



CHRISTMAS HORS D'OEUVRES MENU

BEEF, LAMB & PORK

Beef Wellington Bites with horseradish crème fraîche
Herb-Roasted Pork Loin Crostini with apple mostarda and crispy sage
Rosemary Lamb Lollipops with pomegranate-mint glaze
Steak Crostini with whipped blue cheese and balsamic fig

CHICKEN

Mini Chicken Pot Pies with rosemary pastry
Cranberry-Glazed Chicken Meatballs
Chicken and Waffle Bites with maple-hot honey
Smoked Chicken Tartlets with apple and sage

VEGETARIAN

Cranberry and Brie Phyllo Cups with candied pecans
Wild Mushroom Arancini with truffle aioli
Roasted Butternut Squash Crostini with whipped goat cheese
Spinach and Artichoke Tartlets
Vegan Sweet Potato Cakes with cranberry chutney

SEAFOOD

Mini Crab Cakes with citrus-herb remoulade
Smoked Salmon Blinis with dill crème fraîche
Coconut Shrimp with cranberry-chili dipping sauce
Seared Tuna Wonton Crisps with avocado and sesame

PETITE DESSERTS

Peppermint Chocolate Mousse Shooters
White Chocolate and Raspberry Tartlets
Spiced Eggnog Cheesecake Shooters

INQUIRE WITHIN

MINIMUM OF 12 PERSON