

## 2008 Hors D'oeuvres

Martini Salads  
*-seasonal selections-  
Served in a Martini Glass  
1.5 glasses per person*

Mini Lamb Chops  
*with mint pesto*

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Grilled Scallop on Artichoke Pancake  
*Lemon-caper or saffron aioli*

Spicy Lamb, Pine nut and Currant Lollipops  
*with tzatziki dipping sauce*

Smoked Trout Lollipop  
*with horseradish, dill and pistachios*

Fontina and Prosciutto Mini Grilled Cheese

Moo Shu Pork  
*served in a won ton cup with plum sauce*

Macaroni and Cheese Cupcake

Asparagus Tips  
*wrapped in phyllo with asiago cheese*

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### **From the Ocean**

Sand Dollar Crab Cakes  
*spicy cayenne – sherry dip*

Prosciutto Wrapped Prawns  
*with lemon garlic aioli*

California Sushi Rolls  
*soy dipping sauce*

Ahi Tuna Tartar  
*on asian cucumber*

Smoked Salmon Mousse  
*on petite pumpnickel with dill, capers and  
crème fraiche*

Chilled Prawns with Cocktail Sauce

Grilled Cilantro and Lime Marinated Prawns  
*served on colorful corn chips with avocado salsa*

Endive Scoop with Wasabi Ahi Tartar

Sweet Cherry Tomato  
*filled with fresh tuna salad*

Thai Crab Salad  
*in endive leaves*

Sesame Shrimp  
*ginger-tahini dipping sauce*

Pesto Crusted Prawns

Hot Smoked Salmon Cakes  
*with sherry scallion sauce*

Seared Ahi  
*with sesame and lime, served on won ton chip*

### **Ground Bound**

Dried Fig and Smoked Mozzarella  
*wrapped in prosciutto*

Grilled Fennel Wedge  
*wrapped in prosciutto*

Fresh Figs Stuffed with Gorgonzola  
*wrapped in prosciutto*

Asparagus wrapped with Rare Roast Beef  
*horseradish dipping sauce*

Pizza a la Modo Mio  
*bleu cheese, prosciutto, sage and caramelized  
onions*

Grilled Filet of Beef  
*artichoke salsa on crostini*

Palmier  
*with prosciutto, sun-dried tomato and asiago  
cheese*

Mini Sliders  
*with sun-dried cherry ketchup*

Vietnamese Pork Balls  
*with a sweet chile dipping sauce*

Carmel Valley Boulette de Viande  
*with blackberry cabernet sauce*

Grilled Balsamic Artichokes  
*wrapped in flank steak*

Petite Forest Mushroom Tartlettes  
*pancetta and gruyere cheese*

Mini Chile Corn Muffins  
*with pancetta, avocado and cilantro*

**Flight of Fancy**

Grilled Tandoori Chicken with Red Pepper and Apricot  
*served with peanut dipping sauce*

Spicy Chicken Tostadas  
*topped with cheese and guacamole*

Chicken Potstickers  
*chinese vinegar dipping sauce*

Cumin and Coconut Chicken Skewers  
*cilantro honey dipping sauce*

Smoked Chicken and Brie Quesadilla  
*Served with avocado-corn salsa*

Crispy Duck filled Won Tons  
*with Plum dipping sauce*

Bruschetta Pollo  
*with sliced grilled chicken, cambozola and roasted red peppers*

**Vegetarian**

Dates Stuffed with Mascarpone  
*and spiced pecans*

Endive Piped with Lemon Chive Mousse

Spanokopita  
*petite phyllo pastry triangles filled with feta cheese and spinach*

California Goat Cheese and Fig Jam Tartlette

Pissaladiere  
*french style pizza bread topped with caramelized red onions, sun-dried tomatoes, black olives and asiago cheese*

Fried Ravioli  
*with a rich red sauce*

Dried Apricots  
*filled with goat cheese and pistachios*

Melon Cubes  
*with balsamic glaze, arugula and oven dried prosciutto (optional)*

Crostini Mozzarella  
*fresh mozzarella, pesto and marinated grilled eggplant*

Caprese Skewers

Petite Bouchée  
*filled with blue cheese mousse and spiced walnuts*

Polenta Triangle  
*toasted polenta canapé topped with sun dried tomato pesto*

Vegetable Spring Rolls  
*hot dipping sauce*

Tomato Claufoutis  
*with asiago cheese*

Mushroom Caps  
*stuffed with Sage Pesto*

Petite Tartlette  
*filled with leeks, feta and black olives*

**Reception Displays**

Cold Smoked Monterey Bay Salmon  
*classic garnishes*

Pesto Torta  
*A colorful terrine of whipped cream cheese, sun-dried tomatoes and basil pesto*

Baked Brie en Croûte  
*With your choice of filling:*  
*-Jalapeno Jelly*  
*-Roasted Garlic & Sun-dried Tomato*  
*-Apricot and Almonds*  
*-Cranberry Relish with Hot Peppers*

Jumbo Steamed Prawns  
*homemade cocktail sauce, remoulade and lemon (4pc per person)*

Walkaround Caesar Salad  
*with grilled shrimp or chicken*

Chips Ole  
*salsa, guacamole, colored tortilla chips and chile con queso*