



# APPETIZERS

## HOT

### ***Sun Dried Tomato Bruschetta***

Fresh French baguette topped with pesto, sun dried tomatoes & bocconcini cheese that is broiled until bubbly and drizzled with balsamic reduction

### ***Stuffed Mushrooms***

Button mushroom tops stuffed with a crab & herb cream cheese filling topped with Parmigino and baked until golden.

### ***Gorgonzola Potato Bites***

Sliced baby potatoes topped with Gorgonzola blue cheese & bacon then broiled until bubbly

### ***Pear & Brie Quesadillas***

Grilled pear and brie cheese quesadillas served with a cilantro cream sauce

### ***Caramelized Apple Pastry Bites***

Delicious and sweet caramelized apples baked with brie cheese in puff pastry

### ***Bacon Wrapped Dates***

Succulent dates that are stuffed with Parmigiano cheese, wrapped in salty bacon and baked to perfection

### ***Cauliflower Fritters***

Cumin & fresh herb cauliflower batter that is sautéed into fritters and served with a zesty lime yogurt sauce

### ***Thai Gyozas***

Homemade Pork & Beef gyozas marinated in a curry blend, baked until hot and served with a chilli sauce

### ***Mini Yorkshires with Beef Tenderloin***

Tender rosemary infused beef tenderloin served on top of a mini Yorkshire pudding finished with Dijon butter & horseradish aioli

### ***Chimichurri Meatballs***

Argentinian inspired homemade meatballs served with parsley and garlic finished with feta cheese

### ***Cocktail Meatballs***

Spicy meatballs served in a homemade teriyaki style sauce

### ***Turkey Meatballs***

Asian inspired turkey meatballs served in homemade hoisin sauce

### ***Goat Cheese Crisps***

Homemade goat cheese crackers topped with a creamy mushroom ragout & finished with a sprinkling of fresh dill

### ***Pecan Lamb Lollipops***

Luscious lamb chops marinated in glorious garlic & rosemary incrusting in roasted pecans and drizzled with truffle oil (\$5 each)

### ***Coconut Brussel Sprouts***

Roasted and marinated brussel sprouts rolled in coconut and served on a bed of sea salt & sesame seeds

### ***Crab Cakes***

Succulent & rich crab cakes with a perfectly crisp fried exterior & served with our Chef's Alibi's signature tartar sauce



### ***Prosciutto Wrapped Prawns***

Marinated prawns wrapped with fresh basil & salty prosciutto finished with a garlic white wine drizzle

### ***Artichoke Bruschetta***

Artichoke hearts, red onion and Romano cheese on top of fresh French baguette and broiled until golden

### ***Butter Chicken Flatbread***

Homemade butter chicken sauce with tender pieces of chicken baked on naan with mozzarella cheese & finished with fresh cilantro

### ***Pear & Gorgonzola Flatbread***

Thin slices of pear with caramelized onion and gorgonzola baked until golden & melted

### ***Roasted Vegetable Flatbread***

Oven roasted peppers, red onion & mushrooms topped with fontina cheese

## **ADDITIONAL OPTIONS SUITABLE FOR SMALLER PARTIES**

### ***Beef Sliders***

Mini beef burgers served with cheddar cheese, arugula, red onion, tomato and a baby dill pickle

### ***Individual Nachos***

Tortilla shells layered with refried beans, marble cheese & salsa that is baked then topped with a dollop of sour cream

### ***Christmas Dinner in a Martini Glass***

Garlic mashed potatoes, homemade stuffing, roast chicken with gravy topped with tart cranberry sauce

### ***Leek & Artichoke Tart***

Sautéed leeks and artichokes layered on a phyllo pastry topped with feta, pine nuts & fresh dill