



# Butlered Hors d'oeuvres

ANTIPASTO SKEWERS  
COUNTRY HAM BISCUITS  
FRESH TOMATO MOZZARELLA BRUSCHETTA  
HUMMUS WITH OLIVE TAPENADE IN PHYLLO SHELLS  
MINI CAPRESE SKEWERS  
MUSHROOM VOL AU VENTS  
SHOTS OF SOUP—HOT OR CHILLED  
SHRIMP & TARRAGON ON BAGUETTE SLICE  
SHRIMP WITH DILL IN PHYLLO SHELLS  
SMOKED SALMON ON BLACK BREAD WITH SWEET DILL VINAIGRETTE  
SMOKED SALMON ON FRIED WONTONS WITH WASABI CREAM  
SPANIKOPITA  
SPINACH ARTICHOKE DIP ON PITA ROUND  
SPINACH BRIE DIP ON PITA TRIANGLE  
TEA SANDWICHES  
WARM BRIE & ALMOND CROSTINI  
WARM BRIE & FRESH RASPBERRY CROSTINI  
WARM CRAB DIP ON BAGUETTE SLICES

BEEF TENDERLOIN CROSTINI WITH PESTO  
BEEF SATAY WITH THAI PEANUT SAUCE  
CHICKEN SATAY WITH THAI PEANUT SAUCE  
CLASSIC SHRIMP COCKTAIL  
CRAB WITH SESAME & LIME IN PHYLLO SHELLS  
LIME & CILANTRO MARINATED SHRIMP COCKTAIL  
MINI CRAB CAKES REMOULADE  
MINI SHRIMP & GRITS  
SCALLOPS WRAPPED IN BACON IN HOISIN SAUCE

GRILLED MINI LAMB CHOPS WITH MINT PESTO  
MINI CLASSIC LOBSTER ROLLS  
STONE CRAB CLAWS