



At the table no one grows old

TLS Foods

Teri Skinner- Chef/Owner

catering.parties.and more

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Hors d'oeuvre Party

7-8pm

Greek inspired Meze Station

Pita chips/ hummus/ feta/cuke/ yogurt sauce

Butlered

Grilled Pork & Lamb Kabobs

Warm Potatoes with cheese stuffing topped with a yogurt spice paste

8-9pm

Domestic & imported cheese station served with gourmet crackers

Fresh Strawberries, Black & White Grapes

Pear & goat cheese flatbreads

Vegetable Crudite served with specialty spreads

Butlered

Cold Heirloom Tomato Soup with Tropical Lobster Relish served in shot glasses

Grilled Prime Rib w/ ginger Shallot Gastrique served on Focaccia Bread

9-10pm

Croistini Station served with

Anchovy-fennel tst topped with roasted red pepper

Sweet pepper & fig pepperonata

Smoked Bluefish Pate

Italian nectarine wraps w/balsamic reduction

Blackened Sea Bass served in bib lettuce cups w/ rendered bacon, avocado, chipolte mayo & nectarine

Butlered

Apple-Sausage w/corn relish

Pumpkin Soup topped w/cran-apple relish garnished with coconut Shrimp

10-11pm

Dessert

Cake

Black Plum Sorbet

Black and white ice cream