

Renée Kelly's

Contemporary Appetizer Buffet

Herbed Polenta with Braised Beef



Shrimp Crevice Shooters



Cucumber and Asparagus Shooters



Lamb Chops with Orange Relish



Fried Brie with Cranberry Rhubarb Jam (If Large Piece on Buffet Brie will be Baked)



Mini Crab Cakes with Remoulade



Endive filled with sweetened mascarpone Figs wrapped in Prosciutto and Pecans



Smoked Cheddar and Ham Squares



Bison Sliders

\$19.95 per guest

Desserts

Pastry Display

Chocolate Mousse

Berry Tartlets

Chocolate Ganache bites

Lemon Cakes \$6.95 per guest

*All pricing subject to change with fluctuating market,
Personal menus can be created for an additional charge*