



Signature Cold Hors d'oeuvres and Small Plates

(Butler passed)

Endive Lettuce Spoons with Dill Shrimp Tapenade

Also available with cubed Ahi Tuna in soy sauce with wasabi garnish

Caprese Skewers

Tri-color cherry tomatoes with mozzarella balls on knotted bamboo skewers with balsamic glaze

Also available with fresh seasonal melon balls wrapped in prosciutto

Vegetable Medley Triangles

Flaky pastry crust spread with Boursin cheese and topped with colorful chopped vegetables

Shrimp Martini

*Shrimp Ceviche with avocado, red onion, peppers and fresh lime juice,
served in a mini martini glass with blue corn tortillas*

Cubanitos

Mini version of a true Tampa classic!

Zucchini Rounds

with sundried tomatoes, goat cheese and pesto drizzle

Bruschetta

*A delightful blend of fresh tomatoes, sweet onions, garlic, olive oil and Italian herbs
served on homemade crostini*

Salmon Mousse

With sliced cucumbers, served on rye rounds with fresh dill

Cocktail Shrimp

Large Pink Gulf Shrimp served in individual shot glasses with homemade cocktail sauce

Deviled Eggs

Our own "Southern Style" recipe

Signature Cold Hors d'oeuvres and Small Plates (continued)

(Selections for your Table)

Artisan Cheese Board

Served with assorted gourmet crackers and seasonal fresh fruit

Shrimp Remoulade

A New Orleans favorite with our homemade sauce

Fresh Crudites

Seasonal vegetables served with dill dip

Cocktail Shrimp

Large Pink Gulf Shrimp served with homemade cocktail sauce

Deviled Eggs

Our own "Southern Style" recipe

Cubanitos

Mini version of a true Tampa classic!

Fresh Seasonal Fruit Tray

*These are just some highlighted examples of the food we serve.
We customize each of our menus to your specific needs, tastes and venue.*

Please feel free to contact us soon to plan your next event!

Looking forward to hearing from you.... – Lovey

