

New Appetizers
All Homemade
\$2.50 Each

HOT APPETIZERS

Zucchini Patties with Dill Dip
Corn Fritters with Raspberry Maple Dipping Sauce
Fried Ravioli Bites with Pesto
Smoked Cheddar and Ham Mini Corn Muffins
Sausage and Mushroom Pizza Pockets
Chicken and Mango Skewers in a spicy Thai sauce
Bruschetta
Quesadillas and Chilies
Fried Stuffed Mushrooms
Egg Plant Rollatini
Meatballs in Tomato Sauce
Sausage and peppers Marinara Sauce
Scallop Ginger Wontons with a Soy Citrus Sauce
Fried Calamari with Marinara Sauce
Capri Kabobs with Sausage, Meatballs and Roasted Peppers
Spring Lamb Chops with mint Demi Drizzle
Curried Chicken with Panko Encrusted Plantains
Braised Short Ribs with Bay Scallops on Crispy Potatoes
Grilled Cheese and Rosemary Bread Kabobs
Jerked Chicken Skewers
Shirt Steak Skewers with Chimichurri Sauce
Mojo Pulled Pork in a Pastry with Mango Chutney

COLD APPETIZERS

Chipotle Shrimp Cocktail Bites with Avacado
Savory Herb Cheese Cake with Fresh Herb and Sundried Tomatoes
Gorgonzola Truffles
Feta Truffles
Goat Cheese Truffles
Shrimp Cocktail
Bleu Cheese and Walnuts with Endive
Marinated Mozzarella with rosemary Skewers
Blue Cheese Pecan Phyllo Bites
Tomato Basil and Fresh Mozzarella Skewers
Caper Shrimp Phyllo Tarts
Ceviche served in Tostones
Smoked Salmon and Chive Cream Cheese on Toast Points
Florida Lobster Sushi Rolls with Ponzu Sauce
Assorted Sushi
Tuna Tartare served on Plantain Chips
Brushetta with Tomato, Basil, Garlic and Red Onion
Endive with Goat Cheese, Sundried Tomatoes and Toasted Walnuts
Prosciutto and Melon