



## *A Few of Our Favorite Cocktail Nibbles*

BLTs, Cherry tomatoes stuffed with applewood smoked bacon, lettuce and basil aioli

Pastrami Swizzle Sticks wrapped around breadsticks with Thousand Island Dipping Sauce

Pretzels and Cheese, Mini Cheddar balls rolled in pretzels, served with honey mustard dipping sauce

Pulled Pork Sliders with Brad's BBQ sauce

Quesadillas filled with Chorizo Sausage, black beans and Manchego Cheese

Empanadas filled with Portabella Mushroom, Caramelized Onion and Smoked Mozzarella

Tuscan Palmiers filled with Spinach and Feta

Turkish Medjool Dates Wrapped in Prosciutto di Parma and Filled with Lake Erie Creamery Goat Cheese

Duet's Signature Coconut Chicken Lollipops with Thai peanut sauce

Crispy Cones Filled with Peeky Toe Crab salad

Seared Sea Scallop with pomegranate glaze and couscous salad, served on tiny plates

Grilled Petite Lamb Chop with harissa sauce and micro herb salad, served on tiny plates

## *An Elegant Dinner from 6 guests to 300*

Mini Peeky Toe Crab Cakes

Wild Mushroom and Brie Beggars Purses

Coconut and Shrimp Lollipops, Spicy Thai dipping sauce

Duet's House Salad of tender field greens, cucumbers, carrots, tomatoes and balsamic dressing

Roulade of Chicken Stuffed with Spinach and Artichokes,  
Served with sundried tomato risotto cake and French green beans

OR

Herb-Roasted Filet of Beef Tenderloin,

With creamy potato gratin, young asparagus and tarragon butter

Selection of Miniature Pastries

Coffee Presentation

