



A PERSONAL CULINARY EXPERIENCE

TO MAKE YOUR RESERVATION CONTACT
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COLD SELECTIONS

Boiled Jumbo Gulf Shrimp Spicy Cocktail Sauce

Assorted Artisan Meats and Cheeses with Marinated Vegetables

Smoked Salmon on Potato Blini with Caviar and Crème Fraiche

Select Florida Seafood Ceviche with assorted chips for dipping

Vegetable Summer Rolls with Cashew dipping sauce

Southwestern style Chicken Salad in Profiteroles

Blue Crab and Avocado on Cucumber Cups

HOT SELECTIONS

Jumbo Gulf Shrimp "Margaritaville"

Assorted Mini Quiche (spinach and bacon, ham and cheese,
Prosciutto and Swiss)

Tuscan Grilled Bruschetta with Fresh Mozzarella, Olives, and
Tomatoes

Melted Gorgonzola and Caramelized Onions in Phyllo Cups

Steamed Prince Edward Island Mussels with Garlic, Leeks and Carrots

Garlic and Herb Marinated and Grilled Lamb Chops

Meatballs (Sweet and Sour or Swedish)