

## WARM BEGINNINGS

*Menu items may be passed or served in chaffers  
hot hors d'oeuvres priced per dozen (minimum of 4 doz.)*

### *Petite Chargrilled Lamb Chops*

a chef's special – rubbed with olive oil, fresh rosemary,  
cracked pepper and garlic, chargrilled and sided with a béarnaise aöili.....\$39.00

### *Walnut Pesto-stuffed Mushrooms*

large fresh mushrooms hand-stuffed with our chef's walnut three-cheese pesto.....\$16.95

### *Artichoke Beignet*

rolled with boursin cheese and parmesan crusted.....\$18.95

### *Mesa Armadillo Eggs*

halved jalapenos filled with pepper-jack cream cheese and bundled in smoky bacon.....\$19.00

### *Baked Wheel of Brie*

wrapped in a french puff pastry (3 lb wheel)  
accompanied by apricot glaze, crackers, apples & pecans.....\$69.00

### *Jambalaya Kabobs*

andouille sausage, chicken and gulf shrimp layered with a subtle creole sauce .....\$19.95

### *Vegetable Spring Roll*

crisp julienne vegetables seasoned and hand rolled with apricot dipping sauce.....\$16.00

### *Bacon Wrapped Quail Drumstix*

an elegant item wrapped in premium bacon for a balanced rich flavor.....\$21.00

### *Polynesian Coconut Shrimp*

large, tail-on gulf shrimp, cooked to a golden-brown in a coconut batter  
and served with horseradish apricot dipping sauce.....\$21.95

### *Mediterranean Lamb Kabob*

tender pieces of marinated lamb slow roasted on skewer  
and sided with a cool homemade tzatziki sauce.....\$21.00

### *Miniature Brochettes*

chicken & tri-color pepper with a light pesto butter.....\$22.00  
beef tenderloin and portobello mushroom with fresh rosemary bordelaise.....\$24.50

### *Mushroom & Gruyère Cheese Tart*

filled in a savory crust shell with a hint of sherry.....\$18.00

*Traditional Beef Samosa*

a fantastic potato and seasoned beef pastry with hints of cumin and curry.....\$18.50

*Chicken Cordon Bleu Croquette*

served open faced, spiraled with ham and swiss cheese.....\$16.00

*French Brie & Spinach Wonton*

crispy on the outside, rich and succulent on the inside.....\$14.00

*Chicken Saté*

skewered marinated chicken in a thai peanut sauce, broiled to perfection.....\$19.50

*Retro Patty Melt*

petite toasted bread layered with mini patty, aged swiss & grilled onions.....\$22.95

*Broiled Salmon Lollipop*

fresh sliced salmon rolled and sprinkled with tuxedo sesame seeds  
and basted in an orange teriyaki glaze.....\$23.00

*Crispy Shrimp Firecracker Roll*

tiger shrimp rolled cigar style with thin rice paper and asian spices,  
sided with a garlic chili-lime dipping sauce.....\$21.50

*Deep Dish Chicago Mini Pizza*

served with mozzarella and italian sausage in a flaky butter crust.....\$21.00

*Seasoned Beef Empanada*

thin layers of flaky pastry surrounding cumin seasoned beef and minced peppers.....\$20.50

*Almond Stuffed Dates Wrapped with Bacon*

the chef's favorite, glazed with brown sugar.....\$15.95

*Individual Oven-Baked "Comfort Food" Ramikens*

- a) classical shrimp dijon with sherry, garlic, butter and bread crumbs
  - b) chicken pot pie - creamy style with roasted chicken topped in a flaky puffed pastry
- \$3.75 each ~ minimum 2 dozen

*Bacon-enveloped Sea Scallops*

tender sea scallops, citrus-dill marinated and wrapped in bacon.....\$18.95

*The Greek Isles "Spanakopita"*

spinach, feta and lemon enveloped in a buttery, flaky triangle wrap.....\$21.50

*Coastal Crab Cakes*

pan-seared fresh lump crab, tri-color bell pepper and special seasonings,  
dusted with bread crumbs and served with a rémoulade sauce.....\$23.75

*Petite Quiche Lorraine*

accented with hints of bacon, onion and swiss cheese.....\$18.00

*Island Shrimp Wrap*

tail on shrimp wrapped in lean smokey bacon and brushed with a sweet mango-jalapeno glaze.....\$22.00

*Chicken & Spinach Potsticker*

handmade crescents wrapped with fresh spinach, ginger and minced chicken with asian spices and sweet sesame sauce for dipping.....\$19.00

*Napa Valley Round*

sourdough crust hugging tightly to wine reduced onions, ripe fig and crumbled blue cheese.....\$21.50

*Traditional-style Meatballs*

an old favorite - bourbon barbecue or swedish style.....\$13.50

*Mini Reuben Triangles*

lean corned beef, a hint of sauerkraut and baby swiss cheese tucked inside fresh browned rye bread and triangled.....\$19.95

*Chicken Quesadilla Cones*

well proportioned with cheeses and mexican pico bundled tightly and served with sour cream.....\$18.50

*Spicy Italian Flatini*

antipasto meats layered into ciabatta flatbread wedge, packed with giardiniera spread.....\$21.50

*Italian Sausage Stromboli*

delicate pastry wrapped around roasted garlic and mild sausage with sundried tomatoes and mozzarella cheese.....\$16.00

*Mini Chicken Wellingtons*

served with a mushroom sherry duxelles, wrapped in buttery puff pastry.....\$23.00

*Famous Baked Parmesan Artichoke Dip*

served with bakery-fresh crusty breads and pita chips (serves approximately 40 guests).....\$75.00

*Sesame Chicken*

marinated white, tender meat rolled and browned in sesame tuxedo seeds with ginger sesame dipping sauce.....\$17.00

*Velvety Soup Cappuccino*

choose from chef's special hand-crafted sipping soups, passed hot in a 2oz shooter cup  
fire-roasted tomato bisque, roasted pumpkin bisque, lobster essence or wild mushroom Cappuccino.....\$22.00  
Make it fun by siding your soup with a baby grilled cheddar cheese sandwich.....\$8.00

*Coconut Chicken*

shredded coconut and tender chicken with a cool spicy peanut dipping sauce.....\$19.50

*Yukon Potato Cup*

pipied with bacon, chives and sharp cheddar.....\$21.50



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**Chef**  
By Request