

## GRAND HORS D'OEUVRE BUFFET

### CHOICE OF 7:

\*MINI CHEESE QUESADILLAS  
With Fresh Salsa

\*CHORIZO EMPANADAS

\*MINI CHICKEN OR BEEF TAQUITOS  
With Fresh Salsa

\*CALIFORNIA BAJA ROLLS  
Flour Tortilla, Black Beans, Avocado, Lettuce,  
Pico de Gallo and Cheese

\*CHICKEN WONTONS  
With a Plum Sauce

\*FRIED ARTICHOKE HEARTS

\*PORK POT STICKERS  
With a Sesame Sauce

\*STUFFED DEVEILED EGGS with  
**CHOICE OF:** Traditional **OR** Topped with Caviar

\*IMPORTED AND DOMESTIC CHEESE DISPLAY  
Served with Assorted Crackers and Fresh Fruit Garnish

\*SEASONAL FRESH FRUIT DISPLAY  
With Strawberry Chiffon Dip **OR** Chocolate Fondue

\*WARMED BAKED BRIE CHEESE  
Topped with Brown Sugar and Chopped Nuts, Served  
with French Bread and Fresh Apples

\*TERIYAKI RIBBON CHICKEN SKEWERS

\*ITALIAN SAUSAGE  
In a Marinara Sauce

\*ANTIPASTO SKEWERS  
Fresh Mozzarella, Cherry Tomato and Sun-Dried  
Tomato with a Pesto Sauce

\*BACON WRAPPED DATES  
Stuffed with Sun Dried Apricot

\*SAUTEED MUSHROOMS  
Served in a Pastry Shell

\*BRUSCHETTA

\*BAKED BRIE  
with Brown Sugar & Walnuts Served in a Pastry Shell

\*CASCADING VEGETABLE DISPLAY  
With a Fresh Dill Dip

\*CALIFORNIA BAJA ROLLS

\*TOSSED GREEN SALAD  
With Ranch **OR** Honey Mustard Dressing

\*TOMATO, MOZARELLA CHEESE &  
BERMUDA ONION SALAD

### CHOICE OF 2:

(SERVED WITH ASSORTED BREADS AND SAUCES)

ROAST TOP SIRLOIN  
Served with Sour Cream and Horseradish Sauce

CHAMPAGNE HONEY BAKED HAM

ROASTED TURKEY BREAST

### UPGRADES:

BEEF WELLINGTON  
with Mushroom Pate  
\$6.00 per piece

COCONUT SHRIMP  
with a Plum Sauce  
\$5.00 per piece

FRESH MELON WRAPPED IN PROSCIUTTO  
\$4.00 per piece

SHRIMP SKEWERS  
with Bermuda Onion, Pineapple and  
a Brown Sugar & Garlic Glaze  
\$5.00 per piece