



## **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