



SOUTH AMERICAN PICO DE GALLO AND CEVICHE STATION

SUMMER FRESH PINEAPPLE SALSA
HOMEMADE MANGO SALSA
SCALLOP AND AVOCADO CEVICHE
FRESH CILANTRO MINT PICO DE GALLO
HOMEMADE CRISPS AND BLUE CORN TORTILLA CHIPS

PRESENTED ON BLACK SATIN TABLE LINENS WITH A WHITE ASHFORD OVERLAY
GARNISHED WITH CILANTRO LEAVES, BAMBOO STICKS, WHOLE PINEAPPLES AND
MANGOS, BANANA LEAVES AND ORCHIDS

BUTLER PASSED SELECTIONS

ASIAN TEMPURA ASSORTED VEGETABLES
PRESENTED WRAPPED IN TISSUE PAPER CONE

MIDDLE EASTERN FLAT BREAD PINWHEELS
CUCUMBER, FETA AND RED PEPPER HUMMUS,
PINE NUTS AND FRESH ARUGULA,
HERB CHEESE, ROASTED VEGETABLES AND BALSAMIC
PRESENTED ON BAMBOO TRAYS

ITALIAN WILD MUSHROOM RAVIOLI
SERVED WITH QUATTRO FORMAGGIO SAUCE PRESENTED ON INDIVIDUAL FORKS
PASSED ON SILVER TRAYS GARNISHED WITH GRAPES

SMOKED SALMON CROSTINI
SERVED ON A TRIANGULAR CRISP WITH TOMATO GINGER CHUTNEY