



CORPORATE & SPECIAL EVENTS
A NIBBLE

CHICKEN SATAY

Strips of marinated grilled chicken, with a plum dipping sauce

CREAMY SALMON CUPS

Flaked salmon in a creamy corn mixture, baked in a puff pastry cup

TAQUITO DIPPERS

Flour tortilla, packed with 3-cheeses, rolled like a cigar and baked. Comes with a mild or spicy salsa for dipping

PECKISH

**CHEESE BOARD WITH
CRACKERS**

Assorted cheeses & crackers, with dried fruit & grapes, served on a platter

SEASONAL FRUIT TRAY

Fresh, assorted seasonal fruit

BASKET OF CRUDITÉS

Fresh assorted vegetables, with a choice of: Ranch, Blue Cheese, or French Onion dressing

MINI QUICHE

Spinach & Cheese

Oven-baked egg cups in a light, flaky crust, diced with spinach, & cheddar cheese

OR

Spinach, Cheese & Mushroom

Oven baked egg cups in a light, flaky crust with diced spinach, cheese & mushrooms (can also be prepared with just egg whites)

JUST A BITE

SALMON CAKES

Lightly breaded salmon patties, served with a mango-peach salsa for dipping.

EMPANADAS

Choice of: Mango Jerk Chicken, Spinach & Cheese, Kale, Ground Beef OR Ground Turkey w/raisins

**CORN & BLACK BEAN
CROSTINI**

Flavorful corn & black beans salsa atop a lightly toasted baguette bread, seasoned with salt and extra virgin olive oil

COD FISH FRITTERS

Lightly floured cod (salt) fish, seasoned with traditional island spices and fried into a small patty



CORPORATE & SPECIAL EVENTS
A BIT OF EVERYTHING

**COCONUT CURRY CHICKEN
STICKS**

Island-style curry chicken,
skewered, marinated in coconut
milk & topped with shredded
coconut

VEGETABLE SPRING ROLLS

Seasoned cabbage and carrot
mixture, fried in a spring roll paper,
served with sweet and sour
dipping sauce

TOMATO & BASIL CROSTINI

Well-seasoned with diced tomato,
onions, basil and extra virgin olive
oil

FRESH FRUIT SKEWERS

Fresh, assorted seasonal fruit,
skewered

BEEF SATAY

Tasty strips of beef, skewered with
a light chili sauce glaze

CRAB RANGOON PUFFS

Creamy Rangoon mixture, stuffed
in a puff pastry cup