Vegetarian & Vegan Hors d’oeuvres:

* Corn Muffin with Mascarpone & Red Pepper Jelly (c)
* Risotto & Asiago Croquette (h)
* Three Cheese Gougere (h)
* Pesto Marinated Mozzarella & Grape Tomato Skewer (c)
* Sweet Potato & lentil fritter with Mango Chutney & Cashew crema (h)
* Mushroom Ceviche & endive leaves
* Vegetable Rice Paper Wrap with Chili Sauce (c)
* Pesto Marinated Mozzarella, Roasted Butternut Squash, & Grape Tomato Skewer (c)
* Artichoke, Boursin, Spinach, & Gruyere Stuffed Mushroom (h)
* Crispy Asiago Asparagus with Sundried Tomato Aioli (h)
* Tempura squash blossoms stuffed with lemon herb ricotta (h)
* Wild mushroom pate on a parmesan polenta cake with truffle oil (h)
* Cucumber melon gazpacho shooters (c)
* Cauliflower Arancini-cauliflower rice balls light tomato basil sauce(h)
* Mini noodle boxes-soba noodles, red cabbage, mango, cilantro, Thai peanut sauce (c)
* Korean BBQ glazed tempeh skewers with picked cucumber ribbon (h)
* Potato croquettes with saffron aioli (h)
* Dehydrated sweet potato round with guacamole (c)
* Vegan grilled cheese with tomato basil soup shooter(h)
* Goat Cheesecake with red onion jam (c)

Chicken Hors d’oeuvres:

* Asian Chicken Dumpling (h)
* Korean BBQ grilled chicken skewers (h)
* Pecan Encrusted Chicken with Mandarin Orange & Honey Mustard (h)
* Asiago, Sundried Tomato, & Pesto Chicken Bite (h)
* Tandoori Chicken in a Crispy Cup with Cucumber Yogurt Sauce (c)
* Chicken Satay with Peanut Sauce (c)
* Chicken Quesadilla with Chipotle Sauce & Salsa (h)
* Caribbean Spiced Chicken Skewer with Mango-Lime Aioli (c)

Pork Hors d’oeuvres:

* Balsamic Glazed Sausage en Croute (h)
* Glazed pork belly with pickled cucumber ribbon (h)
* Prosciutto Wrapped Asparagus with Sundried Tomato & Gorgonzola Spread (c)
* Bacon Wrapped Fig with Port Glaze (c)
* Cuban Pork on Brioche Bite (c)
* Prosciutto Wrapped Fig with Chevre & Candied Pecan (c)
* Pork & Scallion Meatball with Soy-Ginger Sauce (h)
* Pesto Marinated Mozzarella Wrapped with Prosciutto & cube of melon (c)
* Prosciutto Wrapped Shrimp with Lemon Aioli (h)
* Caramelized Bacon with Citrus Pecan (h)
* Antipasti Skewer with Salami, Olive, Marinated Mozzarella, Grilled Zucchini, & Artichoke (c)

Beef Hors d’oeuvres:

* Italian Meatball with Tomato-Basil Sauce (h)
* Moroccan Meatballs with Pomegranate glaze (h)
* Ginger-Sesame Soy Beef Tenderloin Cube with spicy miso aioli (c)
* Mini Yorkshire Pudding with Rare Beef Tenderloin & Horseradish (h)
* Steak Bites with blue cheese butter (h)
* Beef Wellington Bites (h)
* Barbacoa beef on a crispy corn tortilla (h)
* Rare Flank Steak Wrapped Asparagus with Hoisin Glaze (c)

Lamb Hors d’oeuvres:

* Balsamic & Rosemary Baby Lamb Rib Chop (h)
* Grilled Leg of Lamb on Naan Bread with Hummus & Raita (c)

Duck Hors d’oeuvres:

* Crostini with Goat Cheese, Red Onion Jam, & Rare Sliced Duck Breast (c)
* Balsamic marinated blackberry wrapped in seared duck breast

Egg Hors d’oeuvres:

* Deviled Eggs (c)
* Smoked salmon deviled eggs with roe
* Lobster & Truffle deviled eggs
* Beet pickled deviled eggs
* Deviled quail eggs

Turkey Hors d’oeuvres:

* Turkey & Sundried Tomato Meatball with Basil Sauce (h)

Seafood Hors d’oeuvres:

* Thai Ginger-Lime Shrimp (c)
* Tuna Poke with wakame on a crispy rice cake (c)
* Sesame Seared tuna on a crisp cucumber with spicy miso aioli (c)
* Tuna tartar wit shallots, Dijon, capers, lemon, micro basil in a crispy cone (c)
* Butter poached Cajun shrimp po’ boy (h)
* Seared Diver scallop, Sweet Corn puree, lemon basil oil (h)
* Grilled Caribbean Shrimp with Chipotle Horseradish Sauce (h)
* Shrimp & Vegetable Rice Paper Wrap with Chili Sauce (c)
* Prosciutto Wrapped Shrimp with Lemon Aioli (c)
* Spicy Coconut Shrimp with Pineapple Tartar Sauce (h)
* Paella Risotto Croquette (Chorizo & Shrimp) with Roasted Red Pepper Sauce (h)
* Jambalaya Skewer with Shrimp, Chicken, Onion, Bell Pepper, & Cajun Remoulade (c)
* Bacon Wrapped Scallop with Maple Balsamic Glaze (h)
* Miniature Crab Cake with Chipotle Sauce (h)
* Mini Maine Lobster Roll (c)
* Smoked Salmon Tartare & Guacamole in a Crispy Cup (c)
* Miso Glazed Salmon Cubes (c)
* Cube of Salmon with Green Goddess Sauce (c)