

Cocktail Reception Example

Duck rillettes on grilled ciabatta with fresh chevre and Sultanas marinated in port

Brochettes topped with baby mozzarella, grape tomatoes, olive tapenade, basil and a balsamic drizzle

A selection of local artisan and fine European cheeses served with savory bits, rustic breads, fresh fruit and artichoke pate

Shrimp shumai drizzled in tonkatsu, cilantro, and scallions

Beef tenderloin on toasted crack pepper crostini and horseradish cream

Mushroom duxelles, goat cheese, caramelized onion and Madeira baked in puff pastry

Pork and leek dumplings drilled in ponzu sirop

Crab and avocado quesadillas with Pico de Gallo

Grilled rosemary chicken skewers and an orange marmalade-rice wine vinegar dipping sauce

Lamb, orzo and arugula salad in Asian soup spoons

Roasted red pepper soup served in shot glasses accompanied a petit grilled cheese tea sandwich

Chocolate truffles

Lemon curd cakes

Russian tea cookies

Strawberries dipped in Belgian chocolate

