

HORS D'OEUVRES

ALL ITEMS PRICED PER PERSON

MINIMUM OF 50 PIECES PER SELECTION REQUIRED
ALL ITEMS REQUIRE A TRAY PASSING ATTENDANT
ATTENDANT FEE IS \$200 PER ATTENDANT, PER 100 GUESTS

CHILLED

AVOCADO SHRIMP TOAST

ninja radish, petit pink ice, squaw \$8

MOZZARELLA & TOMATO BRUSCHETTA **v**

pesto, aged balsamic glaze \$6

MANGO & SHRIMP CEVICHE **gf** \$6

TUNA & SALMON POKE **gf**

kombi salad \$6

SHRIMP COCKTAIL **gf**

horseradish, cocktail sauce & remoulade \$6

BEEF CARPACCIO **gf**

*thin sliced beef tenderloin, fried capers,
shaved parmesan, frisee, lemon oil,
truffle salt \$8*

CANAPE DUETS

BEEF TENDERLOIN & BOURSIN WITH
ASPARAGUS ON CROSTINI

+

GULF TIGER PRAWN WITH
AGAVE COCKTAIL SAUCE

\$12

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BRIE WITH FIG MARMALADE ON SQUAW
ROUND

+

SMOKED SALMON ROSE ON CUCUMBER

\$14

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PEPPERED AHI TUNA WITH WASABI
CREAM & CAVIER ON SESAME BAGUETTE

+

ASIAN CHICKEN SALAD ON CUCUMBER

\$14

HOT

TOMATO BISQUE SHOOTER **v**

mini grilled cheese \$4

SPANAKOPITA **v**

feta fondue \$4

VEGETABLE SPRING ROLLS **v**

sweet thai chili sauce \$6

BAJA CRAB CAKE

green papaya slaw \$10

BRAISED BEEF SHORT RIB SLIDERS

green apple horseradish slaw \$10

PEAR & BRIE IN PHYLLO **v**

raspberry coulis \$8

SOUTHWEST CHICKEN EMPANADA

chimichurri aioli, charred corn relish \$6

BRIE STUFFED MUSHROOM CAP

balsamic fig jam \$8

EDAMAME POT STICKERS **v**

sesame ginger sauce \$6

BUFFALO CHICKEN RANGOON

pepper sauce, bleu cheese \$8

LOBSTER LUMPIA

sweet chili cream, hearts of fire \$10