



HORS D'OEUVRES MENU



LIGHT AFTERNOON BITES

Harvest Fresh Vegetables with Creamy Herb Dip
Fresh Seasonal Fruit with Lemon Almond Cream
Imported and Domestic Cheese Display with Crackers and Breadsticks
Honey Bourbon Chicken Bites
Warm Creamy Spinach and Artichoke Spread with Tortilla Chips
BBQ Pork Sliders Topped with Sweet Cabbage Slaw
Sweet Iced Tea and Lemonade



PARTY MENU

Miniature Pastry Wrapped Cocktail Franks with Spicy Mustard Dip
Gourmet Pizza Bite Assortment
Miniature Bacon Cheese Burgers
Buffalo Chicken Sliders Topped with Blue Cheese
Cheesy Crab Dip with Crackers
Sesame and Ginger Meatballs
Horseradish and Bacon Dip with Pretzels
Harvest Fresh Vegetables with Creamy Dill and Tarragon Dip
Sweet Iced Tea and Lemonade



DOWN SOUTH MENU

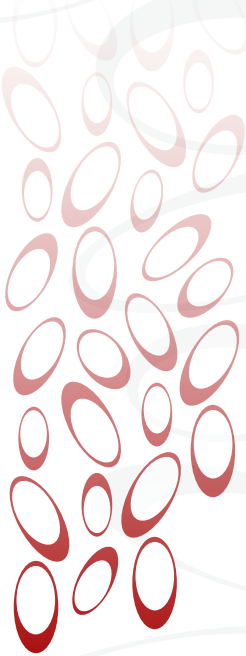
Miniature Southern Cornbread Muffins with Honey Glazed Ham Topped w/ Orange Marmalade
Southern Smoked Petite Pork Rolls
Miniature Shrimp and Cheese Grits
Georgia Peach Chicken Skewer
Pecan Praline French Brie Tartlets with Raspberry Jam
Tenderloin of Beef over Bed of Smashed Potatoes on Garlic Crostini
Fried Green Tomatoes with a Spicy Ranch Remoulade
Southern Hushpuppies with Red Pepper Dip
Black Eyed Pea and Sweet Vidalia Onion Salad Sweet Iced Tea and Lemonade

SUMMER EVENING

Black Forest Ham and Gala Apple Skewers with Blue Cheese Sauce
Petite BBQ Pork Rolls
Smoked Chicken Cucumber Cups
Caprese Salad Skewers with a Walnut Pesto Dipping Sauce
Bloody Mary Shrimp Cocktail or Asian Shrimp Wrapped In a Snow Pea
Tender Beef on a Garlic Crostini with a Drizzle of Horseradish Sauce
Fresh Pear and French Brie on a Flaky Diamond w/ Crispy Prosciutto and Fresh Diced Rosemary
Sweet Iced Tea and Lemonade

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HORS D'OEUVRES MENU (CONT'D)



CARIBBEAN MENU

Peach and Passion Fruit Salsa with French Brie
Homemade Spinach and Artichoke Spread with Tortilla Chips
Smoked Pork Ribs OR Shredded Pork with Huli-Huli sauce
Pacific Chicken OR Lomi Lomi Salmon Kabobs with Pineapples and Vegetables
Pineapple Cabbage Slaw or Hawaiian Sweet Potato Salad
Island Black Beans or Lanai Baked Beans
Spicy Island Rice OR Corn on the Cob
Sweet Iced Tea and Lemonade OR Island Fruit Punch



NIGHT ON THE TOWN

Asian Chicken Lettuce Wraps with Sweet Chili Dip
Roasted Red Pepper and Portabella Mushroom Puffs with Chevre
Fennel and Ginger Rubbed Beef Satay
Salmon Cakes with Lemon Zest and Dill
Sliced Rosemary and Pepper Pork Loin with Bakery Fresh Rolls and Spicy Citrus Chutney
Sundried Tomato, Artichoke and Swiss Dip with Pita Wedges
Marinated Vegetable Display
Apple, Brie and Candied Pecan Crostinis
Sweet Iced Tea and Lemonade



