

Pass Around Appetizers for Full Service Caterings

Group 1

Gruyere Gougeres
Rosemary shortbreads with goat cheese & roasted cherry tomatoes
Belgian Endive Spears with curried chicken salad
Polenta Triangles with chipotle tomato relish & fontina cheese
Mushrooms stuffed with chard, feta & roasted peppers
Focaccia squares with caramelized onions & parmesan
English Cucumber cups with bleu cheese mousse & smoked bacon

Group 2

BBQ Chicken Skewers
Braised Pork Quesadillas with Chipotle Sour cream
Carpaccio Crostini with green peppercorn vinaigrette
Crispy potato cakes with smoked bacon, sour cream & chives
Shaft's Bleu Cheese turnovers
Queso con Chorizo empenadas
Tomato Mozzarella Skewers (Seasonal)
Crispy eggplant rounds with tapenade, basil & goat cheese
Endive Spears with smoked salmon rilletes
Rumaki almond stuffed date wrapped in bacon

Group 3

Gazpacho in cucumber cups
Vichyssoise in potato cups
Ahi Tuna on Crostini with curry aioli
Wild mushroom bruschetta with white bean puree & truffle oil
Grilled Beef Skewers with smoked tomato vinaigrette
Roast Beef with horseradish on garlic crouton
Citrus marinated prawn & snow pea skewers
Bacon & Parmesan puff pastry twists

3 choices (all from group 1)	\$3 per person
3 choices (one from each group)	\$5 per person
5 choices (two each from groups 1 & 2, one from group 3)	\$8 per person
5 choices (one from group 1, two from group 2 & two from group 3)	\$9 per person

Stationary Appetizers

Seasonal Raw Vegetables with housemade ranch dressing	\$100 per 50 guests
Seasonal Fruit Platter with coconut-lime yogurt	\$200 per 50 guests
A selection of five artisan cheeses with seasonal garnish & crostini	\$150 per 50 guests
Grilled & Roasted Vegetable Platter	\$150 per 50 guests
Antipasto platter sliced salamis and cured meats, cheese & olives	\$200 per 50 guests
Wild Mushroom Pate with toasted hazelnuts, white truffle oil & crostini	\$150 per 50 guests
Shaft's Bleu Cheese & New York White Cheddar Ball, toasted pecans & crackers	\$150 per 50 guests
Poached Prawns & housemade spicy cocktail sauce	\$200 per 50 guests
Hummus with Pita chips	\$100 per 50 guests
White Bean & Roasted Garlic Dip with crostini	\$100 per 50 guests
Roasted Pepper Chimichurri sauce with large crostini	\$150 per 50 guests
Mixed Nuts with rosemary & sea salt	\$16 per quart
Marinated olives	\$16 per quart

(For less than 50 guests add \$1 per person)

**Depending on the length of service for appetizers it may be advisable to order stationary appetizers for half the total amount of your party.*