



RENT A CHEF
Personalized Catering Services by Chef Remy

Hors D'oeuvres - 1st Course

Please select a common choice of one

Vegetarian Options

- Wild Mushroom Tartlets with Truffle Oil and Parma
- Baked Brie Phyllo Cups with Craisins and Walnuts
- Caprese Melon Skewers with Basil Oil
- Mexican Filo Cups with Corn, Beans and Avocado
- Pear and Brie Salad Skewers with Balsamic Reduction
- Classic Tomato Bruschetta with Fresh Mozzarella
- Tandoori Paneer Tikka with Mango Chutney
- Watermelon Feta Bites with Mint
- Curried Chickpea Tarts

Non-Veg Options

- Fresh, Conch Ceviche in Crispy Phyllo Cups
- Pesto Grilled Shrimp Skewers
- Seared, Sesame Tuna Bites with Mango Coulis
- Tuna Tartare in Crispy Phyllo Cups
- Beef Tenderloin Kebabs with Port Reduction
- Tandoori Chicken Tikka with Mango Chutney
- Chicken Satay with Toasted Peanut Sauce
- Jerk Chicken and Roasted Plantain Skewers
- Stuffed Mushrooms with Italian Sausage

