

# Hors D'oeuvres & Appetizers

## **Chimichurri marinated Lamb Chop Lollipops**

served with tzatziki dipping sauce

## **Red Wine Beef Tenderloin Crostini**

with horseradish cream, baby arugula & red onion marmalade

## **Wild Mushroom & Goat Cheese Canapé**

on toasted brioche with white truffle oil & chives

## **Prosciutto wrapped Scallop Kabobs**

with orange-fennel Remoulade

## **Wild Mushroom and Leek Risotto Croquettes**

with tomato-basil coulis

## **Panko crusted Crab Poppers**

with citrus Remoulade sauce

## **Grilled Jumbo Shrimp Cocktail**

With classic horseradish cocktail sauce and lemon wedges

## **Stuffed Cremini Mushrooms**

with Chorizo, Poblano Pepper and Queso Fresco

## **Shredded Asian Vegetable Spring rolls**

with sweet chili dipping sauce

## **Lobster Spoons**

with citrus poached lobster, grapefruit and champagne vinaigrette served on Asian ceramic soup spoons

## **Sesame Soba Noodles & Cashew crusted Flank Steak Skewers**

with julienne vegetables, radish sprouts, and Wasabi vinaigrette in Chinese carryout boxes

## **Chicken Empanadas**

Chipotle roasted chicken empanada with grilled vegetables and queso fresco, served with cumin lime sour cream

## **Roasted Sweet Potato Bisque**

with crispy pancetta & whiskey cream served in a shooter glass

## **Fresh Vegetable Summer Rolls**

Julienne vegetables, rice vermicelli noodles, fresh mint, Thai basil & cilantro wrapped in delicate rice paper, served with Thai peanut dipping sauce

## **Duck Confit**

Barbeque duck confit on White Corn Polenta round topped with poblano pepper sour cream

## **Stilton & Prosciutto wrapped Mission Figs**

with orange balsamic drizzle



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