



## *Holiday* APPETIZERS

### **COLD APPETIZERS**

#### **POACHED SHRIMP COCKTAIL**

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

**GRILLED SHRIMP SKEWERS**  
WITH BASIL, PINE NUTS, ROASTED TOMATOES,  
AND LEMON DRESSING

**CHEESE PLATTER**  
AN ASSORTMENT OF IMPORTED AND  
DOMESTIC CHEESES SERVED WITH FRESH  
FRUIT AND CRACKERS

**CRUDITE PLATTER**  
AN ASSORTMENT OF FRESH SEASONAL  
VEGGIES WITH HOMEMADE DIP

**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

**SMOKED SALMON TARTAR**  
WITH CHIVE CREME FRAICHE ON  
PUMPERNICKEL TOAST

**SEARED TUNA IN CUCUMBER CUPS**  
WITH WASABI VINAIGRETTE

**SLICED FILET MIGNON**  
SERVED ON TOASTED GARLIC CROSTINI WITH  
HORSERADISH CREAM

**MOZZARELLA AND ROASTED  
PEPPER SKEWER**  
WITH PESTO DIPPING SAUCE

### **HOT APPETIZERS**

#### **SAUSAGE STUFFED MUSHROOMS**

**COCONUT CHICKEN**  
WITH PINEAPPLE GINGER SAUCE

#### **MINI CRAB CAKES**

**POTATO PANCAKES**  
WITH HORSERADISH CREME FRAICHE AND  
FRESH CHIVE

**ROASTED PEAR TARTLETS**  
WITH SMOKED BLUE CHEESE AND  
CARAMELIZED SHALLOTS

**CHICKEN SATAY**  
WITH SPICY THAI PEANUT SAUCE

**BEEF SATAY**  
WITH SPICY THAI PEANUT SAUCE

**SESAME CRUSTED CHICKEN STRIPS**  
WITH SWEET HONEY MUSTARD

**SAUTEED LOBSTER QUESADILLA**  
WITH CHIPOTLE CREME FRAICHE

**GRILLED BABY LAMB CHOPS**  
GARLIC HERB MARINATED WITH MINT DEMIGLACE

**WARM GRILLED CROSTINIS**  
TOPPED WITH TRUFFLE GOAT CHEESE AND  
SHITAKE ROASTED PEPPER TAPANADE

