

**BONTERRA**

catering & events

# ***Passed Hors d'Oeuvres***

Peppered Yellow Fin Tuna Carpaccio, Tomato Confit on Olive Tapenade Rubbed Crostini

~

Grilled Shrimp with Fresh Basil Wrapped in Prosciutto and Drizzled with Balsamic

~

Charred Sirloin, Onion Marmalade and Spicy Remoulade on Sourdough

~

Balsamic Roasted Portabella and Truffled Roquefort Crostini

~

Roasted Duck and Apricot with Thai Basil served on Belgium Endive

# ***Displayed Hors d'Oeuvres***

## **Imported/Domestic Cheeses**

a selection of Soft, Semi-Soft, Hard, Ripened Bleus, Goat Cheeses & Cheddars,  
Garnished with Fresh Grapes, Seasonal Berries, Dried Fruit & Nuts  
with Assorted Crackers & Biscuits for Cheese

~

## **Seafood Sampler**

a Stunning Display of Cashew Crusted Ahi Tuna, Martini Shrimp Cocktail,  
Seared Sea Scallops & Smoked Salmon Pikelets Accompanied by Sauces & Lemons

~

## **Deconstructed Seasonal Vegetable Display**

with Roasted Eggplant Yogurt Dip and Midwestern Avocado Peppercorn Ranch

~

## **Adobe and Cilantro Marinated Beef Strip Loin Torta's**

Carved and Served on Warm French Roll with Marinated Bell Peppers and Cactus,  
Grilled Corn and Black Bean Salsa, Chili Verde Salsa