

# Appetizer menu

- Mediterranean Platter-skewered stuffed olives, assortment of olives, feta cheese, hummus and pita
- Basil pesto crostini with vine ripened tomatoes and garlic bruschetta
- Bleu Cheese mousse served on a Belgium endive spear
- Pine nut, spinach and feta cheese filled filo triangles
- Cambolza cheese, spinach and artichoke dip served with french bread
- Puff pastry rounds stuffed with a portabello and Montrachet cheese
- Roasted chilies and tomatoes tamale
- Baked apple brie served in a puff pastry shell
- Lump crab Turnover with habanero apricot jam
- Lobster wonton with lemon chive remoulade
- Lime cilantro ahi ceviche served with blue corn tostada
- Rock shrimp and Oaxaca cheese quesadillas
- Seared scallop on a wonton crisp with mango relish
- Coconut shrimp served with a pineapple salsa
- Blue crab fingers with tropical cocktail sauce
- Cherry tomatoes filled with smoked salmon rilette
- Crab cakes with jalapeno honey sauce
- Smoked salmon served on a blue corn tostada with cream cheese and roasted chilies
- Ahi wonton crisp with orange sesame slaw
- Jumbo shrimp satay with citrus Serrano glaze
- Lump crab California roll with wasabi tobiko
- Caviar display with appropriate condiments
- Jalapeno chicken empanadas with gaujillo pepper sauce
- Crispy sesame chicken satay with peanut sauce
- Duck pot stickers
- Chicken and sesame slaw eggrolls
- Boar and dried apricot skewer
- Beef satay with sweet chili sauce
- Miniature beef wellington
- Vegetable platters
- Fruit platters
- Imported and domestic cheese platters
- Traditional Salsa bar with flour and corn tortilla chips–
- Mango, Pineapple, Peach, tomatillo and Banana salsa
- Guacamole etc.,