

# Appetizers~On the Table

## **Specialty Cheese/Nut/Fruit Presentation**

French Brie En Croute~Apricot Preserves  
Mediterranean Torte~Buttercream Layers/Basil Pesto/Sundried Tomato Pesto/Tapenade  
Imported Swiss/Wisconsin Cheddar Wedges  
Fresh Roasted Almonds/Cashews  
Seasonal Fruit Display/Grape Medley  
Garlic Crostini/Assorted Crackers

## **Mediterranean Antipasto Grande Presentation**

Mediterranean Cheese Torte  
Muffeletta Sandwiches  
Mozzarella Pearl Spedini  
Kalamata/Sicilian Olives, Garlic/Lemon Zest/Fresh Herbs  
Seasonal Fruit Medley  
Garlic Crostini/Rolls/Rustic Breads

## **Charcuterie Presentation**

### **Chef's Choice of Imported Cured Meats/Imported Cheeses**

French Brie En Croute  
Mediterranean Torte  
Dried Fruits/Local Honey/Stone Ground Mustard  
Marinated Olive Medley  
Baguette Slices/Garlic Crostini  
50 / 70 Guests

## **Slider Bar**

Philly Cheesesteak Wit/Baguette  
Pulled Pork~Caramelized Onions/Blackberry BBQ Sauce, Baguette  
Charleston Garlic Chicken, Brioche Bun  
Mozzarella Caprese/Basil Pesto Slider, Baguette  
Muffaletta, Baguette  
Blackened Chicken/Roasted Red Pepper Sauce/Brioche Bun

## **Seafood Station Selections**

Iced Oysters~Classic Cocktail/Mignonette Sauces  
Oysters Rockefeller  
Gulf Shrimp Caribbean  
Shrimp Cocktail~Classic Cocktail Sauce  
Grouper Ceviche~Crispy Tortilla Triangles  
Asian Tuna Tartare~Wonton Crisps  
Jonah Crab Legs  
Mote Marine Caviar

## **Wonderful Meatballs/Roasted Sirloin Meatballs**

Marinara Sauce/Veal Demi/Blackberry BBQ Sauce

### **Soft Taco Station**

Baja Fish, Red/Gold Peppers, Onions  
Pork Latino/Caramelized Onions  
Smokey Pulled Chicken/Caramelized Onions  
Sirloin Picadillo  
Garlic Marinated Flank Steak  
Pico de Gallo/Cheddar Cheese/Sour Cream/Flour Tortillas  
Citrus Cabbage Slaw

### **Singapore Noodle Bar**

Asian Noodles/Fancy Cut Vegetables/Peanuts/Cilantro

### **Mozzadini Bar**

Herbed Mozzarella Pearls, Marinated Herbed Tomatoes/Genoa Salami/Garlic Crostini

### **Herb Crusted Beef Tenderloin**

Horseradish Crema/Rolls

### **Osetra Caviar**

Potato Pancakes, Classic Accompaniments

### **Blackened Chicken**

Roasted Red Pepper Crema/Rolls

### **Scottish Smoked Salmon**

Toast Points/Scallion Cream Cheese/Classic Garnishes

### **A Taste of Provence~Crostini Bar**

Mountain of Garlic Crostini, Marinated Herbed Tomatoes  
Marinated Artichoke Hearts, Tapenade

### **Roasted Sides of Atlantic Salmon Balsamico**

### **French Brie En Croute/Fresh Roasted Almonds**

Crostini/Assorted Crackers

### **Mediterranean Torte**

Buttercream Layers/Basil Pesto/Sun Dried Tomato Pesto/Tapenade, Crostini/Assorted Crackers

### **Herb Marinated Montrachet Medallions**

Crostini/Assorted Crackers

### **Seasonal Fruit Display**

### **Jumbo Shrimp Cocktail**

Classic Sauce/Florida Citrus Garnish

### **Roasted Red Pepper Hummus**

Grilled Flatbread, Vegetable Fan Medley

## **Asian Tuna Tartare**

Crispy Wonton Triangles

## **Smoked Salmon Triangles**

Crispy Flatbread, Smoked Salmon/Scallion Cream/Capers

## **Ahi Tuna Slice**

Wonton Crisps/Cholula Crema

## **Gyro Bar**

Spiced Shaved Pork or Chicken, Onion/Tomato/Tzatziki Sauce  
Petite Pita Triangles, Dukkah Sprinkle