

Fancy to Fantasy Catered Affairs

Corporate Office Grand Opening Reception

Station One

Classic Cheese & Meat Display

artistically presented on natural rock slabs

chef's selection of imported & domestic cheeses with Italian meats, grapes, melon & crackers

Station Two

Asian Vegetable Display

elegantly presented in clear glass cubes

*sugar snap peas, jicama, bell peppers, carrots, broccoli
edamame dip, hummus, rice crackers, won ton crisps*

Passed Hors d' Oeuvres

Asian Beef Slider

with tender beef, wasabi mayo, pickled purple onion & cucumber on a tiny bun

Sourdough Bruschetta of Goat Cheese, Sugar-Roasted Peaches

roasted red pepper & basil

Cheddar Polenta Rounds

topped with sweet onion BBQ'd chicken & avocado lime sauce

Grilled Salmon Canapé

with citrus salsa verde

Vietnamese Cones

*fresh, light vegetable salad with lime vinaigrette
in a crispy edible cone*

Feta & Watermelon Spikes

sweet, salty & so refreshing!

Endive Petal with Spicy Tuna Sushi

Caprese Shortcake

roasted cherry tomato & basil whipped goat cheese on a tiny savory shortcake

Petite Fancy Desserts

tray-passed selection of delectable small-bite-size desserts

Sparkling Water

Infused Water

ice water with watermelon & rosemary