



passed hors d'oeuvres

- *prosciutto crostini topped with fennel slaw
- *seared tuna crostini with white bean puree
- *roasted cauliflower puree with toasted hazelnuts
served on spoons

hearty hors d'oeuvres & platters served on buffet

- *beef tenderloin with horseradish aioli
- *Minted lamb chops with pineapple chutney
- *duck sausage with caramelized leeks & dijon
- *roasted prawn brochettes on rosemary skewers
- *assorted artisanal cheese and charcuterie platter served with focaccia
bread
- *roasted winter vegetables
- *quinoa & black bean salad with dried cranberries & lime cilantro
vinaigrette
- *arugula salad with roasted beets, shaved fennel & caña de cabra

sweets

- *mixed fruit tartlets
- *chocolate covered strawberries
- *dark chocolate & cocoa covered marcona almonds