

HORS D'OEUVRES

2-3 pieces per order. Various appetizers, select from Vegetarian, Seafood, Poultry and Meat. ALL PRICES ARE PER ORDER.

VEGETARIAN

Assorted French and Italian Cheeses	Brie, Cheddar, Jack, Roquefort and Berg Jarls with chilled grapes and sliced baguettes	\$6.25
Baked Brie Bites	Wrapped in puff pastry with pumpkin butter and honey	\$3.95
Blini's	With crème fraichè topped with caviar	\$4.25
Cherry Tomatoes and Fresh Mozzarella Skewers	Painted with pesto	\$4.25
Creamed Artichoke Dip	Sun dried tomatoes and Feta served with a garlic bruschetta	\$4.60
Danish Blue Cheese and Pear Tartlets	With caramelized onions	\$4.25
Endive Spears	With homemade hummus and grilled vegetables	\$4.25
Fontina Stuffed Risotto Balls	With marinara sauce served on the side	\$4.60
French Brie Bites	With caramelized onions and Portobello mushrooms wrapped in a puff pastry	\$3.95
Fresh Spring Rolls	With cucumber, mango, mint and cilantro wrapped in rice paper and served with spicy peanut sauce	\$3.95
Grilled Vegetable Platter	With seasonal vegetables and homemade hummus	\$4.60
Gourmet Cheese Platter	Cowgirl Creamery, Humboldt Fog, Aged Gouda Drunken Goat with apricots, cranberries, fig jam, honey, candied pecans, sliced baguettes and bread sticks	\$13.00
Japanese Eggplant Crisps	With Buffalo mozzarella and sundried tomatoes	\$3.95
Pakorras		\$4.60
Polenta Squares	With sundried tomato tapenade	\$4.60
Samosas		\$4.60
Spanikopita		\$4.60
Goat Cheese and Brie Tartlet	With caramelized onions	\$4.50
Tomato Bruschetta	With diced tomatoes, basil and balsamic vinaigrette served on a garlic crustade	\$4.25
Vegetable Crudite	With carrots, broccoli, cherry tomatoes, celery, Ravel dressing and hummus	\$4.00
Vegetarian Stuffed Mushroom	With creamed artichoke, Feta and sun dried tomatoes	\$4.00
Walnut Toasts	With fig jam and Manchego cheese	\$3.95
Wild Mushroom Crostini	With fresh herbs and truffle oil	\$3.95
Mini Quiche	Spinach, herb and Lorraine	\$3.30

SEAFOOD

Assorted Dim Sum	Chicken pot stickers, Shrimp Tsumai, BBQ Pork Buns, Shrimp Hargow served hot in steam baskets with dipping sauces	\$5.80
Assorted Japanese Rolls	California and spicy tuna with wasabi and ginger	\$5.20
Crab Cakes	With roasted red pepper Aioli	\$4.60
Fresh Crab Salad	Served on an English cucumber disc	\$4.85
Mexican Tuna Ceviche Tostada	With Ahi tuna, avocado and lime served on a fried corn tortilla	\$5.80
Mini Bagels	With herbed cream cheese, smoked salmon, capers, and red onion	\$4.60
Oysters Rockefeller	Spinach, smoked bacon garlic, and crème fraichè	\$6.40
Pan Seared Sea Scallops	With Meyer lemon Aioli	\$7.00
Roasted Garlic-Chile Prawns	Served with Chipotle Aioli	\$5.80
Sesame Crusted Seared Tuna	Served on a fried wonton chip with wasabi Aioli	\$5.20
Skewered Seared Sea Scallops	In a saffron cream sauce	\$6.40
Smoked Salmon	With a dill crème fraichè on a pumpernickel toast	\$5.20
Stuffed Tiger Prawns	Filled with spinach, roasted garlic wrapped in pancetta	\$6.40
Tuna Tartar	With a sesame sauce served on a won ton chip	\$5.70

POULTRY

Achiote Rubbed Chicken Breasts	Served with a mango salsa	\$4.85
Buffalo Wings	With Blue cheese dressing	\$3.95
Chicken and Cheese Quesadillas	Served with salsa and sour cream	\$3.95
Chicken Satay	In a Thai peanut sauce	\$4.60
Chicken Teriyaki Skewers		\$4.60

MEAT

Antipasto Platter	Salami, prosciutto, mozzarella, olives, artichokes, roasted red pepper, sautéed garlic mushrooms	\$7.25
Arum Sandwiches	With smoked turkey and cranberry, smoked salmon and dill, roasted peppers and goat cheese	\$3.95
Andouille Sausage	Served on a bed of pureed white beans with a garlic crustade	\$4.25
Baked Dates	Filled with Roquefort and wrapped in prosciutto	\$4.25
Charcuterie Board	With Prosciutto, Salami, Mortadella and Coppa, Cornichons and mustard	\$9.25
Empanadas		\$4.25
Ground Lamb	Wrapped in Phyllo dough with mint, shallots and pine Nuts	\$5.20
Marinated Filet Mignon	Thinly sliced on garlic toast with caramelized onions topped with a creamed horseradish	\$5.20
Mini Beef Wellington	Puff pastry filled with beef filet, pate, sautéed mushrooms and onions	\$5.80
Stuffed Mushrooms	With pesto, cream cheese and sweet Italian sausage	\$4.00