

LUXURY YACHT SEAFARER APPETIZER MENU

Presented by:



Chef Michael

- Asparagus Puff Pastry with Goat Cheese and Truffle
- -Roasted Red Pepper Hummus With Warm Pita
- -Watermelon and Pork Belly Skewers
- -Shrimp Ceviche Over Corn Tostadas
- -Herb Ricotta Stuffed Plum Tomato Crostini's
 - Loaded Nacho Bites With Pico De Gallo and Guacamole
 - Classic Shrimp Cocktail
 - Mini Meatball Bites with Parmesan
- -Margherita Basil Mozzarella Focaccia
- -Cheese and Olive Skewers
- -Goat Cheese Stuffed Strawberries with Balsamic and Honey Drizzle
 - Garlic Toast Blue Cheese Bites with Honey
- -Crab Shooters
- -Oyster Shooters
- -Prosciutto Stuffed with Melon and Asiago with Balsamic Glaze
 - Smashed Sweet Potato and Black Bean Plantain Planks
- -Fresh Crab Rangoon Dip on Fried Wan Tons
- -Spinach Artichoke Dip With Warm Pita
- -Spicy Chicken Bites In Corn Chip with Blue Cheese Crumbles