

# Le Vin's Catering

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## HORS D' OEUVRES

### **Brie & Peach Tartlets**

*Yakima peaches, brie cheese, fresh thyme. prosciutto ham put in puff pastry.*

### **Herb Roasted Shrimp**

*Served cold on a skewer with lemon-herb aioli*

### **Lamb Lollipops**

*Served on a stick with parsley-mint sauce*

### **Spanokopita**

*Rich spinach, feta cheese and fresh herbs in crispy phyllo crust*

### **Stuffed Fig**

*Goat cheese, herbs, mascarpone wrapped with serrano ham*

### **Crostini With Ratatouille**

*Assortment of roasted cooked vegetables tossed in evvo.*

### **Seafood Bruschetta**

*Mussels, clams, prawns, lox, squid, red bells, herbs with chive-lemon dressing*

### **Soup Shots**

*Assortment of colorful soups in shot glasses. Cold & Hot*

### **Bacon Wrapped Scallops**

*Served on bamboo skewers.*

### **Lobster Phyllo Cups**

*Lobster lemongrass Salad served in phyllo.*

### **Tuna Tartar Wonton Cups**

*Ahi Tuna tossed with scallion, saki soy ginger glaze with a hint of heat*

### **Caprese salad Crostini**

*Fresh Mozzarella, basil, heirloom tomatoes & italian pancetta.*

### **Lemon Prawn**

*Single prawn served in a hollowed out lemon cup, filled with fresh horseradish cocktail sauce with a sprig of rosemary.*