



Passed Hors D'oeuvres

Price is per dozen, minimum of 3 dozen ordered

Lobster and Mango Martini \$Market price

Layers of fresh lobster and mango salsa

Jumbo Shrimp Cocktail \$19.25

Massive shrimp with our acclaimed spicy cocktail sauce

Lobster Canapés \$21.35

Sweet lobster with sherried cream cheese

Bacon Wrapped Scallops \$21.00

Sweet scallops and smoky bacon

Crab Cakes and Tropical Fruit Chutney 22.25

Golden cakes with mango-papaya chutney

Grilled Chicken Quesadillas \$8.50

Roasted chicken, tons of cheese with lime cream

Sesame Chicken Puffs \$13.25

Marinated chicken in a flaky pastry

Sliced Pork loin and Apple Chutney \$10.50

Roasted and served with a tangy chutney

Peach and Goat Cheese Canapé \$21.25

Peach marmalade with earthy goat cheese on endive

Crisp Pastry Shells filled with Herbed Chevre Cheese \$17.75

Phyllo cups filled with rosemary and thyme goat cheese

Mascarpone and Spinach Pesto Crustini \$12.00

Creamy cheese with house spinach pesto

Nori rolls with Roasted Vegetables and Sweet Mirin \$12.00

Hand made with wasabi and pickled ginger

Boursin Tortilla Bites \$9.50

Savory cheese, salty proscuitto in an herb garlic tortilla

Vegetable Cakes and Aioli \$12.25

Colorful pan seared with garlic-lime aioli

Vegetable Stuffed Mushroom Caps \$12.25

Flavorful button mushrooms piled high with vegetables

Roasted Parmesan Polenta and Garlic Peppernada \$9.50

Hearty cornmeal polenta with a tangy garlic & sweet pepper compote

the Chef & the Gardener