

WEDDING COCKTAIL MENU

Chilled Prawns
with Three Sauces

Baked Brie
with Apricot Glaze and Slivered Almonds

Fresh Fruit Skewers
with Whipped Berry Yogurt Dip

Fresh Bruschetta on Sliced Baguette

Vegetable Spring Rolls
served with Chili Soy Dip

Roasted Vegetable Platter

Meatballs with Creamy Dill and White wine sauce

California Avocado Torte
served with Garlic Crostini

Italian Turnovers

Smoked Salmon Canapés

Dolmades

Chicken Skewers with satay sauce

Quiche

Honey Baked Ham and Red Wine and Garlic Tri-Tip
with Brown Mustard and Horseradish

Fresh Breads and Whipped Butter

\$29.50 per person, plus gratuity and sales tax