

# BANQUET HORS D'OEUVRES

## COLD HORS D'OEUVRES

- Brie on Toasted French Bread** with chopped tomatoes \$2
- Bruschetta** with fresh tomatoes, basil and Parmesan cheese \$2
- Bruschetta** with fresh tomatoes, pesto and Parmesan cheese \$2
- Gorgonzola-Parmesan Twist** \$2
- Tapenade Crostini** \$2
- Chèvre** with chipotle and roasted red pepper crostini \$2
- Spanish Chorizo, Manchego Cheese and Olive Skewers** \$2.50
- Watermelon, Basil and Feta Cheese Bites** with balsamic vinegar glaze \$3
- Caprese Skewers** with cherry tomato, fresh mozzarella ball and basil \$3.50
- Antipasto Skewers** \$5
- BLT Stuffed Cherry Tomatoes** \$3
- Scotch Smoked Salmon Canapé** \$6
- Scotch Smoked Salmon** in Belgian endive with horseradish cream \$6
- Shrimp and Avocado Bruschetta** \$6
- Cold Poached Jumbo Shrimp** with cocktail sauce \$8
- Beef Carpaccio and Red Pepper Mustard** on parmesan bread with microgreens \$6
- Spice Rubbed Beef Tenderloin** on crostini with horseradish cream \$6
- Thinly Sliced Tenderloin of Beef** on toasted sourdough bread with grilled onions and Stilton cheese \$6

## HOT HORS D'OEUVRES

- Chèvre and Roasted Garlic Crostini** \$2
- Mini Grilled Cheese Sandwich** \$2
- Mini Cheese and Roasted Vegetable Quesadilla** with sour cream and salsa maison \$4
- Fried Mac 'n Cheese Bites** \$2.50
- Artichoke Fritters** with horseradish dipping sauce \$3.50
- Chicken Quesadilla** with Jack Cheese and salsa maison \$4.50
- Spanakopita** \$3
- Spinach and Boursin Cheese-Stuffed Cremini Mushrooms** \$3
- Pulled Pork Quesadilla** with avocado and mango sauce \$4.50
- Fried Crawfish Tails** with rémoulade Sauce \$4
- Mini Crab Cakes** with sauce rémoulade \$12
- Grilled Cocktail Baby Lamb Chops** With mint chimichurri sauce \$14

SOUPS—HORS D'OEUVRES

*Served in Demitasse Cups*

Chicken and Sausage Gumbo \$3

Cream of Asparagus \$3

Fresh Garden Gazpacho \$3

Watermelon Gazpacho with mint \$3

Vichyssoise \$3

Roasted Butternut Squash Bisque \$3

Tomato Basil Bisque \$3

Potato Leek \$3

Lobster Bisque with roasted corn garnish \$5