



APPETIZERS

SIGNATURE APPETIZERS TO MAKE YOUR COCKTAIL HOUR DELICIOUS



FILM NEGATIVE

STATIONARY COLD PLATTERS, PER 75 GUESTS

- Specialty cheese board w/ fontina, brie, mini mozzarella, goat cheese and liver pate served with assorted crackers.
- Fresh seasonal vegetable crudités with dips.
- Smoked Salmon Platter. Includes traditional condiments.
- Antipasto Platter. Assorted meats, cheeses, olives, mushrooms, roasted red peppers & pepperoncini.

STATIONARY HOT APPETIZERS, PER 100 PIECES

- Homemade mini Italian meatballs w/ grated parmesan cheese.
- Vegetable Quesadillas. Seasoned & served with salsa & sour cream.
- Chicken Quesadillas. Seasoned & served with salsa & sour cream.
- Vegetarian spring rolls served with sweet chili dipping sauce.



FILM NEGATIVE

PASSED HOT APPETIZERS, PER 100 PIECES

Earth

- Italian style bruschetta. Roma tomatoes, garlic, onion, parmesan & balsamic glaze.
- Phyllo triangles stuffed with spinach & feta cheese.
- Stuffed Mushrooms with garden vegetable stuffing.
- Watermelon, feta cheese & fresh mint skewers.

Land

- Marinated chicken teriyaki on skewers with sesame seeds.
- Coconut chicken on skewers served with sweet chili dipping sauce.
- Marinated beef teriyaki on skewers with sesame seeds.
- Lollipop lamb chops with mint jelly or balsamic drizzle.

Sea

- Stuffed Mushrooms with crab & scallop stuffing.
- Scallops wrapped in bacon, traditional style.
- Scallops wrapped in bacon, brown sugared.
- Native crab cakes served with chipotle lime aioli.



FILM NEGATIVE

PASSED COLD APPETIZERS, PER 100 PIECES

- Fresh cantaloupe & melon wrapped in prosciutto.
- Grape tomato, mini mozzarella balls and fresh basil skewers served with balsamic drizzle.
- Fresh jumbo shrimp cocktail with homemade cocktail sauce & lemon.
- Teriyaki grilled shrimp served with mango salsa.

ALL FOOD SUBJECT TO MARKET PRICING, 7% TAX & 18% SERVICE CHARGE