

*The Historic*

# *Bevo Mill*

*Tradition*  *Distinction*  *Elegance*

## Hors d' oeuvres

**Selections below are \$1.75 per piece  
Group 1**

Feuillete- Flaky Pastry Filled With One of the Following:

Ham and Cheese  
Spinach and Feta  
Turkey and Cheese

Bruschetta with Roasted Tomatoes, Roasted Red Pepper, Eggplant  
Topped with Shredded Mozzarella

Assorted Canapés

Dill Cream Cheese with Smoked Salmon Garnish served on either:

Cucumber Rounds  
Bok Choy  
Sesame Flat Bread  
Pita Chips

Bleu Cheese Layered in a Flaky Phyllo Dough Pouch

Assorted Miniature High Butter Quiche:

Seafood  
Cheese  
Lorraine

Smoked Turkey Wraps with Sundried Tomatoes and Pickled Asparagus

Pot Stickers with Ginger Glaze

Spicy Andouille Sausage Rolled in Puff Pastry

Spicy Peppered Cheese on Herb Toast with:

Shrimp Garnish  
Caviar Garnish  
Vegetable Garnish

**Selections below are \$1.75 per piece  
Group 1 Continued**

Wild Mushroom Purses

Toasted Baguettes with Hazelnut Crusted Goat Cheese

Veggie Wrap with Tomatoes, Artichokes and Cucumbers Served with a Lemon Pepper Aioli Dipping Sauce

Brie Toast- Toast Crisps with French Brie and Hickory Smoked Bacon Served Warm



**Selections Below are \$2.25 per piece  
Group 2**

Sundried Tomato and Goat Cheese Phyllo puffs

Crawfish and Sweet Corn Cakes Served with a Sundried Tomato Aioli Sauce

Crawfish Fricassee- Louisiana Crawfish in a Rich Cream Sauce  
Served in Flaky Pastry Soufflé Cups

Rice Paper Spring Rolls served with a Spicy Red Pepper Sauce, Your Choice of Filling:  
Beef or Vegetable

Assorted Kabobs:

West Indian Spiced Tuna

Thai Style Pork Tenderloin

Grilled Tarragon Chicken

Tandoori Chicken

Teriyaki Pineapple and Chicken

Mediterranean Beef with Mushrooms and Sweet Peppers

Spicy Crab Stuffed Artichoke Hearts

Pekin Duck and Black Bean Quesadillas

Mushrooms Stuffed with Walnuts, Spinach and Gruyere Cheese

Greek Dolmades- Grape Leaves Stuffed with Rice and Savory Herbs

Crab Stuffed Mushroom Caps

Fresh Fruit Kabobs with Brandy Sauce



**Selections Below are \$2.75 per piece  
Group 3**

Mini Sandwiches on Dollar Rolls Filled with Your Choice:

Beef Tenderloin  
Smoked Turkey  
Smoked Ham  
Almond Chicken Salad  
Tuna Salad

Smoked Scallops Wrapped in Applewood Smoked Honey Bacon

Grilled Jumbo Tandoori Shrimp

Basil Shrimp

Thai Spiced Shrimp

Beef Tenderloin on Herb Toast Served with a Horseradish Cream Sauce

Peking Duck Roll with Dark Plum Sauce

Petite Maryland Crab Cakes Served with Pink Peppercorn Remoulade



**Selections Below are \$3.75 per person and Served Displayed on a Table  
Group 4**

Herbed Vegetable Cheesecake with Assorted Crackers, Baguettes and Breadsticks

Smoked Salmon Cheesecake with Assorted Crackers, Baguettes and Breadsticks

Southwestern Cheesecake with Blue and White Tortilla Chips

Baked Brie with Apricot Sauce in a Puff Pastry

Imported and Domestic Cheeses with Assorted Crackers, Baguettes and Breadsticks

Fresh Seasonal Crudités Tray with Peppercorn Parmesan Dip

All menu items are subject to tax and service fees.