

Chicken

Chicken Satay Skewer Bites with Peanut Sauce (GF)
Jerk Chicken Skewers with Caribbean Mango Dip (GF)
Tandoori Chicken Skewers with Cucumber Raita Sauce (GF)
Chicken Saltimbocca Bites with Sage and Prosciutto (GF)
Curried Chicken Salad in Crispy Phyllo Cups
Chicken Salad with Grapes and Pecans in Phyllo Cups
Brioche Sliders with Bacon Cranberry Chicken Salad
Bacon Cranberry Chicken Salad in Phyllo Cups
Smoked Chicken Salad on Sweet Potato Mini Biscuit
Moroccan Chicken Phyllo Rolls with Ginger Tomato Sauce
Mini Greek Turkey Burger Sliders with Yogurt Mint Tzatziki

Duck

Duck Breast on Crispy Wonton with Ginger Hoisin Sauce
Duck Confit Sliders with Asian Slaw
Seared Foie Gras on Brioche with Lingonberry
Duck à l'Orange on Sweet Potato Biscuit

Beef

Asian Beef Meatballs in Garlic-Hoisin Sauce
Beef Tenderloin Sliders with Caramelized Onions and Horseradish
Beef Tenderloin Sliders with Béarnaise Sauce
Mini Beef Banh Mi Open-Faced Sandwiches
Mini Steak Sandwiches with Arugula and Horseradish
Mini Beef Wellingtons with Boursin Cheese
Bite-size Beef Tenderloin Roulades in Herb Crepes with Gorgonzola Mousse

Lamb

Lamb Lollipops with French sauce Diable
Lamb Meatballs with Tzatziki sauce

Pork

Pork Pot Stickers with Duck Sauce
Sweet Potato Ham Biscuits
Pulled Pork Sliders with Cole Slaw
Bacon Wrapped Dates Stuffed with Marcona Almonds (GF)
Pulled Pork Taco with Pickled Cucumber
Pigs in a Blanket with Dijonnaise Dip
Roasted Asparagus wrapped in Prosciutto (GF)
Mini Quiches Lorraine with Bacon and Gruyère Cheese

Shrimp & Lobster

- Hazelnut Shrimp Salad in Endive Leaves (GF)
- Shrimp Salad in Éclair Puffs
- Cilantro Lime Grilled Shrimp (GF)
- Lemongrass Grilled Shrimp (GF)
- Bacon Wrapped Shrimp (GF)
- Prosciutto and Basil Wrapped Shrimp (GF)
- Reto's Provençale Marinated Shrimp
- Shrimp Cocktail with Cocktail Sauce (GF)
- Fresh Spring Rolls with Shrimp, Peanut Sauce (GF)
- Spicy Bloody Mary Appetizer Spoon with Shrimp, Celery, and Gherkins
- Appetizer Spoon with Orange, Shrimp, and Avocado (GF)
- Appetizer Spoon with Tomato Confit, Shrimp, and Crispy Prosciutto (GF)

Crab & Scallops

- Cocktail Crab Cakes with Remoulade Sauce
- Bacon Wrapped Scallops (GF)
- Appetizer Spoon with Scallop Ceviche, Cilantro, Green Coconut Curry (GF)
- Parfait of Crab Salad, Avocado and Tomato (GF) (*in a shot glass*)

Tuna

- Seared Tuna with Curried Onion Jam on Sesame Cracker
- Thai Tuna Tartare on Wonton Squares
- Appetizer Spoon with Raw Tuna on Spicy Mango Puree (GF)
- Sesame Tuna with Wasabi Sauce on Cucumber Slice (GF)

Smoked Salmon, Trout

- Smoked Salmon and Leek Tartlets
- Blinis with Smoked Salmon and Horseradish Crème Fraiche
- Seared Salmon with Saffron Aioli and Red Bell Pepper on Chinese spoon
- Parfait of Smoked Salmon and Dilled Goat Cheese (GF) (*shot glass*)
- Smoked Salmon Croque Monsieur Sandwiches
- Smoked Salmon Crostinis with Capers and Dill
- Smoked Trout with Horseradish and Apple on Gluten Free Cracker (GF)

Eggs

Deviled eggs (GF)

Deviled eggs with Tri Color Bell Peppers (GF)

Deviled eggs topped with Shrimp and Parsley (GF)

Deviled eggs topped with Avocado, Bacon and Tomato (GF)

Cheese

Pear and Gorgonzola Crostini with Bacon and Walnuts

Gorgonzola Phyllo Rolls with Sherry Dipping Sauce

Mini Tomato -Cheese Pies 30 pieces for \$58

Apricot Medallions with Manchego Cheese and Marcona Almonds (GF)

Gougères – Light and Airy Gruyère Cheese Puffs

Mac and Cheese Cupcakes

Lobster Mac & Cheese Cupcakes

Parmesan Pistachio Crisps with Goat Cheese Mousse (GF)

