

## **HORS D'OEUVRES, HANDHELDS & GRAZING STATIONS**

### **Beef, Lamb and Pork**

Short Rib and Gorgonzola Phyllo Triangles

Antipasto Skewer

Chorizo Stuffed Mushroom

Lamb Meatball w pineapple chutney

Corona Pork Shoulder Quesadilla w lime crème fraiche and pico

Short Rib and Pork Belly Chili w poblano corn bread

Lamb Pita w tzatziki and pickled red onion

Mojo Pork Tostada w pico

Black Bean and Corn Cake topped with pulled pork

Meatballs; Marinara, Thai, Swedish, Sweet and Sour Guava

Mojo Pork Sliders

### **Poultry**

Roast duck, Sweet Potato Chip, Cherry Chutney

Curried Chicken Salad in Wonton Cups

Chicken Wellington Bite

Rosemary Bread Pudding Bite topped w Roast Chicken

Buffalo Chicken Slider topped with Celery Slaw and Blue Cheese

Duck Drumsticks with raspberry mustard glaze

Chicken Wings; Mango curry, Buffalo, Teriyaki, Jerk

Jerk Chicken and Mango Quesadilla w cilantro sour cream



## **Vegetarian**

Baked Brie Bite, Hazelnut Pear Chutney

Corn fritters, Roasted Red Pepper Aioli

Italian Stuffed Mushroom

White Bean Hummus Crostini, Arugula Pesto, Cranberry

Twice Baked Baby Red Potato

Endive w Roasted Beets, Goat Cheese, Candied Walnuts, Honey drizzle

Vegetable Spring Roll

Sundried Tomato and Asparagus Tartlet

Portabella Wellington Bite

Brie and Asparagus Quesadilla w Ancho Sour Cream, Homemade Salsa

Asparagus Slider, Sun dried Tomato Foccacia, Black Olive Tapenade

## **Seafood**

Chili Garlic Shrimp Tempura

Crab Cake Slider

Bacon Wrapped BBQ Shrimp Skewer

Seafood Risotto Fritter

Lobster Corn Dog

Shrimp and Scallop Ceviche Taco

Smoked Salmon, Herbed Cream Cheese, Pumpernickel

Lobster Club, Tarragon aioli, Brioche

Crab Salad, Plantain Chip

Ahi BLT

Shrimp Satay, Peanut Sauce



## **DIPS, SPREADS AND SALSAS**

Artichoke and Spinach Dip served with assorted crackers

Artichoke Gorgonzola Dip served with assorted crackers and fresh bread

Hot Crab Dip served with homemade tortilla chips

Hummus and Tzatziki served with fresh vegetables and pita chips

Fresh Guacamole and a Trio of Salsas served with homemade tortilla chips

Spinach and Artichoke, Hummus and Blue Cheese Spreads served with assorted crackers and fresh bread

Buffalo Chicken Dip served with homemade tortilla chips

## **PLATTERS & DISPLAYS**

### **Caprese Platter**

Fresh mozzarella, tomato and basil atop a bed of spinach drizzled with balsamic reduction

### **Antipasto Display Platter**

Assorted charcuterie and cheeses, marinated artichoke hearts, olives, roasted red peppers and pepperoncinis

### **Marinated Grilled Vegetable Platter**

Roasted vegetable display served with sundried tomato and basil pesto dipping sauces

### **Sliced Pork Tenderloin Platter**

Served with rosemary Dijon, horseradish cream, and sweet onion relish

### **Sliced Beef Tenderloin Platter**

Served with horseradish cream, sour cream and chive and herbed Dijon dipping sauces

### **Poached or Smoked Salmon Platter**

Served with red onions, capers, pumpernickel bread and crackers, and cucumber dill aioli

### **Seared tuna**

Blackened and sesame seared and served with wasabi, pickled ginger and soy

### **Herbed Roasted Turkey**



Served with French baguette slices, herbed aioli and cranberry chutney

**Fresh Fruit Display**

**Crudités of Fresh Vegetables**

Served with sun-dried tomato and ranch dips

**Homemade Tortilla Chips**

Served with homemade salsa and guacamole

**Shrimp Cocktail Platter**

Served with cocktail sauce

**Domestic and Artisanal Cheese Board**

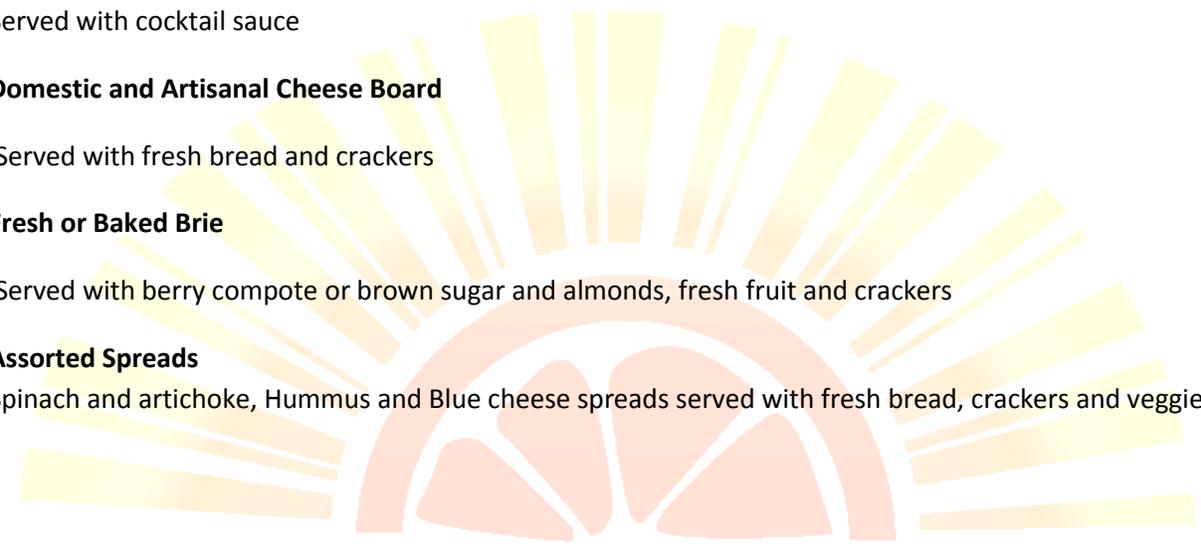
Served with fresh bread and crackers

**Fresh or Baked Brie**

Served with berry compote or brown sugar and almonds, fresh fruit and crackers

**Assorted Spreads**

Spinach and artichoke, Hummus and Blue cheese spreads served with fresh bread, crackers and veggies



*Tastes of Tampa Bay*