

June Canapé and Hors D'oeuvres 2022

Room Temperature

Peppered Ahi Tuna with Wasabi Caviar

Smoked Salmon Pumpnickel Rounds Crème Fraiche

Endive Leaves with Vegetable Pate

Beef Tenderloin Crostini Horseradish Aioli

Crab Claws Bloody Mary Dipping Sauce

Avocado Whip Tart Shells

Assorted Sushi Rolls

Hot

Carolina Pulled Chicken on Mini Pretzel Slider Roll

Coconut Tempura Shrimp

Mini Beef Patty

Tomato and Cheese Mini Calzone

Assorted Mini Quiche

Franks in a Blanket, Dijon Mustard

Impossible Buffalo "Meatballs" Blue Cheese Dipping Sauce



Griffis