



Hors d'oeuvres

Skewers

- *Marinated grilled flank steak drizzled with a chimichurri sauce*
- *Marinated grilled flank pinwheels with provolone & prosciutto*
- *Japanese flank steak rolls*
- *Cinnamon cayenne marinated grilled chicken served with a harissa sauce*
- *Sesame encrusted cube of Ahi tuna garnished with a wasabi honey glaze and a mango sauce*
- *Curried chicken satay served with a Thai peanut sauce*
- *Curry-rubbed grilled shrimp with minted yogurt*
- *Caprese Salad on a skewer-cube of part skim mozzarella, a grape tomato, and a sprig of fresh basil served with olive oil & a balsamic vinegar reduction*

Canapés

- *Mini calzones~Spinach, chicken, & cheese or a roasted eggplant & fontina calzone*
- *Chorizo Empanada's with a wild mushrooms & mole served with poblano-orange mojo*
- *Stuffed mushrooms with a smoked trout & parmesan filling*
- *Smoked salmon English cucumber lemon dill aioli bite*
- *Vietnamese spring roll-raw rice wrapper filled with rice noodles, green onion, shredded carrots, chopped mint and cilantro served with a plum & soy sauce*
- *California rolls served with a soy wasabi sauce*
- *Endive spoons with Stilton crumbles, crushed toasted walnuts, & drizzled with a port reduction*
- *Bruschetta-freshly diced tomato's, onions, garlic, & fresh basil tossed in olive oil served with toast points*
- *Mediterranean crostini topped with a feta cream cheese spread & an olive Tapenade*
- *Asian salad snow cones served in a fried wonton cone*
- *Caesar teaser salad served in a mini parmesan cup*
- *Margarita ceviche-served in a cored out lime*
- *Toasted sesame mini rice cake topped with a sliver of Ahi & garnished with wasabi bead*

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Bulk

- *Artisan Cheese Display-pesto cheesecake, blue cheese, toasted walnut & cranberry layered terrine, goat cheese, sun-dried tomato, pesto layered terrine, wild mushroom pate served with an eclectic assortment of gourmet crackers*
- *Crudités-a plethora of unique fresh seasonal vegetables i.e. baby purple cauliflower, baby yellow & maroon carrots, & baby patty pan squash and everything else under the sun ☺ served with a green goddess dipping sauce in a purple cabbage*
- *Fruit Display-sliced fresh honeydew, cantaloupe, watermelons, strawberries & pineapple or balled fruit with a crisp zesty lemon lime poppy seed dressing*
- *Antipasto Display-an assortment of cured pork & beef i.e. prosciutto, bresaola, salami, capicola, pancetta served with some marinated olives and parmigiano reggiano & lemon infused olive oil*
- *Rustic Flatbreads-topped with olive oil, roasted garlic, grilled Portobello & wild mushrooms, caramelized onions & a three cheese blend, or grilled eggplant tomato's tossed in a fresh garlic, olive oil, & fontina cheese*
- *Lasagna roll ups served with a béchamel & simple tomato sauce*
- *Italian lemon marinated prawns*
- *Grilled peel & eat colossal shrimp with a garlic Tabasco butter*
- *Shrimp cocktail*
- *Asian meatballs*
- *Honey sesame chicken wings & drumettes served with a blue cheese dipping sauce*
- *Citrus ceviche served over shredded romaine lettuce drizzled with a mango purée can be served in a little martini glass*
- *Manila clams served with a black bean sauce or butter, garlic white wine sauce*
- *Baked salmon fillet served with a lemon dill aioli*
- *Beef bacon wrapped tenderloin served with a horseradish sauce*
- *Apple smoked pork loin encrusted with pecans, cranberries, herbs & garlic served with a spicy Dijon sauce*

