

## Sample Hors D'oeuvre Menu

Grilled Filet on Herb Croutons, Dijon & Watercress

Rosemary Leg of Lamb, Grilled Naan Bread, Fig Relish

Pomegranate Chicken Salad on Grilled Lavash

Grilled Porcini Chicken Skewers

Citrus Cured Gravlax with Cucumber Relish Black Bread

Pepper Crusted Tuna Crostini, Black Olive Tapenade

Roasted Eggplant Turnovers with Dried Cherries and Rosemary

Steamed Spinach and Lemongrass Dumplings Plum Sauce

Asparagus and Roasted Red Pepper Strudel Oven Roasted Filet Crostini

Grilled Radicchio and Pink Peppercorn Tapeande on Toasted Ficelle

Short Rib Tart Dried Plum, Oyster Mushroom, Grilled Brioche

Curry Chicken Grilled Pineapple, Saffron Cream, Endive

Coq Au Vin Pearl Onion, Duxelle, Puff Pastry

Smoked Trout Canape Caper, Fresh Horseradish, Rye

Orange Gravlax Crepe Dill Crepe, Dijon Lemon Zest and Cracked Pepper

Tuna Tartar Jicama, Cucumber, Sea Salt

Salmon Croquette Pea Shoots, Lemon and Avocado Cream

Grilled Eggplant Caviar Toasted Brioche, Pepper Gems

Chickpea and Green Squash Pancake Zucchini Humus, Lemon Zest

### One Bite Sweets

Ganache Tart

Strawberry Meringue Kisses

Ginger Palmier

Pain Perdue

Coconut Madeleine

\*vegan and gluten free options available