Hors D'Oeuvres for Cocktail Hour

CHOOSE 4

Vatapá – A typical Brazilian specialty: Fish and shrimp stew cooked in coconut milk and red palm oil with a paste texture and exquisite flavor served in individual seashells

Salted Cod Fritters – Popular Portuguese appetizer: Deep-fried bites of salted cod and mashed potatoes lightly drizzled with olive oil

Shrimp Cocktail (GF) – Steamed well-chilled shrimp on a zesty homemade Mexican style cocktail sauce

Bacon-wrapped Water Chestnuts (GF) – Water chestnuts wrapped in bacon baked until crispy and brushed with our special sauce

Meatballs with BBQ Sauce – Perfectly baked Italian meatballs with a touch of BBQ sauce

Caprese Skewers (GF)(V) - Cherry tomatoes and fresh mozzarella pearls in small skewers seasoned with olive oil and basil

Cheese Balls (V) – Deep-fried bite-size balls of cheddar and mozzarella cheeses topped with a touch of honey

Spinach and Cheese Mini Quiches (V) – A blend of spinach and cheese in delicious bite-size quiches

Artichoke Delight (V) – Mini savory muffins made with sautéed artichoke and Parmesan cheese

Green Grape and Gouda Cheese Skewers (GF)(V) – Delicately flavored small skewers of Gouda cheese and green grapes

Main Courses for Dinner Service

CHOOSE 2

Boeuf Bourguignon (GF) – Traditional French specialty: Tender fall apart chunks of beef simmered in a rich red wine gravy topped with sautéed mushrooms, onions and baby carrots, served on top of creamy mashed potatoes

Chicken Stroganoff (GF) – Sautéed cubes of chicken breast in a rich creamy tomato and mushroom sauce sided by white basmati rice

Chicken Parmesan – Breaded chicken breasts topped with deli sliced ham, marinara sauce and mozzarella cheese baked to perfection and served on a bed of Alfredo pasta

Herb Chicken (GF) – Pan-fried chicken thighs seasoned with fresh and dried herbs served on top of short pasta tossed with garlic and olive oil

Shrimp Risotto with Coconut Milk (GF) – a Brazilian specialty: Large de-veined shrimp cooked in a tomato based homemade sauce with coconut milk and basmati rice

Broiled Salmon with Passion Fruit Sauce (GF) – Broiled slices of Atlantic salmon fillet seasoned with dry dill and coarse salt, lightly topped with homemade passion fruit sauce served with Mediterranean rice (long grain rice with turmeric, olive oil, vegetables and spices)

Moqueca de Peixe (GF, LF) - Typical Brazilian fish stew made with cod loin, onions, garlic, bell peppers, tomatoes, cilantro, coconut milk and red palm oil, served with white rice

Eggplant Tower (V) – Nicely baked towers built with layers of breaded slices of eggplant and mozzarella cheese topped with marinara sauce served with aioli short pasta

Garden Pasta (V) – Tri-colored fusilli pasta with vegetables and almonds in a garlic-basil pesto