

# Appetizer Reception

\$14 per guest

## **Passed Appetizers**

### **Goat Cheese and Apricot Canapé**

Toasted round piped with a honey goat cheese spread and topped with a slice of fresh apricot

### **Crab Stuffed Mushrooms**

Real crab, and cream cheese mixture with a hint of basil

### **McGee's Assorted Sausages**

An assortment of our house made sausages grilled and sliced.

### **Seared Sea Scallops with Minted Pea Puree**

A minted pea puree spread on a toasted square and topped with a seared sea scallop and garnished with mint chiffonade

### **Hummus and Pita Chip**

Our house made hummus from garbanzo beans, tahini paste, olive oil, garlic, and lemon. Sprinkled with sumac

## **Placed Appetizers**

### **Crostini Bar**

Toasted rounds, pita bread, and crackers served with a variety of dips: caprese, roasted corn and tomato salsa, eggplant tapenade, and hummus

### **Gourmet Cheese Platter**

Assorted cheeses such as goat, blue, aged cheddar, and port salute. Also a baked brie with glazed walnuts and brown sugar wrapped in puff pastry and baked. Served with assorted crackers and bread. Garnished with strawberries and grapes.