Proteins

- *Grilled marinated tri-tip in a tequila lime sauce*
- *Argentine stuffed flank steak served with a chimichurri sauce*
- *Whiskey cola BBQ flank steak*
- *Spinach–gorgonzola stuffed filet mignon*
- *Chicken & shrimp in a tomato-coconut sauce*
- *Sautéed chicken breasts with mushroom-artichoke ragout*
- *Seared chicken breast served with a wild mushroom marsala sauce*
- *Parmesan encrusted chicken served with simple tomato sauce*
- *Sun-dried tomato encrusted chicken served with a feta couscous*
- *Apple smoked pork loin, encrusted with pecans & dried cranberries served with a spicy Dijon sauce*
- *Island pork loin rubbed with spices, grilled & basted with a spicy honey sauce~garnished with a mango mojo salsa & served with black beans and rice*
- *Vanilla cider pork medallions with pears served with a walnut wild rice*
- *Sautéed pork chops with a blackberry-zinfandel sauce*
- *Rye stuffed pork chops with an apple thyme pan sauce*
- *Barbequed pork ribs*
- *Grilled herbed turkey tenderloin with a maple-lemon sauce*
- *Encrusted turkey tenderloin served with a cherry sauce*
- *Gingered marinated grilled tuna with wasabi butter*
- *Seared sesame Ahi tuna or salmon topped with a wasabi honey and drizzled with a mango sauce and served over jasmine steeped black rice*
- *Grilled cilantro halibut in coconut broth served with rice*
- *Pan seared halibut with a tomato vinaigrette*
- *Grilled or poached salmon with a lemon dill aioli*
- *Broiled salmon fillets with a wild mushroom ragout*
- *Slow roasted chipotle salmon served with a pineapple cilantro rice*
- *Pan-seared scallops with champagne grapes and almonds(seasonal)*
- *Enchiladas-beef, chicken, or pork served with a salsa Verde sauce*
- *Grilled tofu with an Asian caramel sauce*

Starches

- *Steamed fingerling potato's with crème friache & opal basil*
- *Rosemary garlic potato wedges*
- *New potato's tossed with fresh herbs & butter*
- *Crème friache au gratin potato's with baking, sweet, & purple potato's and wild mushrooms*
- *Creamed potato's, peas, & pearl onions*
- *Twice baked potato smoked cheddar & crispy bacon bits served with a dollop of sour cream*
- *Chive & parsley mashed potatoes*
- *Garlic or horseradish mashed potato's*
- *Sweet potato & Yukon potato puree*
- *Assorted homemade potato or eggplant chips*
- *Butternut squash puree with orange, ginger, & honey*
- *Rice pilaf with collards*
- *Jasmine rice or couscous with a finely diced vegetable medley*
- *Penne pasta served with a simple tomato sauce*
- *Lasagna spinach rollups served with a béchamel & simple tomato sauce*
- *Chicken linguine with candied cherry tomato's & fresh spinach*
- *Seafood linguine lightly tossed with olive oil, garlic, butter, & white wine*
- *Penne pistachios, asparagus, and cream*
- *Butternut squash ravioli in a light cream*
- *Cajun fettuccine with shrimp, sausage, & peas*
- *Chicken marsala with ravioli*
- *Penne & roasted vegetables*
- *Orzo primavera with a goat cheese sauce*
- *Tomato cream & sausage penne*
- *Tortellini with a gorgonzola cream sauce*
- *Chicken piccada with a lemon butter sauce*
- *Vodka lemon linguine with salmon*

Vegetables

- *Vegetable medley tossed with a toasted sesame ginger sauce*
- *Baby carrots with sweet mint gremolata*
- *Orange-glazed carrot ribbons*
- *Cumin-lime glazed baby carrots*
- *Grilled asparagus served with a gorgonzola butter*
- *Poached asparagus in light lemon, garlic, and butter*
- *Sautéed green beans with basil, toasted pine nuts & feta cheese*
- *Haricots Verts tossed with a warm bacon dressing and goat cheese*
- *Balsamic roasted golden & striped beets*
- *Creamed spinach*
- *Grilled sweet corn with basil lime butter*
- *Yellow patty pan & green summer zucchini grilled with a basil oil*

Soup

- *Chilled carrot ginger soup*
- *Chilled cucumber avocado*
- *Corn chowder*
- *Roasted beet soup with crème fraîche*
- *Roasted butternut squash with cider cream*

