

# BOND

## *Passed hors d'oeuvres:*

*All hors d'oeuvres are butler passed by uniformed wait staff*

*Please select five items*

**\$15.00++ per person**

- Scallops Wrapped in Bacon\*
- Asian Scallops Wrapped in Bacon\*
- Shrimp Cocktail with Cocktail Sauce\*
- Grilled Aioli Shrimp Skewers
- Pan Seared Cajun Shrimp Skewers\*
- Shrimp Scampi Skewers\*
- Chicken Sate with Thai Peanut Sauce
- Pecan Chicken
- Crab Cake with Fruit Chutney
- Coconut Chicken Skewers with Plum Dipping Sauce
- Curried Chicken on a Crispy Baguette
- Miniature Chicken Cordon Bleu
- Bacon Cheddar Almond Crisp
- Potato Croquette with Roasted Red Pepper Aioli
- Tenderloin au Poivre Crostini
- Corn Fritters with Chipotle Aioli Dip
- Deep Fried Mac and Cheese Balls
- Potato Pancakes with Apple Onion Compote
- Sweet Potato Pancakes with Apple Sauce & Sour Cream
- Roasted Red Pepper and Artichoke Heart Tartlets
- Spinach and Feta Cheese Spanakopita
- Crab Cakes with Aioli
- Smoked Salmon on a Bagel Crisp and Capers
- Stuffed Mushroom Caps
- Sausage Stuffed Mushroom Caps\*
- California Rolls with Wasabi, Soy Sauce, Sea Rub, and Ginger
- Tomato Bruschetta with Basil Pesto
- Croque Monsieur with Brie, Bacon, and Maple Dip
- Miniature Reubens
- Russian Blinis with Caviar and Crème Fraiche
- Curried Chicken Skewer
- BBQ Pulled Pork in Phyllo Baskets
- Grilled Lamb with Apple Chutney Crostini
- Seared Scallops on a Potato Crisp with Red Onion Marmalade
- Quesadillas with Monterey Jack Cheese, Cheddar Cheese, Chilis, Scallions, Crisp Bacon or Chicken or BBQ Pork served with Salsa and Sour Cream
- Quesadillas with Cinnamon Apple, Cheddar Cheese, Goat Cheese
- Miniature Asparagus Quiche
- Coney Island Cocktail Franks with Dijon Dip
- Miniature French Onion Bread Bowls
- Spinach and Artichoke Goat Cheese Flatbread
- Balsamic, Fig, and Goat Cheese Flatbread
- Individual Truffle Fries

