



**ENGAGEMENT PARTY  
JUNE, 2008  
125 GUESTS**

TUNA TARTARE ON WONTON CRISPS WITH WASABI CRÈME & BLACK SESAME

MINI COCKTAIL PIZZAS WITH RED POTATO, ASIAGO & ROSEMARY

WARM PEAR & GORGONZOLA CROSTINI

WARM GRILLED VEGETABLE CROSTINI WITH FRESH MOZZARELLA

BRIE AND WALNUT TARTS, TOPPED WITH RED GRAPE CHUTNEY

ARTICHOKE AND SPINACH CROUSTADES

MINI POTATO PANCAKES, FRESH THYME, FONTINA CHEESE AND SHIITAKE MUSHROOMS

SMOKED TROUT ON POTATO PANCAKES WITH SAUTÉED APPLES, HORSERADISH & DILL

CROSTINI RUSTICA WITH WHITE BEAN PUREE AND ARUGULA

WILD MUSHROOM RISOTTO BITES WITH TOMATO BASIL DIPPING SAUCE

**STATIONARY HORS D'OEUVRES**

TUSCAN TABLE ~ IMPORTED CHEESES, SEASONAL MARINATED VEGETABLE SALADS, OLIVES  
AND ACCOMPANIMENTS

MEZZE PLATTER ~ TABBOULEH, HUMMUS, BABA GANOUSH, HONEY ROASTED FETA CHEESE  
AND OLIVES, SERVED WITH FRUITY OLIVE OIL AND PITA CRISPS

RUSTIC SMOKED SALMON SIDES SERVED WITH PUMPERNICKEL TOASTS, CRISPY SHALLOTS  
AND DIJON SAUCE

**PASSED MINI DESSERT ASSORTMENT**

PECAN, CHOCOLATE, KEY LIME & CARAMELIZED LEMON TARTLETES, MINI BREAD  
PUDDINGS, MINI CUPCAKES & PEAR GALETES, SEASONAL BERRIES & CHOCOLATES

**SPECIALTY COCKTAILS**

WHITE SANGRIA  
PEACH BELLINIS