

Five Star Hors d'oeuvre Menu

We are happy to customize menus based on tastes and needs.

Cold Hors d'oeuvre

Tropical fruit, Melon and Berry display

Imported and Domestic Cheeses with Fruit garnish and crackers

Garden Vegetable crudités with House made Gorgonzola dip

Caprese skewers with Cherry tomatoes, fresh baby Buffalo Mozzarella and Balsamic reduction

Tri-colored Tortellini skewers with Lemon Basil Pesto

Grilled Organic Vegetables and Pita chips with house made Hummus

Charcuterie and House Pickled vegetables with Dried fruits, Dijon mustard, Preserves and Toasted nuts

Antipasto including selection of Olives, Marinated mushrooms, Pepperoncini and Imported deli meats

House made Pimiento cheese with Celery sticks and Toast points

Assorted Bruschetta and Canapes

Roasted Golden Beet and Goat cheese tarts

Traditional cold smoked Scottish Salmon with diced Eggs, Red onion, Capers and Lemon Aioli

House smoked cold water Salmon with Caramelized Onion and Bacon jam

Jumbo Shrimp cocktail with house made Cocktail sauce and Lemon crowns

Hot Hors d'oeuvre

Creamy warm Brie with Blueberry-Balsamic Cabernet jam

Artichoke and Sundried Tomato dip with toasted Baguette rounds

Spinach and Feta in crispy Filo pastry

Crumbed Asparagus with Saffron dipping sauce

Chicken Cordon Bleu bites

Chicken Satay with Peanut dipping sauce

Pan seared Duck Breast Canapes with Sweet Onion Brandy confit

Smoked Duck Quesadillas with Cilantro Lime crème fraiche

Stoneground smoked Gouda Cheese Grit cakes with Blackened Shrimp

Parmesan Risotto cakes with Citrus and Herb Shrimp

Grilled jumbo Shrimp skewers with Sweet and Spicy Asian glaze

Lump Alaskan Crab Cakes with Lemon Dill sauce

Miniature Beef Wellingtons with Red wine reduction

Braised Beef Short Rib and root vegetable Confit in Filo

Hand-rolled Meatballs with Marinara, Barbecue or Sweet and Sour

Pan seared lollipop Lamb Chops with Garlic and Rosemary

Action Station

Chef attended Carving Station:
Herb Crusted Prime Rib with freshly baked Yeast rolls, Horseradish cream sauce, Capers and Red onion

Pasta bar with choice of House made Italian sauces and ingredients sautéed to order

Asian Stir Fry bar with steamed Jasmine rice and choice of Asian sauces and ingredients

Mashtini bar: Mashed potatoes in a Martini glass with choice of gourmet cheeses and toppings