

PASSED HORS D' OEUVRE *please select eight***Cold Hors d' Oeuvre**

Snow Pea wrapped Grilled Lemon Dijon Marinated Shrimp
Toasted Coconut Shrimp with Mild Curry Marinade and Mango Chutney
Smoked Salmon Rosette with Dill, Lemon Zest and Capers on Black Bread Round
Fennel Crusted Salmon Carpaccio, Citrus Cream
Sushi Rolls: California and Vegetable with Pickled Ginger and Wasabi Soy
Grilled Tuna with Green Olive Puree and Sun Dried Tomato Tapenade on Basil Bread
Tuna Seiche "Ice Cream Cone" with Tobiko Caviar Sprinkles in a Mini Wonton Cone
Pan Seared Diver Sea Scallop with Lime Aioli on a Coconut Wonton Crisp
Orange Chicken with Ginger Soy Reduction on a Fennel Chip
Smoked Chicken with Rosemary Aioli on a Savory Cornmeal Biscotti
Thai Style Lemon Grass marinated Chicken Satay, Ginger Lime Dipping Sauce
Duck Confit with Ginger Rhubarb Chutney on a Pappadam Crisp
Julienne Duck with Mustard Mousse and Cracklins in a Pastry Barquette
Sweet Melon wrapped with Prosciutto S. Daniele
Grilled Pear Wedge or Fresh Fig (seasonal) with Minted Mascarpone, Prosciutto S. Daniele wrap
BLT's-Cherry Tomato Cup with Crumbled Bacon, Lettuce and Sprouts in a Light Mayonnaise
Skewered Bocconcini with Sun Dried Tomato and Roasted Red Pepper
"Greek Salad" in a Mini Phyllo Pastry Shell

Hot Hors d' Oeuvre

Salmon and Crab Cakes, Fresh Tarragon Mayonnaise
Bermuda Style Fish Cake with Pomegranate Remoulade
Thai style Green Curry Crab Cakes with Cucumber Coconut Remoulade
Fish n' Chips with Tartar Sauce (in a paper cone)
Mini Fish Tacos with Chipotle Crema and Salsa Fresca
Satay of Sichuan Style Sesame Beef, Chinese Mustard and Plum Dipping Sauce
Mini Sirloin Burgers with Pepper Ketchup on a Soft Silver Dollar Roll
Mini All Beef Franks in Puff Pastry, Deli Mustard
Chicken "Pot Pie" in a Tartlet Shell topped with Puff Pastry
Curried Lamb Wontons with Orange/Citrus Yogurt Sauce
Phyllo Bundles with Spicy Lamb and Mint Yogurt Dipping Sauce
Phyllo Bundles filled with Ginger Cumin Chicken, Curry Dipping Sauce
Tartlets of Leeks in Chevre Custard
Mini Croque Monsieurs with Ham and Gruyere Cheese
Skewers of Baked Mac n' Cheese flavored with Truffle Oil
Panini Provencal: Grilled Sandwich of Eggplant, Pepper, Portobello Mushroom & Mozzarella
Belgian Style Frites with Mayonnaise (in a paper cone)
Potato and Goat Cheese Wontons with Champagne Wasabi Sauce
Baked Potato Skins with Sour Cream and American Sturgeon Caviar or Jack Cheese and Sour Cream
Vegetable (or chicken) Quesadillas topped with Avocado and Salsa
Thin Crust Pizzas with Assorted Toppings

Stationary on the Bar

At the Bars: -Our Signature Cheese Straws
-House Roasted spiced Bourbon Pecans, Cinnamon Macadamias and salted Almonds
-Colorful Garden Crudites, Arugula Herb Dip