GARNISH
CULINARY & EVENT SPECIALISTS

SAMPLE PASSED APPETIZERS

Please Note That Most Passed Items Require Cooking/ Warming/ Assembling Just Before Serving To Guests Which Requires A Staff Person And Oven On Site

****Best Served Warm**
(GF) – Gluten Free

Crostini
Olive Tapenade, Grilled Asparagus & Goat Cheese
Walnut, Arugula & Gorgonzola
Goat Cheese & Beet Tartar
Duck Rillettes With Blackberry Sauce
Sliced Tenderloin, Béarnaise Aioli & Arugula
Smoked Salmon, Cucumber & Chive Cream Cheese
**Prosciutto, Apple & Brie
**Cod Cakes With House Tartar Sauce
**Shrimp Cakes With Sour Cream Remoulade

Cucumber Cups
Thai Beef Salad (GF)
Duck Confit (GF)
Crabmeat & Mango Salad (GF)
Jumbo Lump Crab With Lemon Aioli (GF)
Smoked Salmon Salad With Dill Aioli (GF)

Deviled Eggs
Traditional (GF)
Crab (GF)
Avocado (GF)
Bacon (GF)
Smoked Salmon (GF)

Gourmet Flatbreads/ Served Sliced
Basil, Thyme & Goat Cheese
Shiitake Mushroom, Arugula, Squash & Herbed Cheese
**Caramelized Onions, Asparagus & Goat Cheese
**Grilled Chicken, Red Onion, BBQ Sauce & Mozzarella
**Andouille Sausage, Wild Mushrooms & Herbed Cheese

Miniature Biscuits

Open-faced Bleu Cheese Biscuits With Beef & Horseradish Chive Cream
Shrimp & Grits Biscuits
Smithfield Ham On Sweet Potato Biscuits With Apple Butter
Pulled Pork With Cherry BBQ Sauce

Petite Quiches

**Tomato, Basil & Parmesan
**Broccoli & Cheddar
**Spinach & Gruyere
**Country Ham & White Cheddar
**Wild Mushroom

Phyllo Cups

Sundried Cherry Chicken Salad
**Wild Mushroom Strudels
**Spinach & Feta
**Crabmeat & Whipped Cheese
**Brie & Raspberry Preserves
**Fig & Mascarpone Cheese
**Artichoke & Boursin

Skewers

Caprese Salad With Balsamic Drizzle (GF)
Chicken Sate With Peanut Sauce (GF)
Seared Tuna Cubes With Ponzu Dipping Sauce (GF)
Steak Yakitori (GF)
Curried Pork With Hoisen Glaze (GF)

Stuffed Mushrooms

**Sage Pesto
** Spinach & Goat Cheese
**Crabmeat & Parmesan
**Sausage & Cheddar

Tartlets

Sun Dried Cherry Chicken Salad
Tomato, Fresh Mozzarella & Basil
**Brie, Walnuts & Grape Salsa
**Caramelized Onions & Feta
**Sun Dried Tomato & Boursin Cheese
**Country Ham & Vidalia Onions

Miscellaneous Passed Appetizers

Seafood

** Baked Crab Cake, Served On Rice Cracker With Orange Garlic Aioli (GF)
Ginger Tuna On Rice Crackers With Wasabi Aioli (GF)
Roasted Shrimp With Salsa Verde (GF)
Jumbo Cocktail Shrimp With Cocktail Sauce Or Orange Garlic Aioli (GF)
Poached Shrimp With Chili Lime Aioli On Wonton Crisp
**Scallops Wrapped In Bacon (GF)
**Crab Melts
**Yukon Gold Potato Blinis With Lobster Butter
Scallop Ceviche (GF)
Mini Lobster Rolls

Beef/Lamb/Chicken/Pork

Braised Short Rib Slider With Horseradish & Fennel
Jerk Pork Tenderloin, Mango Relish On A Plantain Chip (GF)
Pork Lumpia
Crispy Pork Belly, Jalapeno Jam, House Mustard, on a Mini-Brioche
Melon Wrapped With Parma Ham
**Bacon Wrapped Water Chestnuts (GF)
**Bacon Wrapped Figs Stuffed With Blue Cheese (GF)
**Virginia Country Ham, Pine Nuts & Boursin Cheese In Croustades
Sliced Lamb Loin On Zucchini Nut Bread With Curried Cream Cheese
**Cocktail Lamb Chops With Bourbon Mint Sauce (GF)
Curried Chicken Salad With Raisins On Banana Nut Bread Squares
**Smoked Chicken Quesadillas Trumpets

Vegetarian

Dried Apricots Topped With Goat Cheese & Pistachios (GF)
Miniature Pimiento Cheese Sandwiches On White Bread Triangles
Gruyere Cheese Crisps With Pecans & Basil (GF)
Roquefort Grapes (GF)
Maytag Blue Cheese & Walnuts In Endive Leaves (GF)
Beet & Stilton Vinaigrette In Endive Leaves (GF)
Figs Stuffed With Blue Cheese (GF)
**Asparagus Wrapped In Parmesan Puff Pastry
**Vegetarian Egg Roll
Bite Size Caraway Corn Bread With Apricot, Bacon & Jalapeno Jam