



# Sample Passed Hors d'Oeuvres



## Cheese

### Mini Cheese Course

Toasted Walnut Crostini with Blue Cheese, Truffle Honey  
Almond & Port Plumped Red Currants

### Melted Brie Bite

Melted Camembert & Apricots  
Served in Phyllo Cup

### Portobello Mushrooms

Filled with Goat Cheese

### Roasted Pear and Gorgonzola

Candied Walnuts on Pastry Triangle

### Burekitos

Filled with Feta & Spinach / Roquefort & Peppers

### Mozzarella Arancini

Served with Pomodoro Sauce

### Beet & Cheese Napoleon

With Candied Walnuts

### Cinnamon Dusted Figs

Goat Cheese & Crushed Pistachio

### Eggplant & Mozzarella Crisp

Basil & Oven Dried Sherry Tomato

### Puff Pastry Wafer

Ricotta, Basil Pesto & Sherry Tomato

### Mushroom Tart Tatin

With Goat Cheese & Fresh Chervil



## Vegetarian

### **Chanterelle Arancini**

With Roasted Tomato Sauce

### **Petit Zucchini & Corn Cake**

With Greek Yogurt Sphere

### **Mini Heirloom Tomato Tart**

With Caramelized Onion & Basil Oil

### **Panko Encrusted Crimini Mushrooms**

With Honey-Wasabi Glaze

### **Portobello Mushroom Wrap**

Quince Paste & Balsamic Reduction

### **Crimini Mushroom**

Filled with Broccoli & Walnuts

### **Potato Pastels**

Phyllo Triangles Filled with Spiced Potato  
Served with Red Pepper Pinjur

### **Sweet Potato Falafel**

With House-made Tahini Sauce

### **Sweet Corn Madeleines**

With Caviar & Crème Fraîche

### **Artichoke Hearts**

With Tomato, Garlic & Basil Salad

### **Zucchini or Figs**

Stuffed with Bulghar, Pecans & Cranberry Salad  
With Pomegranate Molasses

### **Phyllo Wrap**

Roasted Portobello, Caramelized Onions & Thyme



## From the Sea

### **Asian Nachos on a Leaf**

Fried Shiso Leaf Topped with Spicy Tuna  
Wasabi Cream and Japanese Salsa

### **Citrus Glazed Shrimp**

Served with Orange Zest Chili Sauce

### **Tempura Prawns**

Wasabi-Honey Glaze on Bamboo Spears

### **Shrimp & Avocado Tartlet**

Served in Tortilla Cup

### **Halibut Ceviche**

Served on Chilled Watermelon Cube

### **Mango Crab Stack**

Crab Salad with Cilantro & Red Peppers  
On a Mango Disc with Wasabi Aioli & Toasted Brioche

### **Spicy Tuna Tartar**

Served in Black and White Sesame Crisp Cone

### **Sesame Encrusted Tuna Bite**

Black Caraway Seeds & Mango Chutney

### **Sumac Dusted Ahi Tuna Tartar**

Served on Zatar Crisp

### **Asparagus & Salmon Tartlet**

Topped with Dill & Crème Fraîche

### **Crispy Yam**

With Cured Salmon and Spiced Crème Fraîche



## **Meat & Poultry**

### **Adam's Riblettes**

Tiny Ribs Missing a Bone  
Cherry Barbeque Glaze, Wonton Crisp  
With Shaved Radish, Cucumber and Carrot Sticks

### **Grilled Figs**

Filled with Spiced Meat, Cardamom & Pomegranate Seeds

### **Mini Lavender Crusted Lamb Chop**

With Mint & Pine Nut Pesto

### **Mini Grilled Reuben Sandwich**

Mustard Glazed Corned Beef & Sauerkraut  
Thousand Island Dressing

### **Crispy Chicken Bite**

Chicken wrapped in Shaved Sweet Potato Strips  
Served with Sweet Chili Sauce

### **Glazed Duck Breast**

Quince Marmalade Served on Potato Wafers

### **Chicken Bastilla**

Phyllo Filled with Chicken, Toasted Almonds & Cinnamon

### **Savory Pastry Swirl**

Filled with Beef, Spinach & Pine Nuts

### **Chicken Liver Pate**

On Toasted Brioche with Fig Marmalade



**Passed Soup**  
**(Served in shot glass)**

**Carrot and Lemon Grass Shooter**  
With Spiced Crème Fraîche

**Roasted Pepper Gazpacho**  
With a Splash of Kettle One Vodka

**Sweet Pea Soup Shooter**  
Drizzled with Grape Seed Oil & Chive

**Butternut Squash & Carrot Soup**  
With Nutmeg & Crème Fraîche

**Chilled Honeydew**  
With Lavender Honey & Shaved Coconut