

# Hors d'Oeuvres

## Vegetarian

Wild Mushroom Risotto Cake with Arugula Mayo  
Crispy Cheddar Potato Puff with Roasted Corn and Avocado Salsa  
Grilled Vegetable Pizza with Fresh Mozzarella and Tomato Basil Sauce  
Asian Vegetable Spring Rolls with Sweet Chili Sauce  
Spinach and Feta Cheese Stuffed Mushrooms  
Spanakopita - Greek Spinach Pie  
Chilled Watermelon, Strawberry and Prosecco Shooter with Mint Crème  
Spicy Gazpacho Shooter with Confetti Vegetables  
Fresh Cucumber and Tomato Wrap with Herb Cream Cheese  
Texas Mozzarella and Roma Tomatoes on a Basil Crostini  
Southwest Black Bean and Mango Relish in Phyllo Cup  
Mini Caprese Skewer with Sweetie Drop Peppers, Olives and Lemon Oil  
Boursin Stuffed Dates with Smoked Salt and Honey Roasted Almonds  
Bruschetta with Roasted Pepper, Olive and Tomato Relish with Shaved Parmesan  
Mission Fig and Manchego Cheese on Crisp Round with Arugula and Balsamic Glaze  
Fresh Tomato Bruschetta with White Truffle Oil  
Oven-dried Tomato, Forest Mushrooms and Boursin on Crostini  
Olive Tapenade and Goat Cheese on Oven Baked Bread  
Red Pepper Hummus on Cucumber with Roasted Pine nuts  
Sliced Heirloom Tomato Bruschetta on Focaccia with Shaved Pecorino Cheese

## Pork, Poultry, Beef

Crispy Fried New Potato with Bacon and Herb Crème Fraiche  
Pepper Jack and Mozzarella Chicken Pizza with Avocado Pico de Gallo  
Spicy Beef Empanadas with Curry Aioli  
Baked Mini Beef Wellington with Chive Hollandaise  
Glazed Bacon Wrapped Quail with Jalapeno  
Beef Satay with Teriyaki Glaze and Toasted Sesame Seeds  
Chicken Satay with Asian Glaze and Peanut Sauce  
Mini Pig n Blanket with Mustard Dipping Sauce  
Coconut Chicken Strips with Citrus Sweet Chili Sauce  
Smoked Chicken Cornucopia with Cilantro Crème Fraiche

*\*Minimum of 25 Pieces Each\**

# Hors d'Oeuvres

## Pork, Poultry, Beef

Asian Chicken Almond Salad in Wonton Cup

Prosciutto and Soppressata Basil Rollup with Provolone and Balsamic Glaze

Fajita Grilled Chicken Salad with Pico de Gallo on Crostini

Prosciutto and Boursin Rollup with Fresh Basil, Cracked Pepper and Balsamic Glaze

Rosemary Crusted Baby Australian Lamb Chops with Mint Compote

## Seafood

Crispy Fried Tempura Shrimp with Dragon Chili Sauce served in a Shot Glass

Bacon Wrapped Scallops with Chipotle Aioli

Mini Symphony Crab Cakes with Tiger Sauce

Coconut Shrimp with Sweet and Spicy Pineapple Sauce

Chilled Shrimp on Nine Grain Crostini with Marie Rose Sauce

Smoked Salmon Rosette with Cream Cheese and Candied Lemon Zest

Smoked Salmon Mousse with Fresh Dill, Gin and Capers on Crostini

Five Spiced Seared Ahi Tuna with Wasabi Cream in Phyllo Basket

Ancho-Grilled Shrimp on Toasted Flat Bread

Chilled Ahi Tuna Tower with Cucumber, Watermelon, Cilantro and Sweet Chili

Spicy Tuna Tartar in Assorted Cones with Wasabi Cream

Caviar New Potatoes with Sour Cream Crisp Bacon and Chives

*\*Minimum of 25 Pieces Each\**

# Displays

## **Fresh Garden Vegetable Crudités**

Accompanied by Buttermilk Ranch Dressing

## **Grilled Marinated Vegetable Display**

Asparagus, Squash, Bell Peppers, Mushrooms, Carrots and Onions  
Served with Aged Balsamic Vinaigrette and Shaved Parmesan

## **Seasonal Sliced Fruit and Berries Display**

Melons, Pineapple, Grapes and Seasonal Berries

## **Taste of Mexico Display**

Trio of Fresh Guacamole, Pico de Gallo and Roasted Tomato Salsa  
Accompanied by Crisp Tortilla Chips

## **International and Domestic Cheese Display**

Assorted Crackers, Breads and Lahvosh  
Accompanied by Seasonal Berries and Grape Clusters

## **Chilled Shrimp Display**

Jumbo Shrimp Served Over Ice  
Accompanied by Horseradish, Cocktail and Remoulade Sauce  
Lemon and Lime Wedges

## **Symphony Antipasto Display**

Assorted Italian Meats, International and Domestic Cheeses  
Grilled Asparagus with Shaved Parmesan and Balsamic Glaze  
Marinated Grape Tomatoes and Fresh Mozzarella Tossed with Basil Pesto  
Salad of Fire Roasted Red Pepper Strips, Capers,  
Fresh Herbs, Anchovies and Olive Oil  
Yellow Roasted Pepper and Cream Cheese Spread  
Classic Greek Hummus, Cured Olives  
Assorted Crackers, Crostini and Lahvosh

*\*Minimum of 25 Guests\**