



## Wine and Cheese Cocktail Reception

Porcini Mushroom Crisp with Fresh Mozzarella  
Sundried Tomato Black Olive & Feta Wraps  
Lamb Lollipops with Pomegranate Molasses  
Lobster & Avocado Spoons with Fresh Lime & Coriander

Jumbo Scallops on Sourdough Crostini with Caramelized Onions & 5 Year old Cheddar  
Sage Roasted Beets with Whipped Feta  
Crispy Wrapped Brie with Dried Cranberries  
Caramelized Shallots, Chopped Dates infused with Sherry and Topped with Stilton  
Bocconcini Cherry Tomato with Pesto  
Warm Sweet Potato & Mascarpone Mousse topped with Hazelnut Praline  
Sweet Leek Vichyssoise Scented with Truffle – Served in a shot glass  
Fruit Skewers with a Whipped Citrus Cream Cheese