



# FRENCH TWIST

## STATIONED HORS D'OEUVRES

Provençal Platter | Unique market fresh vegetables with parmesan crostini, hummus, tomatoes Provençal and olive tapenade

Cheese platter of Brie, Boursin and Goat Cheese Wheels | Assorted cheese wheels served with a variety of crackers, Red Flame seedless grapes and whole strawberries

Fresh Fruit Skewers | Fresh seasonal fruit served with honey yogurt dip

Quiche diamonds | Choice of spinach and mushroom, bacon and cheddar, or poblano, cheddar & shrimp

Mini Croissants with Tarragon Chicken Salad

Traditional Crab Cakes | Served with creole mayonnaise or Ell sauce

Lemon Diamonds | Handmade lemon bars on shortbread crust

Handmade chocolate brownie bites

*\*Please inquire for pricing*