

Signature Hors d'oeuvre Menu Options- 2 pages

*indicates popular items

*Fresh Thai Salad Rolls with Sweet & Sour Dipping Sauce**

Smoked Trout Carpaccio with Pink Peppercorn & Fresh Dill

Fontina Stuffed Rice Croquettes with Saffron, Red Current Jelly

Avocado Crostini with Cream Cheese & Sweet Chili Peppers

Shrimp Gyoza with Soy, Chili & Mirin Dipping Sauce

*Baby Portabellos Stuffed with Leeks & Goat Cheese**

*Prosciutto-wrapped Asparagus Bundles with Balsamic Reduction**

*Avocado & Sun Dried Tomato Mini Egg Rolls with Tamarind Cashew Dip**

White Wine Poached Shrimp Cocktail with Fresh Horseradish

Smoked Salmon Bread Sticks with Fresh Dill & Lemon Cream Cheese

Halloumi & Sourdough Spiedini with Lemon & Anchovy Drizzle

*Seared Sesame Wild Albacore Tuna with Sweet Soy & Chili**

*Crab & Gruyere Nachos with Charred Tomato Salsa**

Saffron Chicken Skewers with Sweet Tomato Jam

*Lemongrass Beef Mini Lettuce Wraps with Sticky Cucumber & Peanut Sauce**

*Prosciutto-wrapped Prawns Stuffed with Jalapeno Chevre**

Beef Tataki with Scallions & Horseradish

*Indonesian Baked Chicken Drumettes**

Deep Fried Won Tons with Creamy Curry Chicken Filling

*Mini Killer Fish Tacos, Tropical Fruit Salsa**

Strip Loin Steak Bites with Salsa Verde

*Mezcal Tequila Grilled Shrimp Skewer with Garlic-Parsley Mojo**

*Mini Beef Wellingtons with Mushroom Duxelle**

*Wild Pacific Salmon Wellingtons with Dill & Lemon Cream Cheese Filling**

Indian Grilled Chicken Skewers with Cool Raita

Three-cheese Phyllo Triangles

*Spolumbo Chorizo Meat Balls with Brassica Mustard**

Italian Sausage Ragu on Polenta “Crostini” with Fresh Grated Parmesan

*Moroccan Style Lamb Meatballs with Mango Chutney**

*Baked Brie Bites with Mango Chutney on Rain Coast Crisps**

Strawberries & Figs Dipped in Chocolate & Hazelnuts (seasonal)

Mini Vanilla Bean Creme Brulees

Mocha Brownie Lollipops

Mini Double Chocolate Cheesecakes with Fresh Raspberry