Salads

- *Spinach salad with mushrooms, red onion, bacon, & blue cheese in a honey-garlic dressing dusted with almonds and diced tomato's*
- *Arugula with pears, candied walnuts, gorgonzola, & pancetta in a champagne vinaigrette*
- *Avocado & mango salad served on a bed of greens drizzled with a balsamic vinaigrette*
- *Cobb Salad-Crispy bacon bits, blue cheese crumbles, diced hard boiled eggs, chicken, avocado, black olives & diced tomato's*
- *Roasted baby golden or striped beet, avocado, & grilled chicken salad served over a bed of greens*
- *Apple-cabbage slaw*
- *Local fresh organic greens and blossom salad i.e. pansies, carnations, & nasturtiums*
- *Greek Salad-kalamata olives, feta cheese, pepperoncini's, bell pepper, & red onion served on a fresh bed of greens*
- *Fresh mixed green & vegetable salad served with a green goddess dressing*
- *Caesar Salad-can be traditionally served with romaine or with spinach, parmesan, lemon, & freshly cracked pepper*
- *Mediterranean orzo salad with feta cheese, kalamata olives, artichoke hearts, pepperoncini's, toasted pine nuts, confetti bell pepper lightly tossed in an herbed vinaigrette*
- *Grilled chicken, Gorgonzola crumbles, dried cranberry, & Blue Diamond smoked almonds tossed with a creamy blue cheese dressing and bow-tie pasta*
- *Island bright colorful carnival slaw tossed with a guava vinaigrette*
- *Wild Rice Salad-diced pears & dried cranberries tossed with a citrus vinaigrette*
- *Roasted corn & black bean salad*
- *Caprese Salad-fresh buffalo or cow mozzarella, voluptuous Heirlooms or juicy beefsteaks drizzled with an aged balsamic vinegar & olive oil, garnished with fresh basil*
- *Marinated vegetable salad*
- *Creamy herbed potato bacon salad*
- *Melon salad with a champagne-poppy seed vinaigrette*

Desserts

- *Callabent Chocolate Extravaganza-bittersweet, milk, & white chocolate treats i.e. lavender infused & blueberry truffle, mocha truffle dipped in white chocolate, dipped dried fruit, random bark pieces filled with toffee, toasted nuts, and candy canes*
- *Bite-size mini cheesecake topped with fruit preserve*
- *Mascarpone cheesecake drizzled with strawberry coulis and garnished with reduced aged balsamic vinegar*
- *Mocha cheesecake within a chocolate wafer cookie crust drizzled with a raspberry coulis, & a dollop of freshly whipped cream*
- *Fresh crisp subtly sweet lemon curd folded with seasonal berries such as huckleberries, blueberries, blackberries, & raspberries*
- *Fresh crisp subtly sweet lime curd folded with mango & papaya*
- *Dramatic awesome presentation of fresh strawberries served with a bowl of sour cream & brown sugar to dip*
- *Fresh strawberries cored and piped with a buttery cream cheese filling and a hint of balsamic vinegar*
- *Bittersweet chocolate cups filled with flavored mousse and dusted with chocolate shavings*
- *Key lime mousse in graham tuiles*
- *Coconut baby cakes*
- *Extremely moist chocolate banana cake with a glistening chocolate genache*
- *Fresh mixed berry sour cream pie topped with a brown sugar butter topping and a dollop of freshly whipped cream*
- *Mom's old fashioned apple pear pie, pumpkin pie, and chocolate cream pie with mile high whipped cream*
- *Warm October apple crisp served with vanilla bean ice cream*
- *Bourbon pecan pie tartlets*
- *Ooony Goony chocolate, chocolate chip brownie bullets dropped in a chocolate genache*
- *Assorted homemade cookies i.e. chocolate chip, oatmeal raisin, peanut butter, & snicker doodles*
- *Banana-squash spice bread*
- *Banana bran muffins & blueberry streusel muffins.*

Desserts

- *Cinnamon coffee cake*
- *Currant scones*
- *Warm Old fashioned caramel rolls or sticky buns*
- *Fresh raspberry sorbet*
- *Summer blackberry cobbler served with a vanilla-rum crème anglaise*
- *Lemon cake bites topped with a dollop of lemon curd & fresh berries*
- *Carrot cake cupcakes with a cream cheese frosting*
- *Cappuccino mousse topped with fresh whipped cream & chocolate shavings*
- *Lemon bars*
- *Cinnamon sugar phyllo nests with caramelized pears*