

## APPETIZERS & HORSD'OEUVRES



Shrimp & Blue Cheese Crostini \$75

Sweet Onion Tartlets \$75

Cucumber Cups with Herbed Yogurt & Caviar \$75

Ham & Cheese Skewers \$75

Red Bliss Potatoes with Walnuts & Gogonzola \$75

Cheese Tortellini Skewers with Roasted Tomato Sauce \$75

Smoked Salmon or Trout Spread in Cucumber Boats \$85

Crabmeat Stuffed Mushroom \$95

Spanakopita \$95

Phyllo Turnover with Wild Mushrooms & Leeks \$95

Prosciutto Wrapped Asparagus \$95

Mini Pork Tenderloin Brochette with Fig Balsamic Glaze \$95

Lemon Grass Beef Sates \$95

Potato Nests with Smoked Salmon & Sour Cream \$95

Beef Tenderloin & Blue Cheese Crosini \$115

Deep South Crab Dollop with Dixie Benne Wafers \$115

Savannah Cocktail Crab Bites with Hot Stuff Tartar Sauce \$115

Teriyaki Seared Salmon with Pineapple Salsa \$115

Miniature Beef Wellingtons with Horseradish Cream Sauce \$125

Cilantro Pesto Grilled Shrimp \$125

Ginger Seared Ahi on Cucumber Rounds with Wasabi Aoli \$135

Grilled Lollipop Lamb Chops with Merlot Demi Glace \$135

*Each item is portioned for 25 guests.*