

VEGETARIAN and CHEESE

- Southwestern Hush Puppies with Smoked Paprika Aioli
 - Wild Mushroom Terrine on Rosemary Yogurt Flatbread
 - Sundried Tomato, Pumpkin, and Manchego Risotto Balls
 - Stilton Shortbread Crackers with Caramelized Apple and Mascarpone
 - Arugula and Fontina Frittata with Sundried Tomato Tapenade
 - White Almond Gazpacho in Shot Glasses
 - Parmesan Cream Crackers with Spinach and Walnut Pate
 - Ricotta Fritters with Quince Jam
 - Brie and Tart Cherries in Phyllo Purses
 - Avocado Lime Wontons with Cilantro Pesto Dip
 - Carrot and Ginger Fritters
 - Balsamic Glazed Stuffed Mushrooms with Truffle Oil and Herb Bread Crumbs
 - Endive Leaves with Saint Andre and Slivers of Sundried Apricots
 - Grilled Polenta Triangles with Mascarpone and Fig
 - Smoked Corn and Goat Cheese Bocadito with Chipotle Chile Dip
 - Julienne Zucchini and Red Bell Pepper Quesadilla with Goat Cheese
 - Nopalito and Queso Fresco Quesadillas with Salsa Rojo
 - Spicy Vegetarian Samosas with Sweet Vinegar Dip
 - Wild Mushroom Strudel
 - Black Bean Wontons with Tomatillo Salsa
 - Rosemary-Parmesan Twists
 - Palmiers; Sundried Tomato Pesto or Roasted Red Bell Pepper Sage
 - Chipotle Spiced Pecans
 - Spiced Whole Wheat Cumin Crisps with Southwestern Hummus
- BEEF, PORK, DUCK and LAMB

- Herb Marinated Tenderloin of Beef on Brioche Toast Served with Horseradish Aioli
- Radicchio Leaves Filled with Crying Tiger Beef Salad
- Chipotle Meat Balls with a Sage Cream Sauce
- Achiote Chile Beef Skewers with Creamy Tomato Dip
- Empanaditas Filled with Ropa Vieja Served with Cilantro Aioli
- Beef Taquitos Served with Pico de Gallo
- Juniper Marinated Bison Tenderloin on Brioche Toast served with a Smoked Cherry Aioli
- Cajun Stuffed Mushrooms with Andouille Sausage
- Mini Focaccia B.L.T.'s
- Spicy Roast Corn Cakes with Grilled Chorizo and Romesco Sauce
- Bacon Wrapped Dates Stuffed with Toasted Almonds
- Duck Wontons with Sour Cherry Soy Dipping Sauce
- Duck Confit on Wild Rice Pancake with Plum Sauce
- Empanaditas Filled with Lamb Picadillo Served with Jalapeno Mint Jelly
- Spicy Lamb Kafta Skewers with Harissa Sauce
- Middle Eastern Lamb Kebobs with Apricot Curry Sauce
- Prosciutto Pesto Parmesan Cheese Straws

POULTRY

- Gruyere Puffs Filled with Chicken Walnut Salad
- Chicken Marbella Skewers with Dried Plum and Green Olive
- Cashew Chicken Skewers with Orange Ginger Sauce
- Fresh Lavender, Lemon and Rosemary Chicken Skewer with a Sundried Tomato Dip
- Classic Chicken Sate with Spicy Peanut Sauce
- Teriyaki Chicken Skewers with Szechwan Dip
- Chicken Mole Empanaditas with Pumpkin Seed Salsa
- Chicken Potstickers with Cilantro Lime Dip
- Chicken Taquitos Served with Pico de Gallo

SEAFOOD and SHELLFISH

- Salmon Ceviche with a Fresh Corn Vinaigrette in a Blue Corn Cup
- Lemongrass Fish Cakes Lime Ginger Aioli
- Smoked Salmon Roulades with a Fontina and Marjoram Filling
- Salmon Croquettes with Saffron Aioli
- Classic Smoked Salmon Canapés on Rye with Herbed Butter and Fresh Dill
- Sweet Potato Crisps with Smoked Trout Mousse and Lime Cumin Aioli
- Smoked Shrimp and Mango Quesadillas
- Honey Habanero Shrimp Wrapped in Smokey Bacon
- Margarita Shrimp Skewers Served with a Mango Salsa
- Cajun Beer Battered Coconut Shrimp with Orange Ginger Sauce
- Spicy Tuna and Sesame Seed Sushi Roll
- Peruvian Ceviche with Shrimp, Tuna, and Roasted Peppers in a Cucumber Cup
- Avocado Crabmeat Canapés on Dill Shortbread
- Parsnip and Yukon Gold Potato Cakes with Curried Sour Cream and Wasabi Tobiko Caviar
- Buckwheat Blinis with Crème Fraiche and Caviar