

Tray Passed
COLD HORS D'OEUVRES

CALIFORNIA SUSHI ROLL
crab, avocado, cucumber

SMOKED SALMON & CUCUMBER CANAPÉS

LOBSTER KNUCKLE SANDWICH
en brioche

CHILLED GULF SHRIMP

MARINATED GRILLED GULF SHRIMP

BEEF CROSTINI
roasted red pepper relish

CAVAILLON MELON & PROSCIUTTO
en brioche

FROIS GRAS MOUSE
en brioche with a brandied cherry

SMOKED DUCK CANAPÉS
mango chutney

LEMON THYME CHICKEN GOUGERE

RUBY ENDIVE WITH TROPICAL CHICKEN SALAD

FRESH MOZZARELLA, TOMATO & BASIL BRUSCHETTA

RATATOUILLE CROSTINI

BOURSIN STUFFED STRAWBERRIES

\$10.00 per guest for choice of three
All Prices Are Subject To 20% Service Charge and 7.725% Sales Tax
Prices Subject To Change

Tray Passed
HOT HORS D'OEUVRES

MINI CRAB CAKES
roasted red pepper remoulade

TERIYAKI GLAZED SCALLOPS
wrapped in bacon

COCONUT BREADED GULF SHRIMP
apricot horseradish sauce

DIJON GLAZED LAMB LOLLIPOPS

MINI BEEF WELLINGTONS

BEEF & DRY BLUE CHEESE TARTLETT
shallot demi glace

TERIYAKI GLAZED WATER CHESTNUTS
wrapped in bacon

PEKIN DUCK EGG ROLL
with spicy peanut sauce

ORIENTAL VEGETABLE SPRING ROLLS
plum sauce

FETA AND SUNDRIED TOMATO
in spinach tartlet

ASSORTED MINI QUICHE

GRILLED BEEF SATAY

STUFFED BREADED ARTICHOKEs
with cream cheese

SPANAKOPITA
feta and spinach in phyllo dough

ITALIAN SAUSAGE STUFFED MUSHROOM CAPS

\$10.00 per guest for choice of three
All Prices Are Subject To 20% Service Charge and 7.725% Sales Tax
Prices Subject To Change

DISPLAYS

Priced per person – minimum 25 people

RAW BAR	Market Price
Create your own: Gulf Shrimp chilled and or grilled, crab claws, oysters on the half shell all the appropriate condiments	
SLICED SMOKED SALMON DISPLAY	
traditional condiments and miniature bagels	8.25
ANTIPASTO TRAY	
marinated tuna, artichokes, cherry peppers, salami, olives, prosciutto, provolone, and other Italian specialty meats & cheeses	8.25
GRILLED ASSORTED VEGETABLES	
tri-colored peppers, mushrooms, squash, eggplant, red onion and asparagus, with fresh basil oil	6.00
VEGETABLE CRUDITE	
with Roquefort dipping sauce	5.00
IMPORTED & DOMESTIC CHEESES	
fresh fruit garnish and club assorted crackers and crostinis	6.00
BAKED BRIE en CROÛTE	
with French bread and fresh assorted berries	6.00
MEDITERRANEAN STATION	
hummus, tabouleh, tapenades, nuts, and assorted olives with garlic pita, crostinis, sliced tomato with feta and lemon vinaigrette	7.50