

## October Canapés and Hors D'oeuvres 2022

### Hot

Aged Gruyere and Leek tart

Fire Roasted Red Pepper and Fresh Goat Cheese Quiche

Chicken Fontina Bites, Sundried Tomato

Chicken Tandoori, North Indian Spice Marinade

Beef Barbacoa Taquito, Salsa Verde

Mini Philly Style Cheesesteak Hoagie

Franks in Blanket, Dijon Mustard

### Room Temp

Brandied Peach and Brie Puff

Shrimp Salad, Phyllo Cups

Meatballs, Chimichurri Sauce

Tuscan Pepper Bruschetta, Fresh Mint

Smoked Salmon Devilled Eggs

Applewood Smoked Bacon Wrapped Asparagus

Assorted Sushi

Griffis