

Delectable Delights – Hors d’oeuvres

by Blue Sage Catering

Goat Cheese Terrine

*Layers of soft cheeses, olive tapenade, sun-dried tomatoes and basil pesto.
with Crustini, crackers, flat breads and seasonally fresh vegetables*

Seasonal Fresh Fruits

Gluten Free

With orange-mango yogurt and four berry compote

Mushroom en Croute

Seasonal mushrooms, herbs and cheese rolled in puff pastry

Shrimp Cocktail

Gluten Free

Served Traditional cocktail sauce, fresh tomato-horseradish-avocado and corn relish

Select Five (5) Additional Bites

Bruschetta

Vegetarian

SUMMERTIME

with fresh tomatoes, basil and mozzarella served on herbed Crustini

AUTUMN and After

with sun-dried tomatoes, rosemary, parmesan on peppered Ciabatta

Vietnamese Spring Rolls

Gluten Free

Filled with rice noodles, vegetables, shrimp, mint and bean sprouts

Grilled Watermelon

Gluten Free/Vegetarian

With slivers of jalapeno and balsamic reduction (served cold)

Sake Cured Salmon Cups

Gluten Free

Cucumbers filled with wasabi tobiko and rosettes of cured salmon

Beggar’s Purses

Filled with smoked turkey, pineapple, pepper, tomatillo and sausage

Polenta Cups

Gluten Free/Vegetarian

Filled with mushrooms & herbed cream cheese

Prosciutto Wrapped Asparagus

Gluten Free

With roasted garlic aioli

Chicken and Basil Skewers

Gluten Free

With green peppercorn mustard dipping sauce

North African Salmon Skewer

Gluten Free

With cool mint and yogurt sauce

Twice Baked Baby Potatoes

Gluten Free

With bacon and cheddar

Mascarpone and herb filled cherry tomatoes

Gluten Free