

A LITTLE CHRISTMAS CHEER

SATURDAY DECEMBER 9TH, 2006

APERITIFS

(AN OPENER TO THE APPETITE)

- *Peppers with Feta* -
- *Lite Philly cheese stuffed tender baby celery stalks with fresh ground black pepper* -
- *Creamy Parmesan Artichoke Dip* -
- *Skinny dip veggies* -

HORS D'OEUVRES

(SOMETHING UNUSUAL OR EXTRAORDINARY SERVED AT THE BEGINNING OF A MEAL)

- *Pickled asparagus wrapped with Spanish Serrano ham & Wisconsin pesto Jack cheese roll ups* -
- *Fresh Vietnamese Spring Rolls with a choice of dipping sauces:*
(a) *Hoisin*, (b) *Creamy sesame chili* & (c) *Singapore Soy* -
- *Panko crusted Portobello mushroom stix with a sweet Asian chili sauce* -
- *Elk salami stuffed mushrooms with Worcestershire sauce & grated aged Parmesan cheese* -
- *Old Bay seasoned Caribbean lime shrimp dip* -

AMUSE BOUCHE

(LITTLE BITES THAT DELIGHT BEFORE THE MEAL)

- *Caribbean coconut prawns* -
- *Pomegranate salsa shrimp* -
- *Fresh spinach & Feta infused chicken nibbles with a creamy garlic Tzatziki sauce* -
- *Skewers of marinated buffalo mozzarella, ham, pineapple & Feta stuffed olives* -
- *Aussie style meatballs with Texas smoked hickory BBQ sauce* -

HANDMADE GOURMET PIZZA

(COME GET SOME Y'ALL)

- *Elk salami & red onion* -
- *Halibut Marguerite & prawn reduction sauce* -
- *Aussie seafood mix with herb chicken sauce* -
- *Smoked ham & fresh pineapple* -

DESSERT

(A PALATE CLEANSING DECADENT ENDING TO A MEAL)

- *Traditional Scandinavian Lefse filled with Nutella, caramelized bananas, butter pecan ice cream & chocolate hazelnut Pitouettes* -
- *Angel-food cake trifle containing fresh mango, pineapple, kiwifruit with aged rum & cream* -