



Culinary Catering

Waiter-Passed Hors D'oeuvres

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Ordered by the dozen. We recommend about 3-4 pieces per person.

Asparagus spears - Wrapped with prosciutto & provolone cheese finished in a phyllo pastry

Beef tenderloin with nicoise mayonnaise - On a toasted garlic canape

Brandied mushroom caps - Filled with chevre stuffing and presented on a chinese spoon

Chicken bombay - Lightly curried skewered chicken, served with our house mango chutney

Coriander ginger shrimp lollipops - Offered with a thai chili sauce

Goat cheese & blackberries crisp - Drizzled with honey

Jamaican jerk pulled pork on plantain chips - Topped with mango chutney

Drunken shrimp shooter - Shrimp served in a shot glass with a spicy seafood marinara

Feta, arugula & wild mushroom bruschetta

Goat cheese pizzette - Topped with roasted vegetables

Grecian file cups - With kalamata olives, cucumbers, tomatoes, feta and fresh herbs

Grilled and chilled shrimp - With a shot of mango salsa on a chinese spoon

Insalata caprese - Freshly sliced mozzarella & roma tomatoes drizzled with pesto on a crostini

Mediterranean chicken satays - Offered with a tzatziki dipping sauce

Oven baked chicken bundles - With brie and roasted shallots

Pulled pork slider - Topped with fresh habanero and grated mozzarella

Shitake & oyster mushroom tartlet - Shitake & oyster mushrooms with caramelized red onions, black pepper dusted

Slow smoked bbq pulled pork - On a mini biscuit topped with homemade pink slaw

Smoked salmon rolls - Filled with a herb cream cheese, fresh dill,

Capers & purple bermuda onion

Spanakopita - Phyllo triangles with sautéed spinach & feta cheese

Tailored "veggie & dip" - Individual mini glass cylinders hosing market fresh vegetables nestled in three cheese dip

Walnut and brie bundle

Zucchini pesto roll - Thinly sliced raw zucchini slathered with a pesto red onion paste rolled and

stuffed with a cherry tomato