

HORS D'OEUVRE

CANAPÉS - TARTINES - CROSTINI – PUFFS

Spinach, Artichoke & Parmesan on Twice-Baked Potatoes

Pineapple Wrapped in Bacon

Gorgonzola, Leeks, Brioche

Fontina, Pistachios & Dried Apricot Empanadas

Feta, Walnuts, Caramelized Onions, Parsley

Olive & Goat Cheese Tartines

Goat Cheese & Chive Profiteroles

Gruyère Cheese Puffs

White Beans & Garlic Crostini with Rosemary & Tomatoes

Beet "Tartare" with Red Quinoa, Shallots & Avocado

Phyllo Triangles with Southern Greens & Brown Butter

Dates Stuffed with Almonds Wrapped in Bacon

Saffron & Cinnamon-Spiced Chicken in Phyllo

Chicken & Chorizo Skewers

Lamb Meatballs with Garlic, Chiles & Mint in Tomato Sauce

Lamb Turnovers with Herbs & Pine Nuts

Chopped Duck Salad with Peanuts & Tamarind Sauce

Spicy Tofu "Lettuce Wraps"

SEAFOOD

Crab, Artichoke & Spinach Canapés

Smoked Salmon "Pop Tarts" with Cream Cheese & Dill

Salmon Mousse Puffs

Skewered Salmon with Moroccan Spices

Shrimp in Phyllo with Tomato-Ginger Chutney

Cod & Potato Croquettes

Shrimp Beignets

Crab, Celery Root & Green Apple

Grilled Shrimp with Cumin & Red *Chimichurri* Dipping Sauce

DIPS-SPREADS-PÂTÉ

Sicilian Eggplant with Olives, Raisins & Capers

Curried Chicken Breast & Toasted Walnut Pâté

Ground Chickpeas, Roasted Garlic & *Harissa*

Sun-Dried Tomato & Basil Terrine

Hot Spinach, Artichoke & Pecorino Cheese Dip