

*The Historic*

# *Bevo Mill*

*Tradition* ❁ *Distinction* ❁ *Elegance*

## Hors d'oeuvres

### **Group 1 (\$1.75 per piece)**

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, and Eggplant Spread  
Topped with Shredded Mozzarella

Assorted Canapés

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

Spice Andouille Sausage Rolled in Puff Pastry

Spicy Peppered Cheese on Herb Toast with your choice of:

Shrimp Garnish, Caviar Garnish, Vegetable Garnish

Toasted Baguettes with Hazelnut Crusted Goat Cheese

Veggie Wrap with Tomatoes, Artichokes and Cucumbers

Served with a Lemon Pepper Aioli Dipping Sauce

**Group 1 (\$1.75 per piece) continued**

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



**Group 2 (\$2.25 per piece)**

Wild Mushroom Purses

Sundried Tomato and Goat Cheese Phyllo Puffs

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

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

Rice Paper Spring Rolls served with a Spicy Red Pepper Sauce

Assorted Kabobs (choose one):

Thai Style Pork Tenderloin

Grilled Tarragon Chicken

Tandoori Chicken

Teriyaki Pineapple and Chicken

West Indian Spiced Tuna (add \$1.00 per piece)

Mediterranean Beef with Mushrooms and Sweet Peppers (add \$1.00 per piece)

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



**Group 3 (\$2.75 per piece)**

Tomato, Smoked Mozzarella and Basil Empanadas

Beef Tenderloin and Cilantro Empanadas

Dill Cream Cheese with Smoked Salmon Garnish served on either:

Cucumber Rounds

Bok Choy

Sesame Flat Bread

Pita Chips

Mini Sandwiches on Dollar Rolls filled with your choice:

Smoked Turkey

Smoked Ham

Almond Chicken Salad

Tuna Salad

Beef Tenderloin (add \$1.00 per piece)

Smoked Scallops Wrapped in Applewood Smoked Honey Bacon

Grilled Jumbo Tandoori Shrimp

Served with Sweet Red Pepper Chili Sauce

Basil Shrimp

Thai Spiced Shrimp

Served with Vegetarian Fish Sauce

Beef Tenderloin on Herb Toast

Served with a Horseradish Cream Sauce

Peking Duck Roll with Dark Plum Sauce

Petite Maryland Crab Cakes

Served with Mango Wasabi Drizzle



**Group 4 (\$3.75 per person, displayed on a table)**

Herbed Vegetable Cheesecake with Assorted Crackers, Baguettes, and Breadsticks

**Group 4 (\$3.75 per person, displayed on a table) continued**

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

- ❖ Minimums required on all appetizers; Prepared in increments of 25
- ❖ All menu items subject to tax and service fees