



Chef J's Fine Food - *Personal Chef*

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www.chefjsfinefood.com

Appetizer Menu Options

- Chipotle shrimp and guacamole tostada bites topped with tomato relish
- Gaufrette potato topped with smoked salmon, lemon dill aioli, pickled red onion and parmesan
- Gaufrette potato topped with mini lump crab cake, tomato jam, and crispy parmesan
- Risotto fritters with herb mozzarella, basil pesto, and tomato coulis
- Prosciutto wrapped figs with toasted walnuts, gorgonzola, and balsamic
- Prosciutto wrapped marinated mozzarella balls
- Thai chicken spring roll with cilantro lime peanut sauce
- Deli style pinwheel wraps
- Grilled strawberry avocado crostini with fresh mozzarella and balsamic glaze
- Bacon wrapped shrimp with bourbon glaze
- Mini beef Wellington bites
- Cranberry brie bites with candied walnuts
- Pimento cheese and pork belly crostini with green tomato relish
- Dried fig crostini with gorgonzola, pickled red onion, balsamic glaze, toasted walnuts
- Crostini with sun-dried tomato pesto spread, bruschetta, and balsamic glaze
- Steak crostini with balsamic caramelized onions and horseradish aioli
- Mediterranean flatbread with sun-dried tomatoes, artichokes, kalamata olives, and feta cheese
- Tomato mozzarella flatbread with fresh basil and pesto sauce
- Asian chicken & pork lettuce wraps
- Sticky ginger, sesame chicken bites
- Sesame tuna and avocado wonton cups with sriracha aioli
- Shrimp & crab filo cups
- Cheesy crab artichoke crostini
- Pimento cheese deviled eggs with ancho honey glazed bacon
- Italian sausage stuffed mini bell peppers
- Caprese and antipasto brochettes
- Melon prosciutto brochette with fresh mozzarella, basil, and balsamic
- Greek salad brochettes
- Spinach artichoke filo cups with crispy parmesan
- Maple bacon wrapped dates with herb goat cheese
- Dried apricot with whipped goat cheese and candied pecans
- BBQ shrimp & grit bites
- Yukon gold potato bites with cheddar, bacon, and chives
- Crab stuffed marinated mushrooms topped with tomato basil aioli
- Charcuterie display
- Fruit & cheese display
- Crudité cups with green goddess dressing