

Glory
Restaurant Bar Lounge
Passed Hors d' oeuvres

Vegetarian:

- saffron fried artichoke hearts
- japanese eggplant, tomato and mozzarella stacks
- spinach and feta mini tart-lets
- flatbread pizza margherita - fresh corn and marinara sauce
- flatbread pizza topped with caramelized onions, black olives, goat cheese and arugula
- risotto and fontina balls
- sun dried tomato tapenade on crostini
- asparagus, brie and lemon tart-lets
- goat cheese rounds fried with caramelized onions and honey drizzles
- mixed vegetable tempura

Meat:

- duck rilette on crostini
- open faced beef tenderloin mini sandwiches with fontina, aioli and roasted peppers
- marinated beef tips with blue cheese
- chicken satay with soy peanut sauce

Seafood:

- baked baby artichoke hearts stuffed with jumbo crab meat
- cheese and crab fritters
- scallops wrapped in bacon
- pan seared garlic shrimp
- fried calamari with remoulade and spicy pepper sauces
- tuna and shrimp tempura
- smoked salmon on cucumber with crème fraiche
- mini crab cakes with chipotle mayonnaise

\$5. each / person (includes 3 pieces / person)

Stationary:

- artesian cheese board with fresh fruit and crostini

\$75 each (serves 25 people)