

## Event Planning

### **HORS D'OEUVRES**

#### **Chef Specialties**

**\$100 per 50 pieces**

#### **Cheese / Vegetable**

- Tomato Bruschetta with Fresh Mozzarella, Capers, and Black Olives
- Caramelized French Onion Tartlet
- Crisp Parmesan Rounds with Goat Cheese, Candied Walnuts and Kalamata Olives
- Toasted Flat Bread with Oven Roasted Tomatoes, Kalamata Olives, Feta, Fresh Oregano and Olive Oil
- Roasted Red Pepper, Zucchini and Eggplant with Creamy Feta on Pumpnickel
- Bleu Cheese and Pine Nut Canapé
- Scallion Flatbreads with Tzatziki
- Mini Roasted Vegetable Frittatas

#### **Poultry / Pork**

- Thai Turkey Sausage Rolls in Puff Pastry with Apricot Chutney
- Andouille Sausage and Sharp Cheddar in Puff Pastry

#### **Seafood**

- Shrimp and Avocado Cocktail on Grilled Flatbread
- Spanish Shrimp Pancake

## PREMIUM SELECTIONS

\$150 per 50 pieces unless noted

### Cheese / Vegetable

- Roasted Wild Mushroom and Boursin Quiche in Crisp Phyllo Cups
- Asparagus, Serrano, Manchego Cheese on Spanish Tortilla with Crème Fraîche

### Beef / Poultry

- Sliced Beef Tenderloin Crostini Mustard Sauce and Horseradish Cream **(\$175)**
- Toasted Corn Cups Cilantro, Shredded Chicken, Romaine, Fresh Tomato Salsa
- Moroccan Chicken Bisteeya Phyllo Shell Stuffed with Shredded Chicken, Almonds and Spices
- Smoked Duck, Caramelized Onions and Fontina Quesadillas with Apricot Chutney **(\$175)**

### Seafood

- Smoked Salmon and Dill Egg Salad on Marble Rye Toast
- Smoked Salmon on Rye with Dill Cream and Capers
- Tuna and Spanish Cheese Empanadillas
- Assorted Caviar with Blinis, Crème Fraîche, Hard Cooked Eggs and Minced Onion **(add \$2 per person for Reception Packages)**