



PASSED HORS D' OEUVRES MENU

TWENTY DOLLARS PER DOZEN

Fried Cauliflower with anchovy aioli

Polenta Cakes with goat cheese, peppers and tapenade

Toasted Chickpea Bruschetta with manchego and piquillo peppers

Calamari Cups with aioli

Vegetarian Spring Rolls with soy dipping sauce

TWENTY FIVE DOLLARS PER DOZEN

Jerk Chicken Skewers

Duck Confit Rillettes with seasonal chutney

Salmon Tartare with scallion, ginger, jalapeno and lime crème fraiche

Shrimp Tempura with ponzu

Scallops Wrapped in Bacon with seasonal compote

Smoked Shrimp Cocktail with roasted garlic cocktail sauce

Assorted Pizza Squares

Seasonal Meat, Seafood & Vegetarian Flatbreads



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THIRTY DOLLARS PER DOZEN

Turkey or Beef Slider Burgers

Caviar and Crème Fraiche on potato crisps

Pineapple & Sugar Cane Marinated Beef Skewers

Classic Clams Casino

Seared Tuna with poblano pepper relish

Seared Lamb Leg with romesco sauce

Scallop Ceviche with apple & Ty Ku

THIRTY FIVE DOLLARS PER DOZEN

Mini Lobster P.L.T's with pancetta, arugula, tomato and smoked pepper aioli

Foie Gras Torchon with brioche and fruit compote

Halibut & Tomato Roulade

White Truffle Potato Croquettes

Porcini Soup Shooters



PASSED HORS D' OEUVRES MENU

SELECTION OF MINIATURE DESSERTS

TWENTY DOLLARS PER DOZEN

Miniature assorted cupcakes

Marscarpone profiteroles

Assorted house baked cookies

TWENTY FIVE DOLLARS PER DOZEN

Assorted chocolate truffles

Seasonal fruit skewers with honey yogurt dipping sauce

Mini Assorted Cheesecake Squares

Assorted Mini Panna Cottas

Canolis

THIRTY DOLLARS PER DOZEN

Bavarian Cream Fruit Tarts with a creamy white chocolate filling