



## BEEF, PORK AND LAMB

**Beef & Portabella Skewers** - Marinated in balsamic garlic vinaigrette.

**Reuben Spring Rolls** - Corned beef, Swiss and sauerkraut wrapped in wonton skin with Russian dipping sauce.

**Baby Burgers** - Grilled onions, pickles, catsup and mustard.

**Petit Lamb Chops** - Soaked in lemon, garlic, mustard and herbs.

**Tenderloin Canapés** - Garnished with balsamic onions and red peppers.

**Motown Rib Bites** - Slow roasted & barbequed spare ribs, cut into single bone appetizer pieces.

**Rosemary Biscuit** - Beef tenderloin, horseradish cream, house made herb biscuit.

**Kansas City Sirloin** - Whole grain crostini with blue cheese and onion marmalade

## CHICKEN

**Crusty Mustard Chicken Fingers** - With basil cream sauce.

**Lemongrass Satay** - Chicken marinated with ginger and lemon, skewered with lemongrass.

**Duck Cigars** - With Asian vegetables rolled in wonton paper and served with mustard plum sauce.

**Petite Rosemary Chicken Biscuit** - With crème fraiche and cucumber.

**Sesame Chicken Fingers** - Mustard Plum Dipping Sauce.

**Chicken Quesadillas** - Cilantro sour cream and our house salsa.

**Chicken Satays** -

- Peanut
- Oregano, lemon and garlic with Roasted Tomato Dip
- Dry rub jerk seasonings with a Cucumber Yogurt Sauce
- Barbeque
- Cumin coconut with peanut dip sauce

## SEAFOOD

**Coconut Shrimp** - Tangerine Sauce.

**Petit Seafood Cake** - Shrimp, lobster, scallops and crab with red pepper remoulade.

**Lobster Martini** - Lobster, crab salad, chiffonade greens, Limon cello granite. Served in Martini glass

**Honey Mustard Salmon** - Sweet honey mustard glaze, skewered salmon bite.

**Jumbo Shrimp Cocktail** - House made cocktail sauce.

**Smoked Trout Pate** - With bacon and horseradish cream, thick cut kettle chips and crackers

**Diver Scallop Chips** - Thick cut potato chip, sliced seared scallop micro greens and eggplant caviar.

**Crab Rangoon Cigar** - Sweet crab and cream cheese rolled in wonton skins.



## VEGETARIAN

**Vegetable Spring Rolls** - Mustard Plum sauce.

**Grape Jewels** - Rolled in blue cheese and sugared nuts.

**Caprese Salad Skewer or Crostini** - Fresh baby mozzarella, red and yellow grape tomatoes and fresh basil.

**Arrancini** - Lemon herb risotto globes, deep fried, with a truffle oil drizzle.

**Twice Baked Red Jacket Potatoes** - Sour cream, sharp cheddar and chives.

**Golden Ravioli** - Cheese filled ravioli fried and served with a spicy tomato dipping sauce.

**Brie Kisses** - Phyllo tart shell filled with brie cheese and choice of topping; cherry chutney, pear pecan or maple apple.

**Forest Mushroom Tarts** - Creamy mushroom ragout in phyllo shell.

## SIGNATURE FLATBREAD PIZZA

Forest mushroom and asparagus with chevre

Prosciutto and arugula with herb cream cheese, pesto and pine nuts

Pizza margherita

Spicy Italian sausage, roasted red peppers and smoked mozzarella

Roasted Greek, with feta, peppers, kalamata olives and basil

Buffalo seasoned chicken with blue cheese

Three cheese with asiago, smoked mozzarella and provolone

Barbeque with grilled onions and white cheddar

Barbeque chicken with grilled onions, barbeque sauce and sharp cheddar

Lemon oregano chicken with artichokes and roasted tomato, feta cheese

The following menus are suggested to provide a guide in planning your event. We are by no means limited to these selections. We take pride in designing a menu suited to the occasion, season, theme, budget and your personal taste and finally in making your event a memorable one.