Goat Cheese and Fig Crostini

Crostini with Ricotta, Pesto, Prosciutto, Almonds

Crostini with Lemon Ricotta, Balsamic, Mushroom, Parmesan and Asparagus

Fresh Mozzarella Caprese Skewers with Fresh Basil

Parfait of Parmesan, Goat Cheese, Pesto and Sun-Dried Tomato

Vegetables

Tomato Canapés with Basil Mayo on Wheat Toast

Parmesan Crisp topped with Campari Tomato and Basil

Tomato and Basil Bruschetta with Baguette Toast Rounds

Herb Crepe-Wrapped Asparagus with Béarnaise

Spoon with Roasted Grape Tomato, Feta, Balsamic, Apricot

Roasted Asparagus wrapped in Prosciutto (GF)

Cocktail Black Bean Cakes with Cilantro-Lime Crema (vegan, GF)

Provençal Phyllo Bites with Tomatoes, Spinach, Olives

Mushrooms Stuffed with Goat Cheese and Rosemary

Mushroom Tapas Tartlets with Mascarpone Mousse

Baby Potatoes stuffed with Cheddar, Scallions and Chipotle

Baby Potatoes stuffed with Bacon and Gruyere

Crudité Shot Glasses with Lemon-Feta Dip

Gazpacho Shooters – *(in a shot glass)*

Cold Cucumber Soup Shooters (GF) *(in a shot glass)*

Grilled Cheese Sandwiches and Tomato Soup Shots

Mini Quiches with Mushroom & Leek

Dips

Served Hot:

Artichoke Dip with Toast Rounds and Crackers
Artichoke and Spinach Dip, Toast Rounds, Crackers
Crab Dip with Toast Rounds and Crackers
Deep Dish Spanakopita Pie with Spinach and Feta

Served Chilled:

Cold Spinach Dip with Feta, Lemon and Oregano, Pita Chips or Tortilla Chips (GF)
Hummus with Carrots, Cucumber, Pita Chips or Tortilla Chips (GF)

Buffet Platters

Roasted Beef Tenderloin (GF) with Horseradish Sauce, Rolls
Poached Salmon with Lemon and Dill (GF), Yogurt Dill Sauce, Red Onion, Capers, Lemons, Cream Cheese, Toast Rounds, Flatbreads and Crackers
Smoked Salmon, with Capers, Red Onion, Hard Boiled Egg, Cream Cheese, Toast Rounds, Flatbreads and Crackers
Charcuterie Platter: Prosciutto, Salami, Aged Provolone, Manchego cheese, Grain Mustard, Cornichons, Crackers and Sliced Baguette
Classic Cheese Tray – Pre-Cut for Your Convenience (GF) Manchego Cheese, Vermont Cheddar, Aged Provolone, with Dried Apricots, Marcona Almonds, Crackers
International Cheese Tray (GF) Uniquely curated selection of Five Artisanal Cheeses, with dried Cherries, dried Apricots, Marcona Almonds, Grapes, Flat breads and Gourmet Crackers
Baked Brie with Candied Nuts, Crackers
Baked Brie with Raspberries, Crackers
Fresh Fruit Platter, with Pineapple, Melon, Berries, Kiwis, Grapes
Vegetable Crudités with Two Dips (Béarnaise, Curry, Ranch or Blue Cheese Dip)
Grilled Marinated Vegetables with Balsamic (GF) Zucchini, Yellow Squash, Red Bell Pepper, Mushrooms, Asparagus

Crepe Station

French Crêpes - Savory and Sweet
Savory: Ham, Gruyère, Cheddar, Tomatoes, Chicken, Pesto, Mozzarella
Sweet: Nutella, Bananas, Belgian Chocolate, Berries, Whipped Cream

Petite Desserts

- Mini Flourless Chocolate Cakes with Raspberries (GF)
- Mini Flourless Chocolate Cakes with Mexican Spices (GF)
- Dark Chocolate Mousse with Raspberries (*in a shot glass*)
- Chocolate Mousse Bites with Espresso Bean (GF)
- Chocolate Mousse Bites with Candied Orange Peel (GF)
- Chocolate Mousse Bites with Toasted Pistachios (GF)
- Chocolate Mousse Bites with Raspberries (GF)
- Almond Macaroon Cookies
- Mini French Fruit Tartlets with Vanilla Pastry Cream, Raspberries, Kiwis, Blueberries
- Lemon Mousse and Berry Parfaits (*in a shot glass*)
- Banana Pudding Shots - Whipped Cream, Wafers Crumbs (*in a shot glass*)
- Mini Crème Brûlées (*served in Miniature Ramequins*)
- Panna Cotta Shots with Blueberry Lemoncillo Coulis (*in a shot glass*)
- Tiramisu in Mini Shot Glass
- Mini Lemon Tartlets with Whipped Cream
- Mini Key Lime Tartlets with Toasted Coconut
- Assorted French Macaron Cookies
- Traditional French Choux Puff with Vanilla Pastry Cream and Strawberry
- French Pear and Almond Tartlets
- Mini Gingerbread Squares with Grand Marnier Chantilly Cream
- Chocolate chip brown butter cookies