



Prefixed Cocktail Party

**Cocktail Party**  
*(\$20 per person)*

**Passed Hors d'oeuvres (Choose 8)**

**Pacific Rim Shrimp Shumai**

Wonton Wrappers Filled With Shrimp, Vegetables & Cilantro  
With an Orange Soy Sauce

**Chicken Fajitas**

Spiced & Herbed Grilled Chicken  
Wrapped in a Flour Tortilla with Manchego Cheese, Salsa & Micro Cilantro Leaves

Bacon Wrapped Scallops

**Spanakopita**

**Vegetarian Spring Rolls with Plum Sauce**

**Malayan Chicken Saté**

Skewered Grilled Chicken with a Spicy Mango Peanut Sauce

**BBQ Chicken Skewers**

**Chicken Empanadas**

**“Three Little Pigs”**

Dogs in the Blanket with or without Teriyaki Onions & Maple Mustard

**Crispy Coconut Chicken Fingers**

Coconut Battered Chicken Fingers with a Sweet & Sour Cucumber Chili Relish

**Grafton Cheddar Cheese Puffs**

Vermont Cheddar with Basil, Onion & Aioli  
On Thin Buttered Bread Rounds

**Saint Andre Tartlets**

Petite Philo Cups Filled with Saint Andre Cheese Mousse  
& Candied Pecans

**Sweet Potato Roesti**

With Minted Sour Cream

**Cheesy Spring Roll**

Spring Roll Filled with Camembert Cheese & Red Onion Confit



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**Tomato Mozzarella Picks**

**Pizzettas**

Pita Bread with Boursin Cheese & Green Asparagus

**Mini Quiches**

Lorraine, Mushroom & Smoked Salmon-Spinach

**Clams Casino**

Half Shell Littleneck Clam filled with Peppers, Crispy Bacon & Romano Cheese  
(Fjord Fisheries Own Farm Raised Clams)

**Classic Frittata**

Eggs with Potato & Pepper Brunoise

**Chili Chicken Wonton**

Fried Won Ton filled with Marinated Shredded Chicken, Chili, Water chestnuts  
And Chinese Chives with Plum Sauce

**“Three Little Pigs”**

Dogs in the Blanket with or without Teriyaki Onions & Maple Mustard

**Petite Wild Mushroom & Brie Cheese Toasted Triangles**

Buttered and Sautéed Till Amber Brown

**Atlantic Smoked Salmon & Dill Rugalach**

Thin Crepes Filled with Smoked Salmon, Sour Cream & dill

**Classic Bruschetta**

Tomato Concasse with Shallots, Parsley, Olive Oil & Vinegar  
On Crispy Baguette

**Tostada**

Petite Crisp Flour Tortilla Cups Filled with Salsa  
& Avocado Cream

**Olive Caponata on Baguette Crostini**

**Classic Gazpacho Shots**

With Vegetable Brunoise

**Garden Harvest Asian Spring Rolls**

Julienne Garden Vegetables Marinated with Citrus Zest, Rice Wine Vinegar & Asian Herbs  
In a Rice Wrapper with a Sweet Soy Dipping Sauce

**Cucumber Tuille with Crabmeat & Wasabi Mayonnaise**



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**Stationary Hors d'oeuvres (Choose 2)**

**Sushi**

Salmon, Tuna & Cucumber  
With Soy Sauce, Wasabi & Ginger

**Dutch Garden Crudité**

Garden Vegetables in Dutch Fashion  
With a Trilogy of Dipping Sauces

**Artisan Cheeses**

Blue Cheeses, Cheddars & Triple Cream Cheeses  
With Bright Berries or Grapes, Chutney, Crackers & Baguette

**Fjord Fisheries Smoked Marlin Dip & Salmon Tartar**

Ritz Crackers, Pumpernickel & Cucumber Slices

**Grilled House Made Flat Breads & Tortillas**

Chili Lime, Toasted Cumin Cilantro Flatbreads & Tri Color Tortilla Chips  
With Roasted Tomato Salsa, Guacamole & Ranch

**House Made Potato Chips**

Seasoned with Cider Vinegar & Sea Salt with Boursin Cheese Dip