable Quiche
\$ 3.00 per piece

Coconut Fried Shrimp with Orange Chili Marmalade
Mushroom Caps filled with Crabmeat
Bacon Wrapped Jumbo Scallops
Dungeness Crab Cakes
\$ 4.00 per piece