



### *First-tier Hors d'oeuvres*

- ~Tortilla cup, carnitas pepper-jack cheese & salsa*
- ~Bruschetta Kalamata, served cold*
- ~ Red endive with Danish Blue spread*
- ~Phyllo cups with dried apricot, spinach & cream cheese filling, served warm*
- ~Phyllo cups with prosciutto and herbed-cheese filling, served warm*
- ~Pizzettas with pesto, caramelized onions & Italian 3 cheese, served warm*
- ~ Chicken Pesto Parmesan stuffed mushroom caps, served warm*
- ~ Thai chicken Satay with peanut sauce, served warm*
- ~ Chicken & smoked cheddar quesadillas, served warm*
- ~ Kalamata olive Swiss "toasts" baked on rye bread, served warm*
- ~ Baked polenta squares with orange marmalade glaze & spicy chicken garnish, served warm*
- ~ Pork & black bean empanada with a mango salsa, served warm*
- ~Waffles, chicken fritter and pure maple syrup*

*~Cheeseburger “Wellington” with cheddar and cherry tomato*

*~ Fruit Kabobs on frillo pick, served cold*

*~ Turkey & baby greens “pinwheels” wrapped in tortilla w/ light chipolte spread, sliced, served cold*

*~Crostini topped with raspberry preserve, melted brie and almonds*

*~Crostini topped with herbed Brie & roasted garlic*

*~Strawberry halves & Amish Blue Cheese, served warm*

*~Italian meatballs with a portabella cream sauce, served warm*

*~Italian meat Panini sandwiches cut into squares, served warm*

*~Open face tuna salad on toasted baguette*

### **Second-tier Hors d'oeuvres**

*~Cocktail Prawns served with cocktail sauce, served cold*

*~Charred Ahi on pineapple slice, accented with wasabi, served cold*

*~Smoked salmon & herb cheese Crepe Torta's, served cold*