



## *Appetizers*

### **MINI CRAB CAKES**

TENDER, SPICY AND CRISPY CAKES SERVED WITH  
SOUTHWESTERN REMOULLADE

### **COCONUT CHICKEN**

WITH PINEAPPLE GINGER SAUCE

### **GRILLED CHICKEN SATAY**

SPICY PEANUT SAUCE

### **SESAME CHICKEN**

WITH HONEY MUSTARD SAUCE

### **ROASTED VEGETABLE AND GOAT CHEESE NAPOLEONS**

### **GRILLED SHRIMP SKEWERS**

WITH BASIL, PINENUTS, FRESH BASIL, ROASTED TOMATOES,  
AND LEMON DRESSING

### **SAUSAGE STUFFED MUSHROOMS**

### **CHEESE PLATTER**

A GREAT ASSORTMENT OF IMPORTED AND DOMESTIC CHEESES  
SERVED WITH FRESH FRUIT AND CRACKERS

### **CRUDITÉ PLATTER**

AN ASSORTMENT OF FRESH SEASONAL VEGGIES WITH ROASTED  
VEGETABLE DIP

### **SLICED FILET MIGNON**

SERVED ON TOASTED GARLIC CROSTINI WITH  
HORSERADISH CREAM

### **BRUSCHETTA**

FRESH PLUM TOMATO RELISH WITH BASIL, GARLIC, ONION  
AND RED PEPPERS SURROUNDED BY PESTO CROUTONS

### **ANTIPASTO**

ROASTED VEGETABLES, SALAMI, PROVOLONE, PEPPERONI,  
FRESH MOZZARELLA AND ROASTED GARLIC CLOVES OVER  
BABY GREENS

