

JP's Delicacies

VEGETARIAN Hors d'oeuvres

- *Wild Mushrooms, Leeks & Local Goat Cheese Tartlets*
- *Brie & Jalapeno Jam in Phyllo Cups*
- *Truffled Cauliflower Purée Shooter*
- *White Bean, Sun Dried Tomato & Spinach Bruschetta*
- *Maytag Bleu & Caramelized Onion Squares*
- *Roasted Eggplant, Gorgonzola & Pine nut Crostade*
- *Mini Pita Triangle, Kalamata Tapenade & Roasted Garlic Hummus*
- *Wild Mushroom Crostini*
- *Potato Latkes with Crème Fraîche & Caviar*
- *Petit Truffled Fontina Grilled Cheese*
- *Roasted Tomato, Goat Cheese, Curried Pumpkin Seed Tartlets*
- *Golden beets, pistachio goat cheese mousse, citrus cranberry jam, crostini Torchèd apple bruschetta with fig, brie and balsamic reduction*
- *Macadamia nut crusted honey goat cheese bites*
- *Pear, fig, brie bruschetta with blush wine reduction*
- *Cucumber cup, roasted garlic blue cheese mousse, cherry tomato*
- *Cucumber cup, black bean & roasted corn salsa, cilantro pesto*
- *Fingerling potatoes, camembert, truffle oil, scallion*
- *Falafel spheres, chipotle hummus*
- *Wild mushroom phyllo samosas*
- *Portabella risotto arancini, Truffle Aioli*