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HORS D'OEUVRES SUGGESTIONS

ASSORTED SKEWERS: Antipasto Skewers (*Skewers of marinated artichoke heart, roasted red peppers, mozzarella cheese and black olives;*) Mesquite Tuna Skewers (*cubes of mesquite marinated tuna, roasted poblano and red peppers, onion, and a cherry tomato on a stick;*) Chicken Skewers (*sesame ginger marinated chicken and ham cubes, roasted sweet potato and onion on a skewer;*) Beef Skewers (*marinated Flank Steak, roasted potato, Portobello mushroom, onion, and green pepper on a stick;*)

Shrimp Skewers (*skewers of shrimp, cubes of zucchini, onion and a cherry tomato dressed with lemon caper vinaigrette;*) Fruit Skewers (*cubes of seasonal fruit*)

SMOKED SALMON PINWHEELS ON PETITE POTATO PANCAKES

CUCUMBER CUPS WITH CRABMEAT TOSSED IN WASABI-LIME MAYONNAISE

DUCK RILLETS

PUMPKIN BISCUITS WITH PORT AND ORANGE GLAZED HAM

SWEET POTATO TARTLETS WITH CARAMELIZED APPLES AND ONIONS

SELECTION OF SILVER DOLLAR SANDWICHES (*Smoked Turkey with Apricot Mango Chutney, Pear and Stilton Butter, Grilled Chicken with Tarragon Mustard, Three-pepper Beef with Roasted Red Peppers, Smoked Salmon with Herbed Cream Cheese, Grilled Vegetables and Hummus*)

MARINATED CHARGRILLED BEEF TENDERLOIN ON HERBED CROSTINI

CRUDITÉS PLATTER WITH SPICY CHICKPEA PUREE, MINTED YOGURT DIPPING SAUCE,
SHERRIED PECANS

SPANAKOPITA (*FLAKY GREEK PASTRIES FILLED WITH A SAVORY MIXTURE OF SPINACH AND FETA CHEESE*)

ASSORTED ROLL UPS (*SMOKED TURKEY & SWISS WITH MANGO APRICOT CHUTNEY, ROAST BEEF & PEPPER JACK WITH HORSERADISH CREAM AND HAM & CHEDDAR WITH CRANBERRY-ORANGE CREAM CHEESE*)

SUNDRIED TOMATO, BLACK OLIVES, HEARTS OF PALM AND TOASTED PINE NUT CROSTINI

SPRING ROLLS WITH ORANGE SWEET AND SOUR DIPPING SAUCE

WILD MUSHROOM PROFITEROLES

THAI CRABCAKES WITH LEMONGRASS MAYONNAISE ON SESAME WONTON CRISPS

COUNTRY HAM WITH HONEY DIJON MUSTARD ON CHIVE CREAM BISCUITS
TEA SANDWICHES (*Pear and Stilton Butter on brown bread, Smoked Salmon with Herbed Cream Cheese, Smoked Turkey with Chutney Butter, and Cucumber with Dilled Cream Cheese*)

SMOKED TROUT IN WON TON CUPS

SHRIMP WITH HORSERADISH, SOUR CREAM AND CAPERS IN PHYLLO CUPS
DUCK CREPES (*SHREDDED DUCK WITH SCALLIONS AND PLUM SAUCE WRAPPED IN CHINESE PANCAKES*)

SWEET AND SPICY STICKY SHRIMP (*SHRIMP SKEWERS GLAZED WITH AN ASIAN STYLE SWEET AND SPICY SAUCE*)

CRAB FLAN WITH ROASTED RED PEPPER SAUCE

SMOKED SALMON IN CUCUMBER CUPS

NEW POTATOES TOPPED WITH SMOKED SALMON AND FENNEL

TRIO OF VEGETABLE PATE (*very flavorful and colorful*) SERVED WITH TOASTED PITA WEDGES AND CRUDITÉS: GEORGIAN BEET PATE; FAVA BEAN OR SPRING PEA DIP; AND SAVORY TAHINI (RED CHILE PUREE)

TOMATO ZUCCHINI TARTINES WITH GOAT CHEESE AND FRESH HERBS

SWEET BITES

APPLE OR PEAR STRUDEL

APRICOT APPLE STREUSEL TART

PEAR FRANGIPANE TART

FRUIT PLATTERS WITH HONEY YOGURT DIPPING SAUCE AND ASSORTED CHEESE AND CRACKERS

CHOCOLATE MOUSSE IN SUGARED PHYLLO CUPS

CHOCOLATE DIPPED MACAROONS

CREAM PUFFS

BRANDIED APRICOT BEIGNETS