P A S S E D  H O R S  D’O E U V R E S

VEGETARIAN

Eggplant Cannelloni Provencale stuffed with Vegetables, Goat Cheese, and Tomato Confit On top of Crisp Potato Gallette (GF)

Tiny Boursin and Tomato Grilled Cheese Sandwiches on Brioche with Toasted Shallots

Southwest Vegetable Quesadillas with Pepper Jack Cheese and Avocado Crema

Stilton, Granny Smith Apple and Adriatic Fig Spread on Seeded Lahvosh

Moroccan Hummus and Grilled Vegetable Tapenade on a Naan Crisp

Bruschetta with Roasted Pepper Spread and Kalamata-Tomato Relish Topped with Basil Chiffonade

Warm Phyllo Cup with Gorgonzola, Caramelized Onion and Pear Jam

Caprese Skewers of Tomato, Cilliengini, Fresh Basil and Balsamic (GF)

Smoked Gouda and Green Onion Pimento Cheese in a Gougere

Paula Lambert Smoked Mozzarella and Tomato Crostini with Olive Tapenade

Watermelon Feta Skewer with Olive Oil and Cracked Pepper (GF)

Crispy Three-Cheese Risotto Cake with Grilled Portobello Caponata and Balsamic Reduction

Warm Brie en Croute with Port Fig Preserves, and a Sea Salt Marcona Almond

English Cucumber and Watercress Tea Sandwich

Pecorino Romano Ratatouille Stuffed Mushroom Cap

Crispy Kale Dumpling with Daikon Dipping Sauce (Vegan)
P A S S E D  H O R S  D ’ O E U V R E S

PORK, POULTRY, AND BEEF

Jamaican Beef Patty Blended with Caribbean Jerk Seasonings, Peppers, Onions, and Curry wrapped in a Corn Pastry

Warm Mini Potatoes with Smoked Jalapeno Chicken Salad and Chipotle Cheddar (GF)

Crispy Chicken Cordon Blue Croquette with Roquefort Cheese and Lingonberry Jam

Sweet Potato Biscuits with Shaved Virginia Ham and Bourbon Honey Mustard

Herb Popover with Boursin, Oven-cured Tomato and Crisp Peppered Bacon

Mini Fried Green Tomato topped with Garlic Aioli and Pepper Bacon

Mac and Cheese Bites with Neuske’s Bacon Crumbles and Chives

Grilled Fajita Rice Paper Wrap with Spicy Salsa (GF) - Choice of Beef, Chicken, or Vegetable (V)

Mini Beef OR Chicken Chimichanga with Queso Dip

Sweet Potato, Sage, and Prosciutto Risotto Cake

Pepper Jack stuffed Chicken Wrapped in Bacon (GF)

Pulled Pork Quesadilla with Avocado Crema

Turkish Beef OR Lamb Meatball Skewer with Tzatziki OR Tomato-Harissa Sauce

Southern Grits Cake with Micro Herbs - Choice of BBQ Beef, BBQ Chicken, or Pulled Pork

Crispy Pot Sticker with Dumpling Sauce - Choice of Vegetable, Chicken, or Pork

Brazilian Churrascaria Beef Skewer with Chimichurri Marinade (GF)

Hawaiian Kalua Pork Spring Roll with Pineapple Ginger Chutney

Thai Chicken OR Beef Salad with Mint Sauce in an Endive Leaf (GF)

Caribbean Curry Chicken Salad on a Crisp Plantain (GF)

Mini Pork Carnita OR Beef Adobo Flautas with Avocado Crema (GF)

Chipotle Grilled Beef Quesadilla with Roasted Salsa

Korean Barbeque Bulgogi Beef Dumpling with Red Chili Tomato Puree
**P A S S E D  H O R S  D ’ O E U V R E S**

**PORK, POULTRY, AND BEEF**

Colorado Lamb Carpaccio in a Corn Tortilla Cup with Arugula, Lavender-Rosemary Mustard Sauce, & Tabouli
Spicy Venison Sausage on a Corn Cake with Smoked Gouda and Strawberry Jalapeno Chutney (Contains Pork)
Maple Glazed Duck Breast on a Sweet Potato Scone with Pecan-Pumpkin Butter
Prime Filet of Beef Tartare on a Potato Galette with Lemon-Truffle Aioli (GF)
Angus Beef Mini Slider with Smoked Gouda and Chipotle Mayo
Mini Smoked Duck Nacho with Goat Cheese and Mango Pico (GF)
Chinois Chicken Salad in a Sesame Snow Pea (GF)
Pulled Pork Mini Slider with Coleslaw
Ranch Turkey Burger Mini Slider with Gruyere, Smoked Bacon and Caramelized Onion Aioli
Mini Corned Beef Reuben Sandwich

