

HOT FOOD!



CATERING

Buffet Style Hors D'oevres

Baby Crudités with a Lemon Garlic Aioli

Caprese Platter with Herb Oil and Fresh Basil

Italian Antipasto of meats, cheeses, and Grilled Vegetables

Home made Chunky Guacamole with Fresh Corn Chips

Caviar Dip with Home made Garlic Toasts

Greek Platter with Dolmades, Olives, Mini Spanakopita and Tzatziki

Brie en Croute with Apricot Jam and Whole Wheat Crisps

Fresh Jumbo Shrimp with Home made Cocktail Sauce

Herb Marinated Grilled Vegetables

Imported Cheeses with Whole Wheat Crackers

Dungeness Crab Gratin with Sesame Flatbread

Terrine of Foie Gras with Crisp Baguette Toasts

Skewered Tortellini with Roasted Garlic Tapenade

Fresh Tomato Bruschetta

Smoked Salmon with Accoutrement and Rye Crisps

Mashed Potato or Macaroni and Cheese Bar