

**WARM HORS D'OEUVRES**  
*(15 Piece Minimum per item ordered)*

**Southwest Beef "Satay" with Skirt Steak & Chipotle BBQ Sauce**  
\$3.75++ each

**Mini Crab Cakes with Cajun Remoulade Sauce**  
\$4.00++ each

**Panko Coconut Shrimp with Sweet Thai Chili Sauce**  
\$4.25++ each

**Vegetable Pot Sticker with Soy Scallion Sauce**  
\$3.75++ each

**Spicy Chicken Mini Brochette with Coconut and Peanuts**  
\$3.75++ each

**Shrimp Spring Roll with Ginger Sweet Soy**  
\$4.00++ each

**Grilled Mini New Zealand Lamb Chop with Mint Vinaigrette**  
\$4.50+ each

**Sauté Prawns wrapped in Basil and Pancetta**  
\$4.25++ each

**Wild Mushroom Phyllo "Kisses"**  
\$3.75++ each

**Classic Italian Bruschetta**  
\$3.75++ each

**Shrimp Satay with Thai Vinaigrette**  
\$4.00++ each

**Chicken Potstickers with Sweet Soy**  
\$ 3.75++ each

**Thai Turkey Satay with Cashew Peanut Dipping Sauce**  
\$3.75 ++ each

**COLD HORS D'OEUVRES**  
*(15 Piece Minimum per item ordered)*

**Smoke Salmon Rose Canapé with Crème Fraiche and Caviar**  
\$4.25++ each

**Roasted Fingerling Potato, Chive Crème Fraiche, Heckleback Caviar**  
\$4.25++ each

**Seared Ahi Tuna, Nicoise Olive Vinaigrette**  
\$4.25++ each

**Tomato and Buffalo Mozzarella Canapé with Pesto and Fresh Basil**  
\$3.75++ each

**Lobster Medallion, Avocado Mousse & Micro Cilantro**  
\$4.75++ each

**Mini Seafood Tostada with Avocado Salsa**  
\$4.50 ++ each

**Grilled Vegetable Bruschetta with Feta**  
\$3.75++ each

**Sliced New York Carpaccio with Whole Grain Mustard Aioli on  
Polenta Cracker**  
\$4.00 ++ each

**Beet Ginger Cous- Cous Canapé dressed with Champagne Vinaigrette**  
\$3.75 ++ each

## **DISPLAYED HORS D'OEUVRES**

### **Caviars**

Farm Raised Osetra \$95.00++/oz.

Hackleback \$60.00++/oz.

Served with Assorted Crackers, Toast Points, Capers,  
Chives, Red Onion, Crème Fraiche, Chopped Egg

~All above available at market price. Above prices provided are estimates only~

### **Assorted Seafood Platter On Ice**

Served with Cocktail Sauce, Tartare Dip, Crackers and Lemon Wedges

Oysters @ \$30.00++/doz.

Shrimp @ \$32.00++/doz.

Medallions of Lobster @ \$44.00++/doz.

Crab Claws @ \$36.00++/doz.

### **Array of Imported Cheeses**

with Champagne Grapes and Berries

Manchego, "Laura Chenel" Goat Cheese, Boursin, Danish Blue, Humboldt Fog  
French Baguette, Assorted Crackers, Candied Nuts

\$9.50++ PP

### **Antipasto Platter**

with Marinated and Grilled Vegetables, Salami, Prosciutto, Olives, Mushrooms  
and Artichokes

\$12.50++PP

### **Baked Brie**

with Fresh Fruits and French Bread

\$7.50++PP

### **Array of Fresh Vegetables**

with Ranch and Blue Cheese Dipping Sauces

\$5.50++PP

### **Sliced Fresh Fruit Display**

\$6.00++PP

### **Red and Blue Tortilla Chips**

with Fresh Salsa and Guacamole

\$6.50++PP

### **Homemade Potato Chips with BBQ Sauce and Ranch**

\$5.50++ PP