



Cocktail Buffet Reception

PASSED HORS D'OEUVRES

Sesame Saku Tuna Roll in Japanese Cucumber Ribbon with Chili Mayonnaise

Onion Flatbread with Peach-Basil Relish & Boucherolle

Jicama Star with Avocado- Corn Relish

Honey-Soy Glazed Chicken Pot Sticker with Ginger-Chili Dipping Sauce

BUFFET

A Selection of Cocktail Wraps:

Cajun Chicken

Grilled Vegetable Black Bean & Arugula

Grilled Portobello Cocktail Wrap

with Queso Fresco, Avocado & Chipotle Mayo

BBQ Beef Brisket Sandwiches on Homemade Buttermilk Biscuits

Skewered Eggplant Falafel with Orange-Tahini Dipping Sauce

Mediterranean Chicken Salad in Crisp Phyllo Cup

Caprese Skewers

Smoked Salmon & Creme Fraiche Pizzette

*Citrus Ceviche served in Flared Shooter
(shrimp, scallop, mango, citrus, cilantro)*

ARTISAN CHEESES

(Boucherolle, Muenster Gerome, Petit Basque, La Roche Blu, Humbolt Fog) with dried and fresh fruits, Marcona almonds, baguettes slices, lavosh crackers

SWEETS

Mini Creme Brulee

Bite Size Chocolate Dipped Cheesecake "Lollipops"