BAJA RETREAT

Miniature Beef Fajitas with Salsa and Sour Cream
Strawberry and Gorgonzola Crostini with Sweet Balsamic Reduction
Cilantro Lime Chicken Tortilla Cup
Maryland Style Crab Cakes with Remoulade
Roasted Vegetable Napoleons
Nectarine and Whipped Basil Chevre Puffs Topped with Toasted Almonds
Salmon Mousse on a Cucumber Chip
Chilled Seasoned Prawns with Grapefruit Aioli
Miniature French Onion Tart
Sweet Iced Tea and Lemonade

COCKTAIL PARTY

Chili Lime Salmon Kabobs with Vegetables
Baked Apple and Pork Skewers
Parmesan and Herb Stuffed Mushrooms
Miniature Twice Stuffed Potatoes with Cheddar and Bacon
Tenderloin of Beef over Horseradish Cream Cheese in a Crisp Potato Nest
Tarragon and Cream Cheese Filled Cherry Tomatoes
BBQ Chicken Tartlets Topped with Sweet Caramelized Onions
Asian BBQ Mini Meatloaves with Hoisin and Garlic Sauce
Sweet Iced Tea and Lemonade

HORS D'OEUVRES MENU (CONT'D)



ON THE BAYOU

Miniature Muffuletta Sandwiches
Jambalaya on a Stick
Sweet Caramelized Onion and Gala Apples Tarts with Crumbled Gorgonzola
Shredded Beef on a Garlic Crostini with a Horseradish Drizzle
Black Bean Empanada with Cilantro Chipotle Cream
Caprese Salad Skewers with a Walnut Pesto Dipping Sauce
Petite Sausage Rolls
Chicken Bites with Sweet Bourbon Sauce
Roasted Red Pepper Hummus and Pita Chips
Sweet Iced Tea and Lemonade



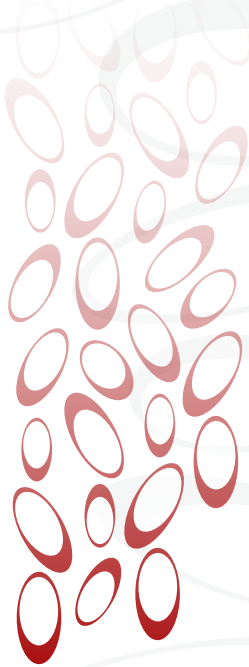
FAR EAST

Assorted Sushi with Wasabi, Pickled Ginger and Soy Sauce
Vegetable Spring Rolls
Honey Teriyaki Beef with Ginger on a Wonton Chip
Grilled Gulf Shrimp with Oriental Fried Rice on Asian Soup Spoon
Snow Pea Wrapped Chicken Satays
Sesame Vegetable Skewers
Steamed Potstickers with Ponzu Sauce
Fortune Cookies and Assorted Petite Desserts
Fresh Seasonal Fruit
Sweet Iced Tea and Lemonade



VEG-OUT

Fresh Roasted Vegetable Platter
Italian Tomato Bruschetta with Basil Ribbons and Crostinis
Asian Vegetable Salad atop a Fried Egg Roll Wrapper
Roasted Pepper and Olive Quesadillas
Pepper Slices filled with Vegetable Cream Cheese
Vegetable and Cheese Quiche Assortment
Grilled Vegetable Spinach Pesto Round
Caramel Apple and Chevre Tartlets
Sweet Iced Tea and Lemonade



HORS D'OEUVRES MENU (CONT'D)



SWEET ENDINGS

Assorted Fresh Seasonal Fruit Display with Lemon Almond Crème
Fresh Sliced Apples and Pears with a Decadent Praline Toffee Dip
Petit Four Assortment

Mini Crème Puffs

Assorted Fresh Baked Cookies

Chocolate Fudge Brownie Bites

Berry Fruit Puffs

Assorted Gourmet Cheesecake Pops

Brie En Croute with Raspberry

Coconut and Chocolate Walnut Cups

Decadent Chocolate Covered Strawberries

Chocolate Fountain with Fruit, Marshmallows, Pretzels, Cream Puffs, etc.

Sweet Iced Tea and Lemonade or Homemade Punch

