

Hors D' Oeuvres

Cold

Miso Soy Tuna Tartar on Crispy Wonton \$24/dz

Beef Tenderloin Panzanella \$24/dz

Chilled Shrimp Cocktail \$3.00 per piece

Fruit & Cheese Platter \$4.00 pp

Smoked Salmon Crostini with Capers, Milled Egg, Red Onion \$22 / dz

Devilled Eggs with Pickled Red Onion Jam \$20 /dz

Hummus with Pita Chips \$ 25 /platter

Sliced Seared Tuna over Seaweed Salad \$85/platter (serves 20 - 25)

Antipasta Platter \$6pp

Domestic Cheese Plate with Fresh Fruit \$4pp

Gourmet Cheese Plate \$7pp

6 Choices of Imported Cheese with Walnuts, Mostarda, Truffle Honey &
Seasonal Fruit

Hot

Scallops Wrapped in Bacon \$24 /dz

Mini Crabcakes with Caper Remoulade \$30/dz

Beef Spring Rolls, Vietnamese Dipping Sauce \$24/dz

Sesame Chicken Skewers \$21/dz

Grilled Lamb Chops, Balsamic Reduction \$45 /dz

Tempura Shrimp with Spicy Sauce \$ 75 (per 25 guests)

Pigs in a Blanket, Fruit Mostarda \$22/dz

Risotto Croquettes stuffed with Ham & Mozzarella \$21 /dz

Calamari, Spicy Marinara \$35/platter

Eggplant Parmesan Skewars \$22/dz

Deep Fried Fresh Mozzarella \$ 26/dz

Grilled Rosemary Shrimp Skewers \$36/dz

Swedish Meatballs \$24/2 dozen

