

BUTLERED RECEPTION SELECTIONS

Margherita *Mozzarella, Roasted Plum Tomato & Fresh Basil*

-

Flatbread Lavosh *with Fresh Mozzarella & Pine Nut Pesto*

-

Sea Scallop Au Poivre *with Jalapeno Peach Jam*

-

Vegetable Rice Paper Roll *with Thai Dipping Sauce*

-

Brushetta of Jumbo Shrimp *with Fresh Basil*

-

Leek & Sun Dried Tomato Canapé *with Boursin Cheese & Seasonal Marmalade*

-

***Watermelon & Feta Kabob** *with Chiffonade of Mint*

-

Three Cheese Profiterole *with Berry Preserve*

-

Lobster Mashed Potato “Martini” *With Chive Crème Fraiche & Scallion*

-

Shrimp BLT *Bacon, Lettuce, Tomato, Avocado Wedge, Horseradish Aioli*

-

Tandoori Lamb Loin *Served on Crispy Curried Wonton with Apricot Chutney & Mint Relish*

-

Terriyaki Tofu Kabob *Wild Mushroom, Pickled Cabbage, Sweet & Sour Soy Dipping Sauce*

-

Chicken “Souvlaki” *Jalapeno Feta Cheese, Tomato, Lettuce Tzatziki Sauce*

-

Sweet & Sour Lollipops *Asian Meatballs with Teriyaki Dipping Sauce*

-

Canapé of Fine Herb Hummus *served on Crostini*

-

Bleu Cheese Soufflé *with Rosemary & Dill Sour Cream Garni*

-

Grilled Shrimp Nacho *Served on Crispy Tortilla, with Salsa, Avocado, & Sour*

-

Red Pepper & Corn Fritter *Ginger Snap Dipping Sauce*

-

Braised Beef Short Rib *Served on Crostini with Poblano Aioli & Red Onion Marmalade*

-

Coq Au Vin Sheppard’s Pie *Silky Parsnip Puree*

-

Onion Ale Battered Frank *Maple Horseradish Dipping Sauce*

-

Blini- *Russian Pancake Served with Caviar & Crème Fraiche*

-

Seared Gnocchi & Kielbasa Kabob *with a Honey Mustard Dipping Sauce*

-

Honey Coconut Shrimp

-

Gazpacho Shooter *with Herbed Grissini Stirrer*

-

Tuna Tartar Canapé *with Scallion Marinade*

-

Grilled Portobello Mushroom & Asiago Cheese *served on Potato Gaufrette with Rosemary Oil*

-

Mediterranean Chicken Kabob *with an Oregano Lemon Olive Oil Marinade*

-
Canapé of Taramousalata *with Lemon Zest*
-
Vegetable & California Roll *served with a Soy Scallion Dipping Sauce*
-
Roasted Pork Empanada *with Smoked Cherry Tomato Sour Cream*
-
Sea Scallop & Portobello Mushroom Napoleon *served on Potato Gaufrette with Lemon Aioli*
-
Poached Lobster Medallion *served on Gaufrette Potato with a Champagne Dill Sauce*
-
Sun Dried Tomato & Goat Cheese Tart *with Kalamatta Olives, Mint Pesto, & Pine Nuts*
-
South Beach Conch Fritter *with Key West Cocktail Sauce*
-
Picco de Gallo Stuffed Grape Tomato *with Avocado Tapenade*
-
Gorgonzola Cheese and Roasted Red Pepper Profiterole *with Lingonberry Preserve*
-
Sautéed Seafood Cake *with Lemon Aioli*
-
Argentinean Beef Skewer *with Chimichurri Marinade*
-
Portobello Mushroom Kabob *with Rosemary Oregano Oil Drizzle*
-
Santa Fe Cornmeal Crusted Oysters *served on Tortilla with Ancho Sauce and Corn Salsa*
-
Rollatini of Yellow & Green Squash *with Skordalia*
-
Char Grilled Rack of Lamb Chops *with Raspberry Dipping Sauce*
-
New Zealand Spiced Mussels *with Mignonette and Cucumber Ceviche*
-
Profiterole of Cappicola, Gorgonzola Cheese & Pine Nuts
-
California Roll *with a Ginger Teriyaki Dipping Sauce*
-
Pan Seared Crab Cake *with Dijon Lemon Sauce*
-
Mini Grilled Cheese *served on Brioche with Gruyere Cheese*
-
Char Grilled Tequila Lime Marinated Jumbo Shrimp Skewer
-
Fire Roasted Chicken & Vegetable Rice Paper Roll *with Sesame Soy Dipping Sauce*
-
Roasted Leek & Vidalia Onion Tart *with Feta Cheese & Pine Nuts*
-
Italian Cured Ham Wrapped Grissini *with Mint & Grated Romano Cheese*
-
Spinach & Gorgonzola Cheese Tart
-
Roasted Red Pepper Crostini *with Bleu Cheese Garnish*
-
Eggplant Caviar Stuffed Cherry Tomato *with a Kalamatta Olive Tapenade*
-
Black Pepper Seared Rare Tuna *served on Potato Gaufrette With Roasted Garlic Vermouth Aioli*

