

## **BANQUET APPETIZERS**

*Appetizers can be passed  
or served on a buffet station*

*Appetizers can be added to your banquet package for an additional \$4 for lunch or \$6 for dinner. There is a minimum order of two. Any additional appetizers will be charged at \$2 per person.*

### **CROSTINI TRIO**

Toasted Tuscan bread with an assortment of pates:  
Sun-dried tomato and goat cheese; black olive and artichoke hearts

### **PORTOBELLO MUSHROOM MARSALA CANAPE**

Sautéed Portobello mushrooms with Marsala wine, fresh garden parsley  
and Greek parmesan cheese

### **STUFFED MUSHROOM CAPS WITH SAUTEED SPINACH**

### **ENDIVE LEAVES STUFFED WITH HERBED BLEU CHEESE \$1 extra**

### **SMOKED SALMON CROSTINI \$2 extra**

Norwegian smoked salmon draped over grilled Tuscan bread  
with Crème Fraiche and dill

### **RIPE CHERRY TOMATOES STUFFED WITH HERBED CRABMEAT \$1 extra**

### **MINIATURE MEATBALLS**

Served with tomato basil sauce and parmesan cheese or traditional Swedish preparation

### **CHICKEN SESAME**

Served with honey butter sauce

### **QUESADILLAS**

Choice of cheese, vegetable or chicken

### **GRILLED VEGETABLE SKEWERS**

Drizzled with a balsamic reduction

### **WILD MUSHROOM RISOTTO FRITTERS \$1.50 extra**

### **VEGETARIAN PIZZA**

Topped with tomatoes, spinach and mushrooms

### **ASPARAGUS WRAP \$2 extra**

Tender asparagus and avocado wrapped with smoked salmon, drizzled with lemon vinaigrette

## **BANQUET APPETIZERS**

(continued)

### **SHRIMP DE JONGHE \$4 extra**

Sautéed with garlic butter and bread crumbs

### **SHRIMP COCKTAIL \$4 extra**

### **BARBEQUE SHRIMP AND SCALLOP COMBO \$3.50 extra**

### **COCONUT SHRIMP \$4 extra**

### **SCALLOP AND PORTOBELLO \$3 extra**

Sautéed in a rich, creamy garlic butter sauce

### **OYSTERS \$2.50 extra**

Available fresh, Rockefeller or casino style