

# COCKTAIL HORS D'OEUVRES RECEPTION

Minimum of 60 Guests

(Call us for menu options for smaller groups)

## Menu Two

Baked Mushroom Caps  
Filled with Crabmeat or Chorizo

Tenderloin of Beef Medallions Bruschetta  
With Creamy Horseradish Sauce

Pecan Crusted Chicken Tenderloins served  
With Sweet and Sour Sauce

Bow Tie Pasta ala Marquegiana  
Topped with Parmesan Cheese

Cajun Spinach and Artichoke Dip  
Accompanied with Toasted Pita Triangles

Chilled Poached Salmon fillets  
Accompanied with Russian salad

Tropical and Seasonal Sliced Fruits  
Accompanied with Chocolate Fondue

Chefs Brie Cheese Topped with Apricot Chutney  
Accompanied with Grapes and  
Served with Assorted Crackers - Garlic Toasts

Cherry Tomatoes Filled with  
Avocado Corn and Roasted Red Peppers

Assorted French Pastries, Mini Lemon Bars  
and Fresh Strawberries Dipped in Chocolate