



Nourishing food for the soul

## *Sample Cocktail Party Menu Items*

### *Meat*

*Korean Meatballs with Hoisin Dipping Sauce*

*Sweet and Savory Pork Empanadas*

*Beef Tenderloin on Crostini with Horseradish Cream*

*Moroccan Lamb Skewers with Mint Yogurt Dipping Sauce*

*Italian Pork or Turkey Sausage and Taleggio Cheese Stuffed Mushrooms*

### *Chicken*

*Chicken Satay with Peanut Sauce*

*Curried Chicken Salad in Endive Leaves or Phyllo Cups*

*Southwest Turkey Salad on Toasted Cornbread*

### *Seafood*

*Petit Crab Cakes with Zesty Remoulade*

*Asian Tuna Tartare on Rice Crackers*

*Seafood Ceviche in Endive Leaves*

*Smoked Salmon Mousse on Cucumber Rounds with Dill Crème Fraiche*

*Lemon Rosemary Salmon and Asparagus Bruschetta*

### *Vegetarian*

*Brie Walnut and Date Crostini*

*Kalamata Olive and Artichoke Tapenade*

*Tomato Basil Bruschetta*

*Roasted Red Pepper and White Bean Bruschetta*

*Figs Stuffed with Goat Cheese and Balsamic*

*Herbed Ricotta Stuffed Mushrooms*

*Wild Mushroom and Goat Cheese Tartlets*