

Hors D'oeuvres

COLD

WHIPPED GOAT CHEESE AND FIG JAM CROSTINI
DEVILED EGGS
CRANBERRY CHICKEN SALAD CUPS
SHRIMP COCKTAIL (SPICY OR TRADITIONAL)
PROSCIUTTO WRAPPED MELON
ROASTED TOMATO BRUSCHETTA
SPICY SESAME SEARED TUNA ON BABY CUCUMBER

AHI POKE WONTON
BLUE CRAB MAISON CROSTINI
BLACKENED SHRIMP SKEWERS, REMOULADE SAUCE
ENDIVE WITH GORGONZOLA, CANDIED PECANS
PEPPERONI CAPRESE BITES WITH PESTO
ANTIPASTO SKEWER
MINI HUMMUS SHOOTERS WITH CRUDITÉ
WATERMELON, FETA, AND MINT SKEWERS

HOT

LAMB LOLLIPOPS, ENGLISH MINT SAUCE
MINI CRAB CAKES, REMOULADE AND LEMON
SEARED LAMB SKEWERS, ALABAMA WHITE SAUCE
CHICKEN SATAY, GINGER-PEANUT SAUCE
MINI TOMATO AND PARMESAN PIE
PIMENTO CHEESE ROASTED OYSTERS
GARLIC PARMESAN ROASTED OYSTERS
SPANAKOPITA WITH FETA AND SPICED YOGURT
BACON-WRAPPED SHRIMP, HORSERADISH CREAM SAUCE

MINI MUSHROOM AND BRIE TART
CHEESY PIGS IN A BLANKET
SPICY ITALIAN SAUSAGE STUFFED MUSHROOMS
FRENCH ONION AND GRUYERE PHYLLO CUPS
PESTO MARINATED SHRIMP SATAY
BBQ MINI QUICHE WITH HAM, SPINACH, AND PARMESAN
MARINATED GREEK CHICKEN SKEWERS
TERIYAKI BEEF SATAYS

SWEET

CYN'S CHOCOLATE CHIP COOKIES
APPLE CRISP SHOOTERS
CHOCOLATE MOUSSE
MINI FROSTED BROWNIE BITES

STRAWBERRY CHEESECAKE MOUSSE
KEY LIME MOUSSE
LEMON BLOSSOM CAKE BITES
OLIVE OIL AND ORANGE CAKE BITES

*The Chef's
Table*