







## Chicken

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


## 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 Bearnaise

## Lamb

-  *Lamb Lollipops with French sauce Diable*
- Lamb Meatballs with Tzatziki sauce

## Pork

- Swedish Meatballs in Cream Sauce
-  *Sweet Potato Ham Biscuits*
- Pigs in a Blanket with Dijonnaise Dip
- Pulled Pork Sliders with Cole Slaw
- Bacon Wrapped Dates Stuffed with Marcona Almonds (GF)
-  *Roasted Asparagus wrapped in Prosciutto (GF)*
- Pork Pot Stickers with Duck Sauce

## Shrimp & Lobster

Reto's Provençale Marinated Shrimp

 *Shrimp Cocktail with Cocktail Sauce (GF)*

Hazelnut Shrimp Salad in Endive Leaves (GF)

 *Lemongrass Grilled Shrimp (GF)*

Cilantro Lime Grilled Shrimp (GF)

Bacon Wrapped Shrimp (GF)

Prosciutto and Basil Wrapped Shrimp (GF)

Appetizer Spoon with Orange, Shrimp, and Avocado (GF)

Appetizer Spoon with Tomato Confit, Shrimp, and Crispy Prosciutto (GF)

Spicy Bloody Mary Appetizer Spoon with Shrimp, Celery, and Gherkins

Lobster Mac & Cheese Cupcakes

## Crab & Scallops

 *Cocktail Crab Cakes with Remoulade Sauce*

Parfait of Crab Salad, Avocado and Tomato (GF) *(in a shot glass)*

Bacon Wrapped Scallops (GF)

Appetizer Spoon with Scallop Ceviche, Cilantro, Green Coconut Curry (GF)

## Tuna

Sesame Tuna with Wasabi Sauce on Cucumber Slice (GF)

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)

## Smoked Salmon, Trout

Seared Salmon with Saffron Aioli and Red Bell Pepper on Chinese spoon

 *Smoked Salmon and Leek Tartlets*

Blinis with Smoked Salmon and Horseradish Crème Fraiche

*Parfait of Smoked Salmon and Dilled Goat Cheese (GF) (shot glass)*

 *Smoked Salmon Crostinis with Capers, Dill & Horseradish Cream*

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

Gorgonzola Phyllo Rolls with Sherry Dipping Sauce

Apricot Medallions with Manchego Cheese and Marcona Almonds (GF)

 *Gougères – Light and Airy Gruyère Cheese Puffs*

Fresh Mozzarella Caprese Skewers with Fresh Basil


 *Parmesan Pistachio Crisps with Goat Cheese Mousse (GF)*

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

*Mini Tomato-Cheese Pies*

Mac and Cheese Cupcakes

Lobster Mac & Cheese Cupcakes

 *Goat Cheese and Fig Crostini*

Pear and Gorgonzola Crostini with Bacon and Walnuts

Crostini with Ricotta, Pesto, Prosciutto, Almonds

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

## Vegetables

Tomato Canapés with Basil Mayo on Wheat Toast

 *Homemade Parmesan Cracker topped with Campari Tomato and Basil*

Tomato and Basil Bruschetta with Baguette Toast Rounds (V)

Herb Crepe-Wrapped Asparagus with Béarnaise

Cocktail Black Bean Cakes with Cilantro-Lime Crema (V optional)

Provencal 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

Gazpacho Shooters – *(in a shot glass)* (V)

Bruschetta with Sauteed Sweet Peppers (V)

 *Cumin Coriander Carrots with Orange and Olive (V, GF)*

Muhammara Red Bell Pepper and Walnut Crostini (V)

## 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)*

*Baba Ghanoush – Eggplant Dip with Pita Chips (V)*

## 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*

## Petite Desserts

Mini Flourless Chocolate Cakes with Mexican Spices (GF)

 *Mini Flourless Chocolate Cakes with Raspberries (GF)*

Dark Chocolate Mousse with Raspberries (*in a shot glass*)

 *Chocolate Mousse Bites with Raspberries (GF)*

Chocolate Mousse Bites with Candied Orange Peel (GF)

Chocolate Mousse Bites with Espresso Bean (GF)

Chocolate Mousse Bites with Toasted Pistachios (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*

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

Vegan Rice Pudding with Toasted Almonds (*in a shot glass*)

 *Mini Vegan Carrot Cupcakes*

 *Vegan Dark Chocolate Walnut Date Bar (GF)*

Vegan Halwa with Carrots and Nuts