



**reception hors d'oeuvres (10 guests minimum)**  
**tier one 24. per guest (six pieces per person)**  
**tier two 32. per guest (eight pieces per person)**

**cold selections**

california rolls with wasabi soy  
smoked salmon panna cotta with lemon and dill  
roasted beet salad with herbed goat cheese  
seared ahi tuna on asian pickled vegetables  
ahi tuna tartar on sesame chip  
tomato, buffalo mozzarella and pesto canape  
asparagus spear wrapped in portobello carpaccio  
applewood smoked salmon on lavosh with dill cream  
mango crab salad in sesame wonton cup  
grilled zucchini and goat cheese pesto roulade  
french brie and strawberry on lavosh  
gulf shrimp shooter with bloody mary gazpacho  
vietnamese rice paper roll with ponzu sauce  
lime marinated ceviche cups  
balsamic grilled mushroom profiterolles  
asparagus and smoked salmon roulade  
endive spear with pesto goat cheese  
teardrop tomato and mozzarella skewers with tomato water

**hot selections**

mini chesapeake crab cakes with mustard remoulade  
vegetable samosa with curried peanut sauce  
crispy coconut shrimp with vanilla bean butter sauce  
duck wellington with orange marmalade glaze  
italian sausage in puff pastry with light marinara  
mini fig and blue cheese pizzette  
spanakopita: spinach and feta baked in flaky phyllo  
zucchini and sweet potato fritters with raita  
mini lamb burgers with mint  
arachinni – tuscan fried risotto spheres  
tomato mozzarella calzones with tomato dipping sauce  
individual all beef cocktail frank in pastry with mustard sauce  
balinese beef satay with peanut dipping sauce  
chicken satay with lemongrass and ginger  
goat cheese in crispy phyllo with truffled honey dipping sauce  
brie en crouete with dijon-apricot sauce  
truffled duck confit tartlets  
medjool dates wrapped in bacon  
sundried tomato and goat cheese phyllo triangles  
chicken sesame with peach teriyaki  
southwestern chicken fajita wraps  
pizzette with pesto, sundried tomato and mozzarella  
reuben spring roll with mustard dipping sauce  
edamame shu mai with ginger butter  
chicken potstickers with soy ginger sauce  
peking duck roll spring roll  
alsatian onion and bacon tartlet  
thai style shrimp spring rolls  
nicoise olive tomato tartlet

**reception enhancements**

farmstead and artisan cheese display presented with grapes, strawberries and dried fruits walut ficelle and seeded baguette and water crackers  
9.

brown sugar and pecan baked brie presented with fig relish, sliced pears and french baguette  
80.per wheel  
(serves 20 guests)

midwest market vegetable crudités crisp seasonal vegetable array in harvest baskets lemon hummus, blue cheese and roasted bell pepper dips  
6.

charcuterie display of country pate, duck terrine, grilled artisan sausage presented with cornichons, stone ground mustard and rustic bread  
9.