

# Peace on Earth

*Choose Up to Six Selections:*

## **'One Potato, Two Potato, Three Potato Bar!'**

*Your Guests' Will Fill Disposable Martini Glasses with the Following:*

*Garlic Whipped Mashed Potatoes: Cheddar cheese, chopped bacon, sour cream, scallions and savory brown gravy and Buttery Sweet*

*Mashers: Mini marshmallows, brown sugar, maple syrup, candied walnuts*

## **'Eggstravanza! ~Classic Deviled Eggs by the Dozen**

*Egg yolks blended with sour cream, mayonnaise and minced red onions with Dijon mustard and dash of Tabasco*

## **Fruit & Cheese Platter**

*A selection of imported and domestic cheeses garnished with fresh fruits, dried fruits, nuts and gourmet crackers, flatbread crackers and Lavosh*

## **Vertical Vegetable Crudite Culinary Display**

*Unique display of fresh seasonal vegetables in clear glass vases elevated at various height with lemon tarragon sauce and roasted red pepper hummus*

## **Italian Batons**

*Plump grape tomatoes with fresh Mozzarella skewers drizzled with Balsamic glaze*

## **Bruschetta Rustica & Bruschetta Polenta Platter**

*Toasted baguettes topped with Roma tomatoes, garlic and chiffonade basil and polenta wedges with sun-dried tomato salsa*

## **Chix Stixs**

*Chicken breast flavored with lemon and garnished with snow peas on sticks*

## **Ahi Yakitori**

*Seared skewered Ahi tuna drizzled with Q-sabi sauce (creamy sauce of wasabi and cucumbers)*

## **Sorry Charlie!**

*Sushi grade Ahi tuna marinated in lime juice with a blend of exotic Asian seasonings on disposable wonton spoons*

## **Musabi (moo-soo-bee)**

*Hawaiian sushi staple! Fried Spam on sushi rice with avocados, slivered cucumbers with black sesame seeds wrapped with nori*

## **Shaken Not Stirred" Shrimp Martinis**

*Plump shrimp with house made Pico de Gallo, avocados, spicy cocktail sauce served in disposable martini glasses AND*

*Chilled shrimp served with spicy Cocktail sauce and lemon wedges*

## **Smoked Salmon**

*Served with toasted baguettes with whipped cream cheese, capers and chopped Bermuda onion*

## **Crab Rangoon**

*Morsels of snow crabmeat, cream cheese and spices wrapped in crisp spring roll wrapper served with soy sauce and sweet n sour sauce for dipping*

## **Steak & Thai'ed**

*Skewered Thai flavored steak with fresh mint served with a lime, jalapeno and mint sauce*

## **Cali Mini Crab Cakes**

*Served with spicy Remoulade sauce*

## **Mini Beef Wellingtons**

*Beef tenderloin medallions with imported mushrooms wrapped in French style puff pastry*

## **Wee Brie**

*Raspberry and brie encased in puff pastry baked golden*

## **Artfully Displayed Steak OR Chicken Satay (OR Combo)**

*Marinated in a blend of coconut milk and spices beautifully displayed on fresh pineapple stems served with spicy peanut sauce*

## **Scallops Wrapped in Bacon with Honey Mustard Sauce**

## **Maki Sushi**

*Smoked salmon with fresh spinach leaves, roasted sesame seeds hand and double rolled in nori and rice paper*

## **Sassy Samosas**

*Pastry stuffed with mashed potatoes, green onions, cabbage and carrots with hint of curry*

## **It's Greek to Me!**

*Triangle filo pastry filled with spinach and Feta baked golden*

**\$17.95 per Person**

*Subject to Service Charge and Local Sales Tax*