

Hors d'Oeuvres

VEGETARIAN

Assorted French & Italian Cheeses

Chilled Grapes & Sliced Baguettes
\$5.80 per person

Baked Brie

Wrapped in Puff Pastry with Pumpkin Butter & Honey
\$3.60 per person

Blini's

with Crème Fraîchê Topped with Caviar
\$3.85 per person

Cherry Tomatoes & Fresh Mozzarella Skewers

Painted with Pesto
\$3.85 per person

Creamed Artichoke Dip, Sun Dried Tomatoes & Feta

Served with a Garlic Bruschetta
\$4.15 per person

Danish Blue Cheese, Caramelized Onions & Pears

Served in a Savory Tart Shell
\$3.85 per person

Fontina Stuffed Risotto Balls

With Marinara Sauce Served on the Side
\$4.15 per person

French Brie

Topped with Caramelized Onions & Portobello Mushrooms
Wrapped in a Puff Pastry
\$3.60 per person

Fresh Spring Rolls

Cucumber, Mango, Mint & Cilantro
Wrapped in Rice Paper
Served with Spicy Peanut Sauce
\$3.60 per person

Goat Cheese Tartlet

Goat Cheese & Brie with Caramelized Onions
Served on a Savory Tart
\$4.15 per person

Japanese Eggplant Crisps

with Buffalo Mozzarella & Sundried Tomatoes
\$3.60 per person

Mini Quiche

Spinach, Herb & Lorraine
\$3.00 per person

Pakorras

\$4.15 per person

Polenta Squares

with Sundried Tomato Tapenade
\$4.15 per person

Samosas

\$4.15 per person

Spanikopita

\$4.15 per person

Tomato Bruschetta

with Diced Tomatoes, Basil & Balsamic Vinaigrette

Served on a Garlic Crustade
\$3.85 per Person

Walnut Toasts

with Fig Jam & Manchego Cheese
\$3.60 per person

SEAFOOD

Assorted Dim Sum

Chicken Pot Stickers, Shrimp Tsumai, BBQ Pork Buns, Shrimp Hargow
Served Hot in Steam Baskets with Dipping Sauce
\$5.25 per person

Assorted Japanese Rolls

California & Spicy Tuna with Wasabi & Ginger
\$4.70 per person

Baby Red Potatoes

With Crème Fraîchè Topped with Caviar & Chives
\$4.15 per person

Crab Cakes

With Roasted Red Pepper Aioli
\$4.15 per person

Fresh Crab Salad

Served on an English Cucumber Disc
\$4.40 per person

Mexican Tuna Ceviche Tostada

with Ahi Tuna, Avocado & Lime
Served on a Fried Corn Tortilla
\$5.25 per person

Mini Bagels

with Herbed Cream Cheese, Smoked Salmon, Capers, & Red Onion
\$4.15 per person

Oysters Rockefeller

Spinach, Smoked Bacon Garlic, & Crème Fraîchè
\$5.80 per person

Raw Oyster Shooters

In a Shot Glass on Shaved Ice
\$6.35 per person

Roasted Garlic-Chile Prawns

Served with Chipotle Aioli
\$5.25 per person

Sesame Crusted Seared Tuna

Served on a Fried Wonton Chip
with Wasabi Aioli
\$4.70 per person

Skewered Seared Sea Scallops

In a Saffron Cream Sauce
\$5.80 per person

Smoked Salmon

with Dill Crème Fraîchè on a Pumpernickel Toast
\$4.70 per person

Stuffed Tiger Prawns

Filled with Spinach, Roasted Garlic Wrapped in Pancetta
\$5.80 per person

Tuna Tartar

with Sesame Sauce
Served on a Won Ton Chip
\$4.15 per person

Prosciutto Wrapped Pan Seared Sea Scallops

with Meyer Lemon Aioli
\$6.35 per person

POULTRY

Achiote Rubbed Chicken Breasts

Served with a Mango Salsa
\$4.40 per person

Buffalo Wings

with Blue Cheese Dressing
\$3.60 per person

Chicken & Cheese Quesadillas

Served with Salsa & Sour Cream on the Side
\$3.60 per person

Chicken Satay

In a Thai Peanut Sauce
\$4.15 per person

Chicken Strips

with BBQ Sauce & Ketchup
\$4.15 per person

Chicken Teriyaki Skewers

\$4.15 per person

Empanadas

\$3.85 per person

MEAT

Antipasto Platter

Salami, Prosciutto, Mozzarella, Olives, Artichokes,
Roasted Red Pepper, Sautéed Garlic Mushrooms
\$6.60 per person

Arum Sandwiches

with Smoked Turkey & Cranberry, Smoked Salmon & Dill,
& Roasted Peppers & Goat Cheese
\$3.60 per person

Andouille Sausage

Served on a Bed of Pureed White Beans
With a Garlic Crustade
\$3.85 per person

Baked Dates

Filled with Roquefort & Wrapped in Prosciutto
\$3.85 per person

Ground Lamb with Mint Shallots & Pine Nuts

Wrapped in Phyllo Dough with a Mint Syrup
\$4.70 per person

Marinated & Roasted Filet Mignon

Served Thinly Sliced on Garlic Toast with Caramelized Onions
Topped with a Creamed Horseradish
\$4.70 per person

Mini Beef Wellington

Puff Pastry Filled with Beef Filet, Pate, Sautéed Mushrooms & Onions
\$5.25 per person

Mini Quiche

Spinach, Herb, & Lorraine
\$3.00 per person

Stuffed Mushrooms

With Pesto, Cream Cheese & Sweet Italian Sausage
\$3.60 per person