

HORS D'OEUVRES

Per Piece

20% Service Charge & 7.75% Sales Tax Apply

\$2.50 per piece 20: serving minimum per selection

Freshly Toasted Crostini

with your choice of: olive tapenade, marscapone, prosciutto and asparagus, or sundried tomato and goat cheese and arugula

Bruschetta Bites with fresh tomato and basil

Elegant Miniature Pizzas

with your choice of: salmon, capers and carmelized onions, kalamata olives, sun dried tomato, and goat cheese, or spicy sliced italian sausages & mozzarella cheese

Caprese Skewers layered with fresh mozzarella bocconcini, cherry tomatoes, kalamata olives & basil

Grilled Chicken Skewers drizzled with fresh lemon herb vinaigrette

Baked Polenta Canapes topped with imported gorgonzola cheese & Portobello mushrooms

Grilled Eggplant Rolls stuffed with goat cheese parfait, arugula & sun dried tomato

Vol ou Vent Shaped Puff Pastry filled with ham, spinach & ricotta

Baked Button Mushroom Caps stuffed with a mixture of fresh herbs, garlic, parmesan & breadcrumbs

Deep Fried Carnaroli Rice Croquettes with Bolognese sauce & fresh mozzarella

Vegetarian Rice Croquettes with eggplant, tomato sauce & fresh mozzarella

\$3.50 per piece: 20 serving minimum per selection

Petite Pacific Crab Cakes

Tiger Prawn and Vegetable Skewers drizzled with a citrus herb sauce

Ahi Tuna Tartare with capers, onion, and parsley served in a Belgian endive leaf with lemon dressing

Baby Artichoke Hearts topped with shrimp salad

Norwegian Smoked Salmon rolled with organic baby lettuce, capers, and red onion with lemon dill dressing

Imported Italian Proscuitto wrapped around cantaloupe slices

Marinated Asian Beef Skewers with bell pepper and green onion

Grilled Scallops wrapped in bacon

Imported Italian Proscuitto rolled with asparagus and parmesan

Beef Tenderloin Skewers with potato and green onions in gorgonzola sauce

Small Plate

20% Service Charge & 7.75% Sales Tax Apply

\$7.50 per portion: 20 serving minimum per selection

Hat Shaped Ravioli stuffed with butternut squash & pine nuts, in a tomato parmesan butter sauce; drizzled with balsamic reduction

Wild Mushroom Risotto finished with truffle oil

Grilled Salmon Bites with fresh herb lemon vinaigrette

Fresh Maine Lobster Salad with avocado, red pepper, tarragon, and lettuce in a chilled aurora sauce

Individual Grilled Baby Lamb Chops with fresh herbs