

❖ APPETIZERS ❖

DISPLAYS

Sampler Bouquet • hand cut carrot & zucchini flowers, broccoli florets, red bell pepper strips, lemon dill dip • Cheese Sampling • crackers & flats Assorted Fruits • Seasonal Selection
Tuscany Tapenade Assortment • Basil, Artichoke, Sundried Tomato & Calamata Olive with
Our Tuscany Style Toasts & Pita Crisps

Baked French Brie wrapped in filo pastry (plain with a fruit sauce), or layered with sundried tomato & basil pesto or dried fruits & nuts, crackers or baguette

Bean Dip Assortment (Italian White, Cuban Black, or Middle Eastern Hummus) Pita/Toasts
Fresh Shrimp Cocktail or Marinated Skewers • Smoked Salmon with condiments

INDIVIDUALS • COLD • Just a sampling

Flank Steak Hoison • Scallion, Sesame Seed & Cilantro

Belgian Endive Slipper /artichoke parmesan tapenade, red pepper confetti & snowpea sprout
Fruit Kabobs • Antipasto Skewers

Herbed Bruschetta with tomato, basil, Italian parsley & capers with EVO over crostini

Smoked Salmon, herbed creamcheese, caper & dill on pumpernickel or in Belgian Endive

Smoked Scallops with orange marmalade mustard, horseradish or chipolté sour cream sauce

Fresh Asparagus wrapped with Prosciutto & French vinaigrette

Italian Eggplant Capanata with Focaccia Bites

Belgian Endive w/Chevre or Brie, Brown Sugar Glazed Smoked Bacon & Granny Smith Apple

Crabmeat Chipolté with Belgian Endive or Corn Tortilla Chips/Fresh Cilantro & Guacamole

INDIVIDUALS • HOT • Just a Sampling

Shrimp & Toasted Coconut Spring Roll • Thai Chili Dipping Sauce

Shrimp Skewer with White Wine, Garlic & Berber Spice

Polenta Square, tomato tapenade & parmesan

Filo Pastries • Fig & Mascarpone Purses • Spanakopita • Asparagus & Asiago Cheese

Baby Rack of Lamb Chops • Rosemary Garlic Crust • Raspberry or Cranberry Sauce

Chicken Skewer with orange maple barbecue, coconut peanut satay or ginger hoison sauce

Chevre` stuffed new potato with fresh chives

Quiche Triangles of Roasted Vegetable or Caramelized Onion with Bacon

Red Wine Marinated Beef Skewer with Horseradish & Herb Sauce

Quesadilla Wedges (flour tortilla, monterey jack, fresh cilantro & scallions) Pico di Gallo Salsa

Oriental Dumplings with our Special Dipping Sauce

Shrimp & Hawaiian Golden Pineapple wrapped with bacon

Stuffed Mushrooms (roasted vegetable, sausage, crabmeat • let's be creative...)

Mini Crabcakes • sauce to fit your menu

Chicken wings ... as you like them ... spicy, oriental, lemon & herb, barbecue...

And the list goes on...

Chef/Owner Norman Todd CIA Graduate Pastry Chef/Food Stylist/Owner Carol Todd

MARKET ROOST FINE CATERING, RESTAURANT & GIFT GALLERY

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