
FIVE SPICE

HORS D'OEUVRES

COCKTAIL PARTY

Spicy Arrabiata Meatballs with Raisins, Fennel and Reggiano Flakes

Jack-Cheddar and Roasted Poblano Quesadillas, Herbed Crema

Portuguese Cod Fritters, Harissa Aioli

Sage and Sundried Tomato Chutney with Goat Cheese, Rosemary Toast

Prosciutto and Gruyere Pastry Pinwheels

Baltimore-style Crabcakes

Moroccan Spiced Lamb Kebabs with Lime

Coriander Chicken Flautas

FIVE SPICE

PASSED DINNER

FIRST COURSE, SOUP AND SALAD

Cold Avocado and Corn Soup, Cilantro Oil

Mexico City Shrimp Salad, Endive

SECOND COURSE, APPETIZER

Calamyrna Fig and Walnut Tapenade with Chevre, Rye Crisp

Malaysian Chicken Satays, Spicy Peanut Sauce

Goan Potato Samosas, Coriander-Coconut Chutney

Savory Onion Tartlets, Saffron

Coconut Prawns, Sweet Chili-Tamarind

THIRD COURSE, MEAT AND PASTA

Risotto-Fontina Balls, Sage Pesto

Chimichurri Steak, Garlic Crostini
