



SAMPLE "LIGHT HORS D'OEUVRES" WEDDING MENUS

Please use these menus as a guide for your imagination. We are happy to create a menu according to the season, the occasion, and most importantly, to your personal taste.

Traditional

Mini Crab Cakes with Rémoulade
Smoked Salmon Canapé with Dill Butter on Black Bread
Mini Shortbreads with Roasted Cherry Tomato and Feta
Lemon Chicken Salad Tartlets
Orange Muffins with Smoked Turkey and Lemon Verbena Jelly
Assorted Cheese Presentation served with Crackers
Fresh Vegetable Presentation with Spinach Dip
Assorted Fresh Fruit and Berries

Southern

Mini Country Ham Biscuits
Mini Oyster Po' Boys with Cajun Mayonnaise
Pickled Shrimp with Smoked Tomato Rémoulade
Southern Style Spicy Pecans
Assorted Tea Sandwiches such as Pistachio Chicken Salad, Tomato Basil and Cucumber
Cheddar Linzers with Pepper Jelly
Fresh Fruit and Assorted Cheese Presentation served with Crackers

Mediterranean

Italian Shrimp Crostini
Fontina Risotto Balls
Moroccan Salmon Skewers with Citrus Dipping Sauce
Grilled Lamb Brochettes with Mint Yogurt Dip
Grilled Zucchini Canapé with Roasted Peppers and Feta Cheese
Seasonal Berries with Zabaglione
Asparagus and Haricots Verts Presentation with Olive Tapenade

Asian

Coconut Shrimp with Thai Curry Dipping Sauce
Jasmine Rice Cakes with Smoked Salmon and Wasabi
Chicken Satay with Peanut Ginger Sauce
Thai Beef Skewers with Thai Dipping Sauce
Jao Zi (Pork Dumplings) with Soy-Scallion Dipping Sauce
Vietnamese Vegetarian Spring Rolls with Asian Dipping Sauce
Fresh Fruit

Southwestern

Pork Empanadas
Baby Shrimp and Guacamole on Tortilla Crisps
Grilled Salmon on Ginger-Jalapeño Rice Cakes
Assorted Quesadilla Triangles such as Mango Brie, Chorizo Manchego and Sweet Potato Tomatillo
Tomato-Cilantro Salsa with Blue Chips and Tropical Fruit Salsa with Corn Chips