



Hors d'oeuvres

COOL

Greek Mezze Skewer

French feta cheese, herbed English cucumber, pear shaped tomatoes, Kalamata olive, on a skewer drizzled with extra virgin olive oil

Caprese Skewer

Fresh buffalo mozzarella bocconcini, pear shaped tomatoes, fresh basil on a skewer drizzled with extra virgin olive oil

Kalamata Olives Tapenade & Feta Cheese Phyllo Cups

Phyllo cup stuffed with chopped Kalamata olives, crumbled Feta cheese, Florina chopped red peppers, herbs, extra virgin olive oil

Smoked Salmon Mousse Canapé

Smoked salmon mousse on rye and pumpernickel crostini, fresh dill & red pepper garnish

Octopus Meze Skewer

Char grilled marinated octopus, English cucumber, Florina roasted red pepper

Fresh Tomato Bruschetta

Chopped Roma tomatoes, garlic, basil and extra virgin olive oil on baguette toasted bread

Oven Dried Tomato Bruschetta

Roasted dry Roma tomatoes, herbs, garlic, basil and extra virgin olive oil on baguette toasted bread



Hummus Canapés

Ground chickpeas, sesame tahini, extra virgin olive oil, lemon juice, garlic, herbs and spices on assorted peppers, falafel or pita chips

Pepper Crusted Beef Tenderloin Crostini

Thin sliced grilled pepper crusted beef tenderloin, horseradish sauce, topped with shredded parmesan cheese, basil, arugula and roasted cherry tomatoes, drizzled with extra virgin olive oil on baguette toasted bread

Smoked Salmon Pinwheels

Smoked salmon, cream cheese, brunoises red onion, chopped capers rolled in spinach tortilla cut into coins

Spicy Crab Spoon

Spicy crab salad served on an endive leaf

Pacific Rim Nacho

Seared rare Ahi tuna, won ton skin, wasabi crème fraîche

Mini Cucumber with Dill & Shrimp

English cucumber cups filled with dill & shrimp salad

Ancho-Grilled Shrimp Canapé

Ancho marinated grilled shrimp, mascarpone cheese and jalapeño compote on crostini



WARM

Chicken Souvlaki

Char grilled chicken breast cubes skewered alternately with onions, multi-colored bell peppers, spices, herbs, butter lemon

Kefta Souvlaki

Two herbed meatballs, skewered alternately with onions, multi-colored bell peppers, beef base glaze

Gyro Roulade

Gyro meat, shredded mozzarella cheese & slaw rolled in a flour tortilla, tzatziki

Saganaki Skewer

Halloumi cheese, pita crostini, pimento stuffed green olive

Spanakopita

Crispy phyllo pastry, spinach, feta cheese, onions, dill and herbs

Tiropita

Crispy phyllo pastry, four cheese filling, herbs

Kotopita

Herbed chicken and feta cheese in a filo pastry crust, topped with Kalamata olives tapenade

Spinach Artichoke Phyllo Crowns

Phyllo cups filled with spinach artichoke dip, white cheddar cheese, pico de gallo garnish



Lamb Rack Chop Lollipop

Char grilled herbed baby lamb chop, Mint compote

Baby Potato Skins

Mini oven roasted potato skin truffle scented, bacon bits, cheddar cheese, sour cream, scallions

Chorizo & Chicken Tinga Empanada

Chorizo sausage, chipotle chicken, diced potatoes, and assorted peppers, in a pastry crust

Thyme Roasted Duck Confit Vol Au Vent

Duck confit, mushrooms, potatoes, carrots, pancetta, herbs and spices in puff pastry

Mushroom Vol au Vent

Stuffed puff pastry with mushroom filling

Scallop Rumaki

Scallop wrapped in applewood smoked bacon

Jumbo Lump Crab Cakes, Cajun Remoulade, Micro Greens

Oven roasted jumbo lump crab cakes garnished with Cajun remoulade sauce and micro greens

Jumbo Lump Crab Stuffed Mushrooms

Baby bella mushrooms, panko Cajun crab stuffing, sherry drizzle