



Special Occasions

Passed Hors D'Oeuvre

Margarita Chicken

Plump pieces of chicken marinated in tequila, lime and Triple Sec
Fire-grilled and skewered
Served with pineapple salsa

Southwestern Shrimp

Spiced prawns with a dollop of guacamole
On torta chips

Portobello Fries

Fingers of woodsy Portobello mushrooms
Cooked in a seasoned chickpea batter
Served with chipotle ranch

Ribeye Quesadilla

Sliced ribeye beef and onion jam on griddled flour tortillas
Drizzled with horseradish crème fraiche

Tuscan Tower

Seared tenderloin of beef
On garlic-brushed crostini
With a dollop of basil pesto

Greek Chicken Bites

Tender pieces of chicken breast
Marinated in lemon and Italian oregano
Skewered and fire-grilled

Portabello Crostini

Marinated and grilled Portabello mushrooms
Fire-roasted red peppers and Gorgonzola
On garlic toast

Veranda Skewers

Fresh mozzarella balls and cherry tomatoes
With artichoke and almost pesto dipping sauce

Fig Bruschetta

Kadota figs macerated in aged balsamic
On toast triangles with Gorgonzola crumble

Spanakopita

Tender spinach, feta and nutmeg
Folded in phyllo cups

Maple Walnut Chicken Bites

Tender pieces of chicken dipped in sage and walnut crumbs
Drizzled with pure maple syrup

Petite Maryland Blue Crab Cakes

Succulent blue crab with a touch of Old Bay
Accented with tartar sauce

Vanilla Shrimp

Large prawns dipped in vanilla-scented batter
Cooked to golden brown
Served with pear aioli

Brie Apricots

Sun-dried Turkish apricots crowned with creamy brie
Finished with New Mexico pistachio dust

Expensive Mushroom Tartlets

Assorted wild mushroom duxelle in a savory pastry shell
Drizzled with crème fraiche and crispy leeks

Spinach and Artichoke Tartlets

Hearts of artichoke and tender spinach in phyllo cups
Baked with Parmesan cheese until bubbly