

## **COCKTAIL HORS D'OEUVRES RECEPTION**

Minimum of 60 Guests  
(Call us for menu options for smaller groups)

### **Menu Four**

Sliced Roasted Filet of Beef Medallions  
on Toasted Baguettes Bruschetta  
and Served with Horseradish Cream

Mahi-Mahi Ceviche served on  
Demitasse Cups and  
Garnished with Cilantro

Breast of Chicken Stir Fry  
Served with Shrimp Fried Rice

Cascade of Seasonal Sliced Fruits  
Accompanied with Raspberry Coulis

Warm Brie Wheels Topped with  
Sliced Apples and Cinnamon, Served with  
Assorted Carr Crackers and Garlic Toasts

Marinated Medley of Grilled Vegetables  
Nicely displayed on ceramic trays

Fresh Spinach and Artichoke Dip  
Served with Toasted Baguettes

Chilled Cherry Tomato Filled with  
Hearts of Palm and Artichoke Hearts

Fresh Mozzarella and Tomato Bruschetta  
With Fresh Basil

Assorted mini Cheese cakes with tropical toppings, Mini Cannoli  
And Fresh Whole Strawberries Dipped in White Chocolate