



The Chef & The Wife

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Hot Appetizers

- ~Goat Cheese Croquettes with a drizzle of pepper honey
 - ~Mini Chicken Quesadilla
 - ~Mini Crab Cakes
 - ~Crabmeat Ravioli
 - ~Short Rib Ravioli
 - ~Mini Chicken sandwich topped with basil mayo
 - ~Mini all beef meatballs
 - ~Black bean and chorizo empanadas
 - ~Duck Crepes with a hoisin sauce
- ~Duck Foie Gras dumplings with a truffle sauce
 - ~Mini Cheeseburgers
- ~Mini pulled pork sandwiches with a homemade cabbage slaw
 - ~French dip sandwich
- ~Lamb Kabobs with a homemade tzatziki
 - ~Chicken and Veggie Skewers
 - ~Shrimp and Veggie Skewers

- ~Pan seared scallops with a lemon butter sauce
- ~Petite tomato basil soup served with mini grilled cheese
- ~Hash brown quenelle with a spicy aioli

Cool Appetizers

- ~Tuna Tartare on homemade potato chip
- ~Endive with a quinoa salad
- ~Corn Blini with creme fraiche and caviar
- ~Gougères (similar omnipresence as the cheese straw) topped with pimento cheese and a jalapeno
- ~Vegetable Galette with goat cheese, root vegetables and truffle oil
- ~Lobster Rolls
- ~Mini BLT
- ~Bruschetta with tomato and basil
- ~Strawberry, basil, ricotta cheese Bruschetta
- ~Caprese Salad Skewers (Tomato, mozzarella, balsamic and basil)
- ~Mini potatoes stuffed with tzatziki and bacon
- ~Greek Cucumber cups with ricotta salata
- ~Olive and Shrimp Tapenade
- ~Smoked Salmon on crostini with cream cheese and dill
- ~Smoked Salmon on cucumber with cream cheese and dill
- ~Crostini topped with melted brie and blackberries
- ~Bacon Blue Deviled eggs with roasted garlic and asparagus
- ~Prosciutto wrapped asparagus with a balsamic reduction

- ~Prosciutto wrapped apple with arugula, parmesan
cheese and balsamic reduction
- ~Fresh Figs stuffed with goat cheese (Seasonal)
- ~Shrimp Cocktail served with cocktail sauce
- ~Charcuterie Board
- ~Fresh Fruit
- ~Vegetable Crudite with a lima bean hummus