**SEAFOOD**

Chorizo and Manchego Paella Cake Topped with Roasted Shrimp and Tomato Fondue
Asian Tuna Tartare on Crisp Wonton with Avocado and Sesame Seeds
Mini Tequila Lime Lobster Tacos with Queso Fresco and Cilantro (GF on Request)
Chili-Lime Salmon Satay Seasoned with Robust Southwest Spices (GF)
Mini Cucumber Cup with Smoked Trout and Horseradish Salad (GF)
Corn Tortilla Cup Filled with Roasted Lobster and Grilled Corn Salad (GF)
Applewood Smoked Salmon Tartare and Mascarpone Crostini
Seared Ahi Tuna in a Wonton Cup with Soba Noodle Salad and Wasabi Emulsion
Shrimp, Avocado and Lime Ceviche in a Tomato Cup (GF)
Smoked Salmon Cake with Egg, Remoulade and Dill
Crispy Lobster Risotto Cake with Sweet Pea Aioli
New England Style Lobster Salad on Pretzel Bread
Mini Curried Crab Cakes with Mango-Chili Chutney
Provençale Tuna Nicoise Salad in a Potato Cup (GF)
P A S S E D H O R S D ’ O E U V R E S

SOUP SHOTS & COCKTAIL SHOOTERS

Require Shot Glass Rental

Santa Fe Chicken Tortilla with Queso Fresco and Cilantro

Butternut Squash with Roasted Pine Nuts and Pecorino

Chilled Avocado Vichyssoise with Chives

Dubliner White Cheddar and Cauliflower Soup

Lobster Bisque with Cognac Cream

Traditional Shrimp Cocktail Shooters

Mexican Style Shrimp Cocktail Shooter with Avocado and Pico de Gallo
BUFFET HORS D’OEUVRES

VEGETARIAN

Kalamata Relish Bruschetta with Creamy Roasted Red Pepper Spread and Basil Chiffonade
Pecorino Romano Ratatouille Stuffed Mushroom Cap
Caprese Skewers with Cillieguni Tomato, Basil and Balsamic
Crispy Kale Dumpling with Daikon Dipping Sauce (V)
Crispy Vegetable Potstickers with Daikon Dumpling Sauce
Spanish Olive Manchego Croquettes with Saffron Sofrito
Mini Mac-N-Cheese Bites with Creamy Herbed Cheese
Food Glorious Food Signature Mac & Cheese Served in Lions Head Bowl
Vietnamese Spring Roll with Guava-Lemongrass Sauce
Southwest Vegetable Quesadilla with Avocado Crema
Traditional Greek Spanakopita with Spinach and Feta
Brie en Croute with Fig Jam and Marcona Almonds
Seasonal Vegetable Crudite with Choice of 1 Sauce: Ranch, Blue Cheese or Red Pepper Hummus
Asiago Risotto Croquette with Spicy Marinara Dip
Vegetable Pakoras with Coriander Dipping Sauce
Risotto Cake with Grilled Portobello Caponata
Indian Samosas with Cucumber Mint Raita
Watermelon and Feta Skewers with Olive Oil and Black Pepper
Lightly Smoked Salmon Tartare on a Mascarpone Crostini
Smoked Gouda and Pimiento Cheese, Scallion Gougere
Vegetable Portobello Skewers with Balsamic Vinaigrette
English Cucumber and Watercress Tea Sandwiches
Black Bean Empanadas with Queso Dip
Artichoke and Goat Cheese Beignets
Smokey Portobello Tartlet with Herbed Crème Fraiche Custard
BUFFET HORS D’ŒUVRES

PORK, POULTRY, AND BEEF

Corned Beef Reuben Potato Skins Topped with Crispy Rye Bread Crumbles and Creamy Russian Dressing Dip
Mini BBQ Beef Chimichanga with Monterrey Jack, Black Beans and Chipotle Crema
Mini Smoked Chicken Chimichanga with Pepper Jack and Tomatillo Dip
Full-Size Fried Green Tomatoes topped with Garlic Aioli and Pepper Bacon
Petite Beef OR Chicken Wellington with Mushroom Duxelle Wrapped in Puff Pastry
Mini Beef and Lamb Gyros with Red Onion and Tzatziki Sauce
Grilled Chicken Fajita Wrapped in Rice Paper with Spicy Salsa
Chicken Porcupines served with Chili-Plum Dipping Sauce
Chicken with Mushroom Duxelle Wrapped in Puff Pastry
Beef, Chicken or Vegetable Empanada with Queso Dip
Tandoori Chicken Skewers with Cucumber Mint Raita
Bamboo Skewers of Chicken with Spicy Orange-Ginger Marinade (GF)
Pepper Jack stuffed Chicken Wrapped in Bacon
Pulled Pork Quesadilla with Avocado Crema
Chicken Guajillo Mole and Plantain Skewer (GF)
Thai Chicken Satay with Indonesian Peanut Sauce
Pork Kabob with Jalapeno Jam Glaze
BUFFET HORS D’OEUVRES

