

# SPECIALTY APPETIZERS

The following items can be combined in any fashion and will be priced accordingly. Your professional Quality Catering menu consultant can assist you with putting together your perfect customized menu!

Shrimp salad in cucumber cups  
Brie and raspberry filled puff pastry  
Mini bacon wrapped filets mignons  
Antipasto Skewers  
Caribbean chicken skewers  
Chevre and sundried tomatoes in phyllo cups  
Pesto cream cheese torta with cranberry chutney and crackers  
Hot artichoke-spinach dip with baguettes  
Lamb loin lollipops ( this item is a \$1 per person upcharge)  
Tri color tortellini alfredo  
Beet-pickled deviled eggs  
Tapenade trio with crostinis  
    1) romas and mozzarella  
    2) roasted red pepper, feta, and eggplant  
    3) Kalamata olive tapenade  
Assorted mini deli sandwiches on Hawaiian rolls  
Sausage stuffed mushroom caps with smoked cheddar cheese  
Blue Cheese Stuffed Mushrooms  
Gorgonzola and Pear Foccacia  
Polenta Triangles with Tomato Caper Sauce  
Marinated Mozzarella and dried Tomatoes  
Parmigiano Cheese Pastries with Eggplant Relish  
Vietnamese Fresh Spring Rolls  
Smoked Salmon Pate with Crackers  
Ahi Tartare in Won Ton Cups with ginger soy and wasabi cream  
Rolled Sushi (with smoked Salmon)  
Five-Spice Meatball Kabobs  
Indonesian Beef Coconut Balls  
Sesame-Ginger Pork  
Steak and Sesame Green Bean Rolls  
Thai Galloping Horses ( Seasoned ground pork & turkey in Belgian Endive)  
Coconut Shrimp  
Scampi Skewers