

1. Lamb Lollipop with Tapenade
2. Toasted Pita Triangles with Sliced Leg of Lamb and Tapenade
3. Prawn wrapped in a Puff Pastry with Harissa Sauce
4. Thinly Sliced Grilled Filet with Gribiche Sauce on stick
5. Duck Confit with Orange Marmalade on Risotto Cake
6. Crab Cakes topped with Rouille Sauce
7. Polenta Cat with Merguez Sausage and Onion Confit
8. Miniature Beef Wellingtons with Mushroom Duxelle
9. Asparagus Tip Fritter wrapped with White Italian Ham
10. Profiteroles with Lobster and Truffle Oil
11. Flamed Vine Ripe Tomatoes on Parmigiano-Reggiano Crisp
12. Homemade Pistachio Blinis with Caviar and Crème Fraiche
13. Homemade Blinis with Eggplant Caviar and Roasted Red Pepper
14. Cougere with Onetik Cheese and Wild Arugula
15. Steamed Shrimp with Roasted Garlic Aioli
16. Spicy Tuna Tartar served on a Spoon
17. Pesto, Fresh Mozzarella, Proscuitto and Black Olive Crostini
18. Balsamic Glazed Chicken Drum
19. Smoked Trout, Cucumber Horseradish & Dill in a Filo Tart
20. Belgium Endive with Roquefort, Walnut & Apple Chutney
21. Cilantro & Lime Mini Muffin with Maryland Crab Cakes
22. Potato Leek Souffle in Mushroom Cap
23. Proscuitto Spring Rolls with Romaine Lettuce and topped with Herbed Crouton
24. Almond Crusted Goat Cheese with Black Fig and Compote
25. Sliced Braesola with Fresh Ricotta Cheese, Poached Figs in Balsamic & Arugula
26. Duck Proscuitto & Sliced Pear on a Brioche Toast
27. Chef Michel Blanchet's Local Smoked Salmon, Dill Crème Cheese on Mini Bagel
28. Verre de Ratatouille and Goat Cheese Crumble
29. Mango and Avocado Salad Cup with a Pita Chip
30. Fois Gras on Brioche Toast with Apricot Compote
31. Honey Carrot Ginger Flan in Filo Cup
32. Spinach, Greek Feta Cheese and Caramelized Onion Tart
33. Peach & Herb Gazpacho in Shot Glass
34. Grilled Vegetable Napoleon with Zucchini, Red Pepper and Summer Squash
35. Puff Pastry with French Ham and Asparagus Bechemel Sauce
36. Marinated Salmon on Potato Crisp with Meyer Lemon Confit
37. Seared Scallop with Saffron Aioli & Red Pepper sprinkles
38. Filet Mignon on a Stick with Port Wine Sauce Dip