

PASSED HORS D'OEUVRES

Cold Choices

\$195 per 100 pieces

Fresh Strawberry and Brie Canapé
Chicken Salad Tartlets with Fruit Garnish
Roast Beef Canapé with Horseradish Cream and Roasted Pepper Relish
Zucchini Bread and Mascarpone Cheese Mini Sandwich
Roulade of Roast Beef with Pepper Relish and Horseradish
Sweet Carrot Soufflé and Spiced Pecans on Demitasse Spoon
Grilled Portobello Crostini with Goat Cheese & Red Pepper Pesto
Prosciutto Ham and Melon Canapé with Mascarpone
Belgian Endive with Blue Cheese Mousse, Grape and Candied Walnut
Ham and Asparagus Roll with a Hint of Mustard
Goat Cheese Crostini with Roasted Tomato and Pesto
Traditional Deviled Egg

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\$225 per 100 pieces

Grilled Shrimp on Tortilla Crisp with Avocado Salsa
Asparagus & Smoked Salmon Roulade with Cream Cheese
House Smoked Salmon BLT, Bacon, Tomato, and Herb Aioli on Brioche
Deviled Egg with Sriracha & Avocado

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\$295 per 100 pieces

Sesame Seared Ahi Tuna on Wonton Crisp with Ginger Slaw
Beef Tartar on Toast Point with Traditional Garnish
Lump Crabmeat Profiterole with Spicy Remoulade
Sliced House Smoked Salmon, Crème Fraiche and Caviar on Toast Point
Tenderloin of Beef on Crostini with Goat Cheese Pesto
Spicy Tuna Tartar on Wonton with Chive Crème Fraiche

Hot Choices

	\$225 per 100 pieces
Mini Empanadas (Beef or Chicken)	
Bacon Wrapped Water Chestnuts	
Grilled Chicken or Cheese Quesadilla with Mild Salsa	
Curry Chicken Croustade with Toasted Almonds and Chutney	
Crispy Filo Shells filled with Mushroom, Artichoke, and Spinach Ragout	
Vegetable Spring Rolls with Sweet Chili Dipping Sauce	
Poached Pear and Brie in Flaky Filo Shell	
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	\$255 per 100 pieces
Duck Confit on Wonton Crisp with Goat Cheese & Fig Jam	
Pecan Crusted Chicken Fingers with Honey-Dijon Aioli	
Cashew Chicken Spring Rolls with Sweet Chili Dipping Sauce	
Shrimp Spring Rolls with Sweet & Sour Dipping Sauce	
BBQ Chicken Croustade with Grilled Onion, and Pineapple	
Spanakopita, Spinach and Feta Cheese in Flaky Filo Triangles	
Coconut Crusted Shrimp with Sweet and Spicy Plum Sauce	
Pork Mole on Corn Tostada with Cilantro Crème and Avocado	
Braised Short Rib in Crispy Filo Shells with Caramelized Onion & Horseradish Cream	
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	\$295 per 100 pieces
Warm Cambozola Cheese and Roasted Garlic Crostini	
Chicken Lemongrass Pot Sticker with Sweet Chili Dipping Sauce	
Apple Smoked BBQ Bacon Wrapped Scallops	
Shrimp Tempura on Brioche with Spicy Citrus Remoulade	
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Bacon Wrapped-Horseradish Stuffed BBQ Jumbo Shrimp	\$3.95 per piece
Black Angus Beef Slider with Grilled Onions and Pickles	\$5.25 per piece
Fried Chicken Slider on Brioche Bun with Pickles and Chipotle Aioli	\$5.25 per piece
Mini Jumbo Lump Crab Cakes with Remoulade Sauce	\$5.95 per piece
Pork Belly Steamed Bun with Pickled Vegetables, Sriracha, and Hoisin	\$5.95 per piece
Beef Tenderloin Slider with Fried Shallots and Cilantro Garlic Aioli	\$6.95 per piece

All food and beverage is subject to a 20% service charge and all applicable state and local taxes