

Tropical Breeze Hors d'Oeuvre Menu

Elegant Fresh Fruit Presentation served with Honey-Lime Yogurt & Fruit Breads

Served with Choice of One of the Following:

International Cheeses served with Assorted Gourmet Crackers

Or

Baked Brie en Croute served with Cocktail Bread

Or

Hot Crab Dip served with Cocktail Bread

And Choice of One of the Following:

Garden Vegetable Crudité served with Peppered Artichoke Dip

Or

Fresh Garden Vegetables stuffed with Herb Cheese or Hummus

Choice of 10 of the Following Butler Passed Hors d'Oeuvres:

Bacon Wrapped Scallops with Water Chestnuts

Empanadas (Chicken, Beef or Vegetarian)

Conch Fritters with Cajun Remoulade

Fried Mozzarella Triangles with Marinara Sauce

Italian Stromboli Bites with Marinara Sauce

Meatballs (Sweet & Sour, Swedish, Polynesian or Kefthetes (Greek Meatballs with Mint)

Mini Maryland Crab Cakes with Cajun Remoulade

Stuffed Mushroom Caps (Crab, Feta Florentine, Sausage or 3 Cheese)

Spanakopita (Spinach & Feta in Phyllo)

Spinach & Prosciutto Crescents

Sweet Corn Fritters with Herb Aioli

Tuscany Beef Skewers (Peppered Tenderloin)

Vegetarian Spring Rolls

Lettuce Wraps with Chicken & Asian Vegetables

Mini Flatbread with Brie & Caramelized Onions

Macaroni & Cheese Balls

Antipasto or Caprese Kebob

Steak au Poivre Crostini with Creamy Horseradish

Tuscan Bruschetta on Grilled Focaccia Bread

Finish with:

Our Viennese Table (*Assortment of Miniature Desserts*)

Served with Water & Iced Tea

\$110 per person



(Sales tax, service charge and park service fee included)