

## APPETIZERS



*Nourishing Gourmet Uses Many Seasonal, Local & Organic Ingredients. 15% Service Charge Includes Plates, Cutlery, Napkin & Buffet Linens, Servers, Chefs, Delivery, Set-Up & Tear-down.*

### *Appetizer Service*

*Depending On Number Of Guests, Variety Of Items Selected, & Amounts Of Food Required*

Prosciutto Wrapped Prawns with Mango Pineapple Salsa  
Smoked Salmon Crostini with Lemon Dill Crème Fraiche  
Prosciutto & Cream Cheese Wrapped Asparagus  
Tarragon Chicken & Mushroom Cream Crostini  
Antipasto Tortellini Skewers with Green Olive  
Greek Style Quinoa Cucumber Cups with Grape Tomatoe  
Fig & Brie Cheese Filo Tartlets  
Warm Seafood Brochette  
Mini Roast Beef Stuffed Yorkshires with Horseradish Cream & Red Onion Relish  
Spanikopita Triangles with Tzatziki  
Samosas with Mint Tamarind Chutney  
Thai Prawn Spring Rolls with Peanut or Sweet Chili Sauce  
Moroccan Chicken Charmoulla Skewers  
Mini Beef or Chicken Kababs with Lemon Garlic Herb Marinade  
Beef Teriyaki Sautee Skewers  
Filo Quichelets with Roast Vegetables & Feta  
Fresh Heirloom Tomatoe Bruschetta with Shaved Parmesan  
Asian Pork Belly Skewer with Pickled Radish  
Cocktail Prawns with Brandy Lemon Cream & Cocktail Sauce  
Mini Ham & Swiss Quiche  
Goat Cheese Crostinis with Fig Jam or Chutney & Balsamic Glaze  
Mini Zucchini Roll Ups with Mint Goat Cheese & Red Bell Pepper  
Cream Puffs with Dilled Cream Cheese & Shrimp & Salmon Stuffing

### *Grazing Tables*

*Displayed on choice of platters, wooden boards or large maple burl (burl rental fee applies)*

Assorted Crackers, Homemade Crostinis, Dips, Fruit,  
Local & European cheeses, Meats, Chocolate, Pretzels & Garnishes.