

# SAMPLE HORS D'OEUVRES RECEPTION

## Passed Hors d'oeuvres

Shrimp & scallop skewers with pineapple soy glaze

Grilled baby lamb chops with garlic mint pesto

Beef tenderloin bruschetta with gorgonzola

Asparagus spears with Black Forest ham

Artichoke & olive tapenade on Belgium endive

## Carving Station

Beef Strip Loin Roast

With bourbon-black currant demi glaze

Served with cocktail rolls and appropriate condiments

## Anti-Pasto Platter

Marinated vegetable platter with roasted bell peppers,  
grilled eggplant, tomatoes, squash and button mushrooms  
with fresh mozzarella and basil

## Whole Poached Fresh Atlantic Salmon

With classical garnitures

Imported and Domestic Cheese and Fresh Fruit Display

With crackers and lavosh

Teriyaki Chicken Skewers

Crab Cakes with whole grain mustard aioli

California Rolls with crab, avocado, pickled ginger and wasabi

Freshly Brewed Mocarabia Italian regular and decaf coffees,  
herbal and iced teas