

*Savoir*  
**FARE**  
Restaurant & Catering

# Stationary Hors d'oeuvres

ARTICHOKE DIP WITH BREADS  
CLASSIC CHICKEN LIVER PÂTÉ WITH DIJON & CORNICHON  
COUNTRY HAM BISCUITS  
COUNTRY PÂTÉ WITH DIJON & CORNICHON  
FRESH VEGETABLE CRUDITÉ WITH HERB DIP  
HUMMUS WITH PITA, FRESH VEGETABLES & ASSORTED OLIVES  
SALMON OR CRAB MOUSSE  
SPINACH ARTICHOKE DIP WITH BREADS  
SPINACH GRUYERE DIP WITH PITA BREAD  
SWEDISH STYLE MEATBALLS  
SWEET BBQ MEATBALLS  
TRI-COLORED DEVILED EGGS—TRADITIONAL, HERB & CURRY

BEEF SATAY WITH THAI PEANUT SAUCE  
BEEF SATAY WITH GUINNESS STOUT SAUCE  
CHICKEN SATAY WITH THAI PEANUT SAUCE  
CHICKEN SATAY WITH BLACK BEAN SALSA  
CLASSIC SHRIMP COCKTAIL  
IMPORTED & DOMESTIC CHEESES WITH FRESH FRUIT & CRACKERS  
MINI CRAB CAKES REMOULADE  
LIME & CILANTRO MARINATED SHRIMP COCKTAIL  
SCALLOPS WRAPPED IN BACON IN HOISIN SAUCE  
SMOKED SALMON DISPLAY WITH FRIED WONTONS & WASABI CREAM  
WARM CRAB DIP WITH WHITE WINE SERVED WITH BAGUETTE SLICES  
WARM SHRIMP & TARRAGON DIP SERVED WITH PITA BREAD