

# Spring Specials

## Hors D'oeuvres

### **Raspberry Brie En Croute**

Stuffed with fresh raspberries and vanilla bean sugar,  
Baked in puff pastry and finished with candied almonds,  
gourmet crackers and red grapes

### **Lemon-Pepper Chicken Panzanella Salad Box**

Field greens, cucumber, tomato, red onion and  
Parmesan crouton, lemon vinaigrette

### **Vietnamese Noodle Box**

Rice Vermicelli noodles, field greens, mango,  
Bell pepper, Thai basil and toasted peanuts tossed with  
Orange-sesame vinaigrette

### **Vegetable Summer Rolls**

Paper thin rice wrapper rolled with Shredded carrot,  
red pepper, cucumber, mango, and Thai basil

### **Lobster Thermidor Puffs**

Caribbean lobster tail sautéed in shallot, tarragon and Dijon,  
Rolled in puff pastry and dusted with aged parmesan

### **Tempura of Spring Vegetables**

Baby carrot, zucchini, Asparagus and cremini mushroom,  
Salsa verde dip

### **Chicken Margarita Pizzettes**

Plum tomato sauce, fresh mozzarella,  
torn basil and olive oil

### **Peri Peri Shrimp Cocktail**

Spicy East African marinated Jumbo shrimp steamed  
With white wine and fresh thyme, lime and cilantro cocktail sauce

### **Flat Iron Steak Slider**

Caramelized onion mayonnaise, gruyere cheese  
And baby arugula on miniature soft white roll

### **Shrimp and Gazpacho Shooter**

Traditional chilled soup from Southern Spain garnished  
With cucumber, sea salt and chive



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