

COCKTAIL RECEPTION MENU

PASSED HORS D'OEUVRES

CHICKEN MOLE SKEWER

Chili & lime marinated chicken, drizzled with a rich mole sauce, garnished with green onion slivers

GRILLED TUNA WASABI CRISP

A grilled tuna slice, marinated in an herbed soy sauce, garnished with a wasabi crème fraiche and micro greens, served on a crispy wonton triangle

ASPARAGUS WRAPPED PROSCIUTTO

Grilled asparagus, wrapped with thinly sliced prosciutto
Served with a balsamic drizzle



BACON & BLEU CHEESEBURGER SLIDER

Topped with bleu cheese crumbles and bacon, served on a mini pretzel roll

SIRLOIN STUFFED MUSHROOMS

Mushrooms filled with a sirloin and parmesan stuffing

PROSCIUTTO & GOAT CHEESE CROSTINI

Shaved prosciutto piled on a goat cheese base, with dried fig slices and dill garnish served on a crostini

BRUSSEL SPROUT BRUSCHETTA

Shredded brussel sprouts, olive oil, red onions and crushed red pepper served with lightly toasted crostini & shaved Fontinella

BEEF WELLINGTON WONTON PURSE

Tenderloin, topped with a mushroom ragu, wrapped in a crispy wonton purse, served with a dijon mayonnaise sauce

BAKED BRIE & FIG JAM TARTLET

Melted brie cheese with fig jam and a sliced fig garnish served in a savory tartlet shell

