



Holiday Selections

H O T H O R S ' D ' O E U V R E S

Artichoke Tempura, Bearnaise Sauce
Bacon wrapped Scallops
Curry Chicken Lumpias, Thai Basil Sauce
New Zealand Lamb Chops, Cranberry Chutney
Shot of Cream of Chestnut Soup, Sweet Vermouth
Gouda, Bacon, Peas, Potato Dumplings
Cod Brandade with Golden Caviar
Mini Gruyere Bacon Quiche
Mini Sopes with Pork Adobo

C O L D

Mushroom, Rosemary, Pistachio Savory Baklava
Parsnip/Black Pepper Biscuit, Pimiento Cheese
Sugar Snap Peas with Blue Cheese Mousse
Saffron Crepe Pinwheel with Smoked Salmon
Mini Lobster Cheesecake, Pecan Crust
Mini Napoleon of Prosciutto, Fontina, Basil
Salami Coronets with Boursin
Cherry Tomato, Guacamole

D I S P L A Y

Shrimp and/or Snow Crab Claws, Cocktail Sauce
Charcuterie Board with Salamis, Smoked Meats, Pate
Fresh Vegetable Crudite with Green Goddess Dip
Carpaccio of Beef Tenderloin, Soy, Sesame, Grain Mustard
Hot Smoked Salmon, Herb, Saffron and Dill Sauces
Assorted Chef Maki Rolls
Baked Brie in Puff Pastry, Apples, Pears, Fig Chutney