



International Cocktail Reception

Stationary Displays

Board of Domestic and Imported Artisan Farmstead Cheeses with Fruits and Gourmet Crackers

Hors d'Oeuvres

Miniature Choripan (Argentinean Chorizo Sandwiches)

Miniature Wild Caught Pacific Smoked Salmon Rueben

Spanish Chicken Croquettes

Grilled Tapas Station

Lilliputian Tuna Hamburger with Swiss Cheese and Caramelized Onions

Grilled Baby Lamb Chops with Sweet Paprika and Saffron Sauce

Rosemary-skewered Monkfish with Pancetta and Aioli

At the Buffet Table

Appetizer Portions of:

Ricotta and Spinach Pasta Rotolo with Marinara and Béchamel Sauces

Artichoke Paella Campesino Presented in Earthenware Cazuelas

Gambas al Ajillo in their Shells Madrid Bar Style (Shrimp Sauteed in Garlic)

Oregon Pinot Noire-Marinated Portobello Mushroom Skewer with Hazelnut Gremolata

Salad Station

Roasted Pepper Salad with Olivada

Asparagus and Spinach Salad Toasted Sesame Aioli Vinaigrette