Viva Cuina Hors d'oeuvre & Wine Tasting Menu

Price is \$110.00 per person for menu listed below and includes four varietals of wines for tasting with your hors d'oeuvres. This class is a great way to expand your hors d'oeuvre repertoire and a nice way to taste great boutique wines.

MENU:

- 1. Chicken Spiedini roasted tender breasts of chicken stuffed with Fontina cheese and dipped in Italian seasoned bread crumbs. The French Cheese Puffs are a light and favorable appetizer made with gorgonzola cheese for an enhancement to this traditional recipe. Stuffed Mushrooms are filled with a blend of pork sausage, cream cheese and herbs. The Wild Rice salad is a cold salad with wild rice, medley of dried fruits and nuts, and dressed with a special vinaigrette dressing.
- 2. Grilled Zesty Garlic Prawns Prawns marinated in a zesty, garlic and herb sauce then grilled. Bruschetta topped with sautéed sweet peppers and creamy gorgonzola cheese. The savory Polenta cups are topped with sundried tomatoes. Cream of Wild mushroom soup made with three types of mushrooms, caramelized yellow onion and a hint of cream.
- 3. Grilled Skirt Steak marinated in ginger Hoisin sauce, served with a Zucchini and mushroom torte. Yukon gold potato stacks with herb butter and parmesan cheese. Pronto pesto pizza squares topped with pesto, mozzarella cheese, toasted pine nuts and served in bit size pieces.
- **4. Tender Crab Cakes** with fresh tartar sauce. Crab cakes are made with a blend of fresh ingredients and a pinch of cayenne, served with freshly made tartar sauce. The **French Cheese Puffs** are a light and favorable appetizer made with gorgonzola cheese for an enhancement to this traditional recipe. **Crostini** with caramelized onion, goat cheese and truffle oil. **Roasted tender spears of asparagus** sprinkled with parmesan cheese.
- **5. Potato Chip Chicken** made with tangy honey mustard sauce, **Crab stuffed Mushrooms** with crab meat, cream cheese, parmesan cheese and light topping with garlic toasted bread crumbs. **Spicy cold Avocado** soup made with fresh lime juice, ginger and spicy chili Asian sauce. **Spicy Party nuts** roasted with Chinese five-spice seasoning and brown sugar.