-
Seared Duck Breast Canapé *with Blueberry Habanera BBQ Compote*
-
Paillard of Portobello Mushroom *served on Pecorino Wafer with Rosemary Oil Drizzle*
-
Honey Coconut Chicken
-
Duck Confit Spring Roll *with a Hoisin Honey Dipping Sauce*
-
Herbed Pommes Frites *with Chipotle Dipping Sauce*
-
Grilled Marinated Sea Scallops *served on Mountain Bread Crouton with Chimichirri Drizzle*
-
Pepper Crusted Beef Tenderloin *served on Tortilla with Peach Chutney*
-
Southwest Grilled Chicken Canapé *with a Vidalia Onion Curry Relish*
-
Hot Smoked Rainbow Trout Mousse *served on Potato Cake with Dill Cream & Caviar*
-
Strawberry "Shooter" *with Cilantro Essence*
-
***Grilled Prosciutto Wrapped Sweet Figs** *with a Balsamic Mint Drizzle*
-
Pork & Vegetable Dumplings *with a Soy Ginger Dipping Sauce*
-
Beef Steak Tomato Brushetta *served on Crostini with Mozzarella Cheese and Balsamic Reduction*
-
Risotto Arranzini *with a Basil Oregano Aioli*
-
Chicken Confit Spring Roll *with a Hoisin Honey Dipping Sauce*
-
Moroccan Chicken Canapé *Grilled Chicken Served Chilled with Mango Chutney, Tortilla, & Ginger*
Goat Cheese, Asparagus, & Cajun Chicken Canapé *Crostini with Warm Honey Walnut Drizzle*
-
Portobello Mushroom Napoleon *with Roasted Red Pepper & Jalapeno Feta Cheese*
Jumbo Shrimp & Cornell Apple Skewer *With Fennel Reduction*
-
Wild Mushroom Brushetta *With Lively Run Goat Cheese, Basil, Red Onion, & Balsamic Rosemary Reduction*
-
Peppercorn Crusted Sea Scallop *with Shaved Pecorino Cheese, Citrus Olive, Caper Relish & Lavosh Wafer*
-
Belgium Endive *with Hummus & Red Pepper*
-
Goat Cheese & Spinach Tart *with Sun Dried Tomato Relish*
-
Tuscan Meatball Lollipops *with a Red Wine Rosemary Dipping Sauce*
-
South Beach Shrimp & Mango Skewer *with Red Onion & Key Lime Marinade*
Smoked Salmon Nacho *served on Tortilla with Ancho Sour Cream and Corn Salsa*
-
Smoked Salmon Wrapped Asparagus *with a Roasted Garlic Gremolata*
-
Grilled Sirloin & Bleu Cheese Brushetta *with a Shallot Mustard Aioli*

-
European Cucumber & Boursin Cheese Tea Sandwich
-
Beef Tenderloin on Toast Rounds *with Horseradish Aioli*
-
Maryland Crab Stuffed Cherry Tomato *with Dijon Aioli*
-
Goat Cheese & Sun Dried Date *Served on Crostini*
-
Chilled Shrimp Cocktail *with Cilantro Citrus Sauce*
-
Grouper “Fingers” *with a Lime Tartar Sauce*
-
Seared Sea Scallop on a Stick *with Louie Dipping Sauce*
-
Sesame Chicken Kabobs *with a Hoisin Mustard Sauce*
-
Portobello Mushroom Frites *with Ancho Aioli*
-
“Twice Baked” Red “B” Potato Stuffed *with Chive Sour Cream & Caviar*
-
Exotic Mushrooms Stuffed *with Pine Nuts & Truffle Scented Mozzarella Cheese*
-
House Smoked Salmon Canapé *served on Mini Toast Points with Caper Sour Cream & Onion*
-
Spanakopita- *Phyllo Canape with Spinach & Feta Cheese*
-
Sweet Potato, Red Onion, & Apricot Skewer *Honey Pecan Drizzle*
-
Crispy Florida Rock Shrimp Kabob *With Lemon Aioli*
-
Feta & Kalamatta Olive Quiche
-
Curried Skirt Steak Canapé *With Mango Chutney & Gremolata*
-
Mini French Pastries
-
Beignet *with Powdered Sugar & Hot Cocoa Dipping Sauce*
-
Mini Pecan Chocolate Tarts
-
Mini Éclair *with Pastry Cream Filling*
-
Seasonal Assorted Fruit Tarts