PORK, POULTRY, AND BEEF

Rosemary Beef Tenderloin Brochette with Roasted Red Peppers and a Porcini Demi-Glace
Roasted Filet of Beef on a Garlic Crostini with Horseradish Cream and Toasted Shallots
Beef Short-Rib and Roasted Cremini Shepherd’s Pie Topped with Cotswald Mash
Spicy Texas Beef Chili in a Mini Potato with Smoked Cheddar and Chives
Thai Beef Salad in a Mini Lettuce Cup with Mint and Crisp Rice Noodle
Brazilian Churrascaria Beef Skewer with Chimichurri Marinade (GF)
Grilled Chicken and Andouille Skewers with Spicy Pear Glaze
Tender Cubes of Beef with Porcini-Chianti Marinade
Bacon Wrapped Shrimp with Sweet Chili Marinade
Tender Chunks of Lamb with Ancho Chili Butter
Thai Beef Satay with Indonesian Peanut Sauce
Grilled Quail Glazed with Pepper Jelly

SEAFOOD

Lobster Risotto Cakes with a Lemon-Basil Rouille
Chili-Lime Salmon Satay Seasoned with Robust Southwest Spices (GF)
Mini Crab Cakes with Cajun Remoulade
Coconut Shrimp with Mango Chili Dip
Cumin Spiked Grilled Chilled Shrimp on Bamboo Skewer with Tomatillo Salsa (GF)
Shrimp Empanada with Queso Dip
Lightly Smoked Salmon Tartare on a Mascarpone Crostini
Bacon Wrapped Shrimp with Sweet Chili Marinade (GF)
BUFFET HORS D’OEUVRES

MINI NAPA VALLEY PIZZAS
Please select Deep Dish or Flatbread

Mini Pizzas with Smoked Chicken, Caramelized Onions, Goat Cheese & Arugula Pesto
Mini Roasted Shrimp Pizza with Oven Cured Tomatoes and Fontina
Mini Sicilian-Style Pizza with Salami and Sun-Dried Tomato Ricotta
Mini Southwest Vegetable Pizza with Smoked Peppers, Grilled Corn, Black Beans and Monterey Jack Cheese (V)
Hawaiian Pizza with Canadian Bacon and Grilled Pineapple
BBQ Chicken Pizza with Grilled Red Onions, Peppadew Peppers and Chipotle Cheddar and Cilantro
Buffalo Chicken Pizza with Blue Cheese and Shaved Celery and Carrots

GOURMET SLIDERS

Turkish Lamb with Moroccan Olive Relish and Tzatziki on Flat Bread
Turkey Burger with Gruyere, Smoked Bacon and Caramelized Onion Aioli
Kobe Beef with Cheddar, Tomato, Lettuce, and Dill Pickles
Crab Cake Po-Boy with Cajun Remoulade and Shredded Lettuce
Southwestern Black Bean Burger with Avocado Crema (V)
Pulled Pork with Tangy Cole Slaw
JEWEL DESSERT DISPLAY
May be Displayed or Passed

Mini Tiramisu in Lions Head Bowl with Mocha Mousse
Lemon Bars Topped with Candied Orange Peel
Mini Double Fudge Brownies
Mini Raspberry Linzer Bars
Hand-Rolled Truffle Pops
Pecan Caramel Diamonds
Mini Amaretto Cannoli’s
Mini Chocolate Eclairs
Dark Chocolate Dipped Strawberries with White Chocolate Drizzle
Lemon Curd and Poppy Seed Pound Cake Trifle with Seasonal Berries
Chocolate Marble Pound Cake with Rich Chocolate Mousse and Valrhona Chocolate Pearls
Passionfruit Mousse and Candied Ginger Pound Cake with Tropical Fruit and Coconut
Peppermint Fudge (Holiday Item Only)

Mini Cookies (each flavor is one flavor)
Macadamia White Chocolate, Mexican Wedding Cookie
Classic Chocolate Chip, Oatmeal Raisin
Peanut Butter, Sugar Cookie

Two-Bite Pies (each flavor is one selection)
Cherry, Chocolate Cream, Pecan, Key Lime,
Coconut Cream, Strawberry Rhubarb

Micro Mini Cupcakes (each flavor is one flavor)
Strawberry, Chocolate, Lemon, Red Velvet,
Carrot Cake with Cream Cheese Icing