



Cocktail Reception Menu

PASSED HORS D'OEUVRES



ASPARAGUS WRAPPED PROSCIUTTO

Grilled asparagus, wrapped with thinly sliced prosciutto
Served with a balsamic drizzle

CHICKEN MOLE SKEWER

Chili & lime marinated chicken, drizzled with a
rich mole sauce, garnished with green onion slivers

GRILLED TUNA WASABI CRISP

Thinly sliced beef tenderloin with a horseradish crème fraiche,
served on an herbed crostini

BACON & BLEU CHEESEBURGER SLIDER

Topped with bleu cheese crumbles and bacon,
served on a mini pretzel roll

SIRLOIN STUFFED MUSHROOMS

Mushrooms filled with a sirloin and parmesan stuffing

PROSCIUTTO & GOAT CHEESE CROSTINI

Shaved prosciutto piled on a goat cheese base, with
dried fig slices and dill garnish served on a crostini



BRUSSEL SPROUT BRUSCHETTA

Shredded brussel sprouts, olive oil, red onions and
crushed red pepper served with lightly toasted crostini
& shaved Fontinella

BEEF WELLINGTON WONTON PURSE

Tenderloin, topped with a mushroom ragu,
wrapped in a crispy wonton purse, served with a
dijon mayonnaise sauce

BAKED BRIE & FIG JAM TARTLET

Melted brie cheese with fig jam and a sliced fig
garnish served in a savory tartlet shell

