

HORS D'OEUVRES

**CARIBBEAN /
JAMAICAN / SPANISH /
THAI**

TOSTONES

Sofrito Salsa, Avocado
Shrimp, Roasted Mango
Chicken, Apple Bourbon
Pulled Pork

PINCHOS DE POLLO

Chicken Kabobs With
Cilantro Jalapeno Cream
Drizzle

EMPANADAS

Beef, Chicken Or
Shrimp

CARIBBEAN

SEAFOOD CEVICHE'

Chilled Shrimp, Octopus
And Calamari With
Cilantro Lime Sofrito
Salsa

**CAJUN CHICKEN POT
STICKERS**

Scallioned Szechuan
ROASTED MANGO

CHICKEN SKEWERS

With Habanero Cream

**CHORIZO STUFFED
MUSHROOMS**

With Chipotle Aioli

PORK DIM SUM

Sweet Thai Drizzle And
Cucumber Wasabi

**CAJUN CHICKEN OR
PORK POT STICKERS**

Scallioned Szechuan
**TEMPURA SHRIMP
ROLLS**

Invert Sushi Roll With
Cucumber, Scallion,
Sweet Potato, Kim Chi,
Snow Pea Shoots And
Sriracha Aioli
(Wasabi And Scallion
Szechuan)

BEEF SATAY

Skewered Beef With
Thai Peanut Drizzle
And Toasted Sesame

BBQ

**ROASTED JALAPENO
AND MOZZARELLA
CROQUETTES**

SPINACH

GORGONZOLA DIP

With Mushrooms And
Sundried Tomatoes;
Served Chilled With
Garlic Crostinis

**CHAR GRILLED
CHICKEN WINGS**

seasoned, grilled and
roasted to perfection
Sauces: hot, mild, sweet
and sweaty, bbq, honey
mustard, cajun and
FIRE

ITALIAN/ FRENCH

RICE BALLS

Ground Beef, Sweet
Peas And Mozzarella

BRUSCHETTA

Fresh Tomato, Garlic,
Basil And Extra Virgin
Olive Oil

Served On Seasoned/
Toasted Crostinis

**FRESH MOZZARELLA
PINWHEEL**

With Prosciutto And
Basil With Sliced
Tomatoes And Extra
Virgin Olive Oil .

**CRAB STUFFED
MUSHROOMS**

Garlic Parmesan Crust
With Vodka Gorgonzola
Cream

POTATO CROQUETTE

Fresh Mozzarella And
Potato; Breaded And
Deep Fried To A Golden
Brown

**VEGETABLE
CRUDITE**

**MEDITERRANEAN
CHARCUTERIE**

Thinly Sliced
Prosciutto, Mortadella
And Sopressata; Chunks
Of Irish Cheddar, Porter
House Cheddar And
Parmigiano Reggiano;
Olives Roasted Red
Peppers, Red And White
Grapes

**MEDITERRANEAN /
PORTUGUESE / MIDDLE
EASTERN**

**TOMATO
MOZZARELLA
FLATBREAD**

**PROSCIUTTO
WRAPPED
CANTALOUPE**

**BALSAMIC GRILLED
MUSHROOM
SKEWERS**

Roasted Garlic
Portobello Mushrooms

**MEDITERRANEAN
ANTIPASTO**

Thin Slices Of
Prosciutto, Capicola
And Sopressata Cubes
Of Sharp Cheeses
Assorted Olives White
And Red Grapes

HUMMUS PLATE

Cilantro Jalapeno,
Roasted Pepper, Garlic
And Classic Hummus
With Roasted Peppers,
Olives Served With
Toasted Flatbread

LAMB AND CHEESE

**STUFFED
FLATBREAD**

With Tzatziki Sauce

MEZZE

BOARD/DISPLAY

Classic Hummus,
Roasted Red Pepper,
Grilled Eggplant,
Tabbouleh Salad, Olive
tapenade; served with
toasted flatbreads

**ROASTED TOMATO
CROSTINI**

With Fresh Goat Cheese

**BALSAMIC GRILLED
MUSHROOM
SKEWERS**

Roasted Garlic
Portobello Mushrooms

KOFTA

Garlic Cucumber Cream

MEZZE BOARD

Classic Hummus,
Roasted Red Pepper,
Grilled Eggplant,
Tabbouleh Salad, Olive
Tapenade; Served With
Toasted Flatbreads

LAMB AND CHEESE

**STUFFED
FLATBREAD**

With Mozzarella
Cheese; Served With
Tzatziki Sauce

SAMBOUSEK

Ground Beef Egg Rolls;
Garlic Cilantro Aioli

BRUSCHETTE

Fresh Tomato, Garlic,
Basil And Extra Virgin
Olive Oil

Served On Seasoned/
Toasted Crostinis

ROASTED TOMATO

CROSTINI

With Fresh Goat Cheese

BABA GANOUSH

FRIED KIBBEH BITES

Harissa Cream Drizzle

VEGETARIAN

BRUSCHETTE

Fresh Tomato, Garlic,
Basil And Extra Virgin
Olive Oil

Served On Seasoned/
Toasted Crostinis

ROASTED JALAPENO

AND FRESH

MOZZARELLA

CROQUETTES

VEGETARIAN DIM

SUM

Sweet Thai Drizzle And
Cucumber Wasabi

MANGO SPRING

ROLLS

With An Avocado And
Cilantro Drizzle

GRILLED VEGGIE

KABOBS

Tomato, Pepper,
Zucchini And Onions
With A Pesto Cream And
Fig Reduction

PARMESAN CRUSTED

PESTO CROSTINIS

SPINACH

GORGONZOLA DIP

With Mushrooms And
Sundried Tomatoes,
Served Chilled With
Garlic Crostinis