

## *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 Crudit  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)