



LOTS OF YACHTS



LOTS OF SPOTS

TOLL FREE: 1-800-773-2812

NEW YORK: 917-691-5688

Lotsyachts@gmail.com

Grand Floridian

Hors D'oeuvres

- Maryland Crab Cakes – with citrus mustard aioli
- Vegetable Springs Rolls – with sweet Thai chili sauce
- Spanakopita – spinach and feta cheese in phyllo
- Chimichurri Beef Skewers – mojo marinated
- Brie Cheese in Puff Pastry – served with raspberry and toasted almonds
- Wild Mushrooms & Roquefort Phyllo Cup
- Sweet & Tangy Caribbean Meatballs
- Asparagus Wrapped in Prosciutto – with balsamic glaze
- Smoked Salmon on Cucumber – with dill crème fraiche
- Mini Franks Wrapped in Pastry – with creamy Dijon
- Mushroom Oreganata – Italian bread crumbs, shallots, garlic and pecorino cheese
- Coconut Crusted Chicken Tenders – with pineapple mango salsa
- Baked Artichoke with Parmesan – with a balsamic drizzle
- Roasted Vegetable & Cheese Quesadilla – with sriracha sour cream
- Caprese Poppers – mozzarella cheese, grape tomatoes, basil and balsamic drizzle
- Bruschetta – chopped tomato, basil and garlic or Tuscan white bean, pimento and rosemary
- Mini Beef Wellington – with bearnaise sauce

Deluxe Hors D'oeuvres

- Sea Scallops Wrapped in Bacon – with orange mango chutney
- Blackened Filet on Crostini – caramelized onion, stilton blue cheese and bearnaise sauce
- California Rolls – with soy sauce, wasabi cream and pickled ginger
- Shrimp Ceviche – citrus cilantro jalapeno
- Sesame Seared Tuna on Wonton – with wasabi cream
- Jumbo Shrimp – with tangy Tennessee honey cocktail sauce
- Lamb Lollipops – with balsamic infused mint jelly
- Chorizo Stuffed Date – wrapped in applewood smoked bacon and a pomegranate drizzle

Contact LOTS OF YACHTS for more information
Phone : (917) 691-5688 | Email : lotsyachts@gmail.com