

## **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**