



## central 214 passed canapés menu

### Meat

Beef Fajita Satay  
Miniature Lamb Chops  
Miniature Beef Wellington  
Grilled Filet Steak with Béarnaise Sauce on Crostini  
Beef Tartar on Crostini

### Poultry

Chicken Dumplings with Spicy Dipping Sauce  
Chicken Satay in Asian Vinaigrette  
Mini Chicken Salad on Crostini  
Sundried Tomato & Chicken Cheese Puffs

### Seafood

Miniature Crab Cakes with Herb Aioli  
Crab Pot Stickers with Spicy Sesame Dipping Sauce  
Salmon Tartar on Lotus Root  
House Cured Salmon on Pappadam  
Tuna Sashimi on Crispy Lotus Root

### Vegetarian

Goat Cheese Canapés with Sweet Peppers  
Spanish Olive and Cream Cheese on Crostini  
4-Cheese Roasted Garlic Puffs  
Blue Cheese Tartlets with a Flaky Parmesan Crust  
Boursin Stuffed Mushrooms  
Mini Bruschetta, Roasted Peppers and Provolone Cheese  
Warm Mushroom Tarts with Truffle Essence  
Sun-Dried Tomato and Goat Cheese on Crostini  
Chive & Mustard Deviled Eggs  
Fresh Fruit Kabobs with Honey Yogurt Dip

**Pricing:** passed butler style for one and half hours (additional pricing per half hour)

**3 canapés-** \$12 per person    **4 canapés-** \$15 per person    **5 canapés-** \$18 per person  
**Heavy Hors D'oeuvres (up to seven items) -** \$23 per person