~ Hors d'oeuvres ~



Served Room Temperature

Thai Shrimp Spring Rolls served with a soy mirin mignonette	\$24 doz.
Poached tequila and cilantro Shrimp served with a traditional cocktail sauce or citrus salsa	\$36 doz
Coconut Jumbo Shrimp	\$36 doz.
with a pina colada dipping sauce	4
Southwestern Shrimp Canapé	\$28 doz.
spiced shrimp with a mango salsa served in a pastry she	ll
Blackened Chicken	\$24 doz.
with cajun rouille on toasted French bread	φ 4 τ αυζ.
with Cajan Poutite on tousieu Prench breau	
Curried Chicken Salad	\$20 doz.
with dates & spiced walnut on endive tips	
Crispy Chicken Wonton	\$24 doz.
served with an Asian plum sauce	
Balsamic Glazed Chicken	\$24 doz.
served on a wild rice and parmesan crisp	
Mojito Chicken	\$24 doz.
served on a yucca crisp with a citrus salsa	
Seared Sesame Crusted Tuna	\$36 doz.
	φ30 u04.
on jicama with wasabi aioli	

Tuna Tartare served on a crispy wonton or Asian ceramic spoon	\$38 doz.
Smoked Salmon Rollups with cream cheese & chives	\$28 doz.
Smoked Salmon on Cucumber Rounds with champagne crème fraîche	\$30 doz.
Smoked Salmon on Black Bread with a dill cream cheese spread	\$28 doz.
Miniature Lobster Rolls served in a small brioche hot dog roll	
Peking Duck Wraps with scallions, cucumber and hoi sin sauce	
Red or Yellow Tomato Gazpacho served in a shot glass (seasonal)	\$24 doz.
Sesame Goat Cheese Rounds served on herbed croutons topped with black and white seeds	\$24 doz. sesame
Mozzarella on Wheat Crostini with pesto and roasted red pepper	\$24 doz.
Prosciutto Wrapped Figs with gorgonzola and pomegranate drizzle	\$36 doz.
Charred Filet of Beef served on a baguette with horseradish sauce	\$39 doz.

Vietnamese Summer Roll served with a soy mirin mignonette	\$28 doz.
Thai Vegetable Spring Rolls served with a soy mirin mignonette	\$26 doz.
Eggplant Caponata served in a parmesan cup	\$30 doz.
Bruschetta toasted peasant bread with tomato, basil and garlic	\$15 doz.
Baby Red Bliss Potatoes with crème fraîche and crisp pancetta	\$18 doz.
French Tomato Tart with swiss cheese, dijon mustard and fresh herbs	\$24 doz.
Crisp Japanese Eggplant with feta cheese & oven dried grape tomatoes	\$24 doz.
Moroccan Hummus served with pita triangles	\$18 doz.
Fruit and Cheese Kebabs assorted cheeses and seasonal fruits on skewers	\$36 doz.
Goat Cheese Crostini with roasted red pepper and scallion	\$18 doz.
Stuffed Cherry Tomato goat cheese topped with herbed breadcrumbs	\$28 doz.

Assorted Jumbo Shrimp Choose from the following: fire grilled, tandoori, tempura, garlic & lime, beer battered, bbq, sesame, coconut, cajun, red curry and southwestern served with a sauce to match	\$48 doz.
Savory lump Crab Cakes served with a tarragon béarnaise	\$48 doz.
Roasted Corn & Chorizo Crab Cakes served with a sweet corn aioli Beef, Chicken, caprese, cheese and green onions	\$48 doz.
Empanadas served with a chili sauce	\$24 doz.
Asian Skewered Beef served with a cilantro-peanut sauce	\$36 doz.
Beef Negamaki with asparagus, scallions and ancho sauce	\$36 doz.
Italian Style Meatballs served in a tomato sauce	\$19 doz.
Swedish Style Meatballs served in a cream sauce	\$19 doz.
Miniature Cheeseburgers served on brioche buns	\$30 doz.
Crispy Vegetable Spring Rolls served with a soy dip	\$24 doz.
Mushroom Vol-au-Vent	\$28 doz.

chopped mushrooms inside puff pastry

Assorted Chicken Saté	\$24 doz.
Choose from the following: sesame, thai curry, buffalo,	
honey bbq, grilled, tandoori, tempura, coconut, cajun	
and mojito served with a sauce to match	
Tuscan Grilled Chicken	\$28 doz.
served on lemon pepper cheese coin	φ 2 0
Pecan Chicken on Skewers	\$30 doz.
pecan crusted with a honey mustard sauce	
Fried Chicken Nuggets	\$12 doz.
served with a honey mustard dip	
Miniature Chicken Burritos	\$18 doz.
served with a chili sauce	
Chicken Tikka \$24 doz.	
served on naan bread with a cilantro mint chutney	
Jamaican Jerked Chicken	\$28 doz.
served on a plantain with mango chutney	
"Reuben" Spring Rolls	\$24 doz.
corned beef, sauerkraut & swiss cheese served with	
1000 island dip on the side	
Stuffed Mushrooms	\$24 doz.
with a spinach artichoke dip filling	
Asparagus Straws	\$24 doz.
with flaky pastry and parmesan	
Eggplant Rollatini	\$24 doz.
with roasted red peppers, mozzarella and pesto	

Assorted Miniature Pizzas with assorted toppings	\$24 doz.
Herb Crusted Baby Lamb Chops served medium rare with a mango mint chutney	\$60 doz.
Lamb & Artichoke Heart Spiedini marinated and skewered	\$50 doz.
Grilled Scallops and shiitake mushrooms wrapped in crispy baco	\$35 doz. n
Beef, Shrimp or Chicken Quesadillas with sour cream and salsa	\$16 doz.
Marinated Steak bites with melted gruyere cheese on a garlic crostini	\$24 doz.
Pigs In A Blanket with a raspberry coulee	\$24 doz.
Lobster Capuccino lobster bisque served in a demi-tasse cup	\$35 doz.
Miniature Cheeseburgers served on a seeded miniature brioche bun with a mustard & ketchup	\$30 doz. pickle chip,
Classic buffalo JUMBO Wings with bleu cheese celery dip	\$10 doz.
Miniature Baked Brie topped with basil and sun dried tomato crème fro	\$24 doz. aîche