



## ➤ *Hors D'oeuvres Gala* ◀

*Minimum 50 Guests*

### *Standard*

*Choice of Six Appetizers*

*Choice of Six Appetizers and Two Stations*

**Chicken Salad** on wonton crisps with mango salsa  
**Chilled Hoisin Salmon Skewers**  
**Thai Chicken Lollipops** on sugarcane skewers with peanut sauce  
**Mini Crab Cakes** coconut hot mustard  
**Phyllo Kiss** with basil sauce and goat cheese  
**Potato, Brie & Red Onion Quesadillas** with chipotle spiked honey  
**Asparagus and Mushroom Tarts** balsamic syrup, grated grana padano  
**Antipasti Stix** fresh mozzarella, artichoke heart, sun dried tomato and balsamic syrup  
**Curried Vegetable Spoons**  
**Mushroom and Brie Pops**  
**Yakitori Tuna Skewers** wasabi-ginger aioli  
**Yakitori Beef Skewers**  
**Bruschetta** with oven roasted tomatoes & pesto  
**Gorgonzola and Pear Tart** blue cheese and pears in philo dough  
**Caprese Salad Shooters** with petite lemon basil  
**Pita Chips** with roasted red pepper hummus and feta cheese  
**Gruyere and Caramelized Onion** baked in pastry cups  
**Chicken Tacos** fire roasted tomato salsa and micro cilantro

### *Stations*

#### *Hot Cheeses*

*Gruyere fondue accompanied with pecan crusted baked brie with chipotle honey served with artisan breads*

#### *Vegetable Tray*

*Baby Carrots, Blanched Green Beans, Broccoli, Black Olives, Kaleidoscope of Pepper Ribbons, cherry tomatoes, Celery Stix, Creamy roasted Garlic-Herb Dip*

#### *Bruschetta Bar*

*Rosemary garlic crostinis with caramelized onions, oven roasted tomatoes-olive relish, herbed goat cheese spread and roasted red pepper ratatouille*

#### *Domestic Cheese Display*

*Wisconsin cheddar, Swiss, pepperjack, provolone, and fontina cheese surrounded by seedless red grapes and fresh strawberries, accompanied by sliced French baguettes and assorted crackers*



## *Premium*

### *Choice of Six Appetizers*

### *Choice of Six Appetizers and Two Stations*

**Prosciutto Wrapped Shrimp with Basil**  
**Citrus Marinated Chicken or Beef Skewers** cilantro pesto  
**Teriyaki Salmon Tacos** micro cilantro  
**Ahi Poke** with sesame and cilantro  
**Ancho Chile Seared Flat Iron Steak** mango tortilla salad, orange vinaigrette  
**Shrimp Shooter** avocado mango relish  
**Mango Lime Scented Shrimp** ginger quinoa salad  
**Sesame Seared Ahi on Wonton Crisps** wasabi sauce  
**Chicken Salad Wontons** mango salsa  
**Gazpacho "shooters"**  
**Avocado Margarita Shrimp Cocktail** with tequila, avocado and salsa fresca  
**Blackened Tuna Cocktail** papaya-cucumber relish  
**Crab & Avocado Martini** chipotle aioli, jicama peanut slaw  
**Pepper Crusted Tenderloin** on wonton crisps with mustard sauce and arugula  
**Rosemary Marinated Lamb Chops**  
**Herb Sliced Lamb Crostini** mint mustard sauce & caramelized onions

## *Stations*

### *Kitchen Cocktails*

*in miniature plastic martini glasses*  
*Ancho steak* mango, tomato, red onion & avocado  
*Shredded Smoked Chicken* apple, slaw, citrus dressing  
*Garlic Shrimp* glass noodles, cilantro, peanuts, Asian dressing

### *Sushi Bar*

*Specialty sushi rolls and sashimi including*  
*salmon, spicy tuna, vegetarian and California*

### *Asian Noodle Bar*

*Soy glazed chicken and ginger beef with*  
*sugar snap peas, sprouts, carrots, mushrooms, broccoli, green onion and cilantro served to you in*  
*miniature Chinese to go boxes filled with sesame udon noodles.*

### *Totally Tuscan*

*Grilled zucchini & eggplant, roasted red peppers, salami, marinated artichokes and a selection of olives*  
*sun dried tomato and basil pesto torte, accompanied by focaccia and assorted crackers*