

# Belly Full Events

## COCKTAIL RECEPTION SAMPLE MENU

### PASSED HORS D'OEUVRE

#### *Meat Canapes*

*Filet Mignon on a crispy potato kugel round with cranberry and shallot syrup topped with a sprig of thyme*

*Rosemary Grilled Lamb Skewers with a mango mint chutney dipping sauce*

*Open Face Turkey Burger with honey smoked ketchup and pepper jack cheese on a homemade bun garnished with a gherkin chip*

*Gingered Chicken Cakes with a cilantro lime salsa*

*Mini BLTs with turkey bacon, Bibb lettuce and Roma tomato served with a dab of mayo on toasted country bread*

*Andouille Sausage en Croute served with a spicy mustard (pigs in a blanket)*

*Paris Ham and Dijon Mini Croissants*

#### *Vegetarian Canapes*

*Cremini Mushroom Caps stuffed with mascarpone, stilton and basil*

*Mini Grilled Cheese Sandwiches accompanied by a creamy roasted tomato and basil soup shooter*

*Summer Rolls with shredded carrots, cucumber and mint served with a peanut dipping sauce*

*Mac and Cheese Fritters served with a roasted red pepper dip*

## *2. BellyFull Events*

*Mini Herbed Portobello Mushroom White Bean Burgers served on a homemade bun with Dijon mustard*

*Rolled Zucchini Ribbons with mint, arugula, chili pepper and Spanish goat cheese tied with a chive*

*Chick Pea Pancakes with eggplant caviar*

*Buffalo Mozzarella and Cherry Tomato Skewers drizzled with sweet Balsamic*

## *Seafood Canapes*

*Mini Yellow Fin Tuna Burgers with wasabi mayonnaise and pickled ginger served on a sesame bun*

*Crab and Coconut Mousse topped with a micro green salad on a plantain chip*

*Tuna and Avocado Tartar on a black sesame crusted wonton triangle garnished with black sesame seeds*

*Chili Marinated Baby Shrimp Bruschetta with caramelized onion and pear topped with cilantro oil*

*Jamaican Grilled Shrimp with avocado mousse and micro greens on a plantain chip*

*Maryland Crab Cakes with diced red pepper and a lemon zest served with homemade tartar sauce*

## *STATIONARY SAVORIES*

*White Truffled Potato Crisps with a roasted asparagus dip*

*Spiced Yucca Shingles with a roasted tomato and chipotle dip*

*Greenmarket Vegetable Crudit  with Two Dips  
feta and roasted shallot dip and a lemon wasabi dip*

*Artisanal Cheese Tray served with lightly salted flatbreads and traditional water crackers garnished with  
organic red and green grapes*

*Charcuterie Board with a selection of thinly sliced cured meats such as bresaola, prosciutto, mortadella,,  
sopressata and salami accompanied by gherkins, apricot and cherry preserves as well as a stone ground  
mustard.*

*Classic Shrimp Cocktail served with a homemade horseradish sauce*

PASSED SWEETS

*Red Velvet Mini Cakes with a white chocolate frosting*

*Miniature Classic New York Cheesecake piped with a raspberry mousse*

*Mini Chocolate Éclairs*

*Passion Fruit Tartlets*

*Assorted Handmade Chocolate Truffles*

*Mini Chocolate Truffle Cakes with a chocolate ganache*

*Mini Apple Tart Tatin with a caramel syrup*

*Chocolate Brownie Squares*

*White Chocolate Mousse Tart*

*White chocolate mousse in a dark chocolate shell with shaved chocolate*

*Coconut and Lime Snowball*

*a cake-like coconut cookie rolled in coconut flakes and fresh grated lime zest*

