

## **HORS D'OEUVRES & APPETIZERS TO SHARE**

### **Passed Hors d'Oeuvres**

- Wood Oven Roasted Scallops Wrapped in Applewood Smoked Bacon - 3.50 ea.
- Poached Rock Shrimp and Avocado Relish on Tortilla Chips - 3.50 ea.
- Smoked Salmon on a Crostini with Crème Fraiche & Capers - 3.25 ea.
- Ginger Jalapeno Rice Cakes with Ahio Tuna Tartar- 3.50 ea.
- Filet of Beef Skewers with Red Pepper Aioli - 3.50 ea.
- Chicken Yakitori Skewers with Peanut Sauce - 2.75 ea.
- Ahi Tuna Tartar with Spicy Soy Dressing on a Wonton Chip - 3.50 ea.
- Tomato, Garlic & Basil Bruschetta - 3.00 ea.
- Phyllo Rolls with Spinach and Feta Cheese - 2.75 ea.
- Mini Crab Cake with Remoulade Sauce - 3.50 ea.
- Poached Chilled Jumbo Prawns with Cocktail Sauce - 3.50 ea
- Freshly Shucked Oysters with Champagne Mignonette - 2.75 ea.
- Mini Kobe Cheeseburger – 4.00 ea.
- Brie Quesadilla with Mango Salsa – 3.00 ea.
- Grilled Prosciutto Wrapped Sambuca Prawns – 3.50ea.

### **Pizzas**

- Prosciutto Pizza with Portobello Mushrooms, Fontina Cheese, White Truffle Oil - 13.00
- Spicy Rock Shrimp Pizza, Roasted Tomato Sauce, Caramelized Leeks -14.00
- House Smoked Salmon Pizza, Lemon Crème Fraiche, Tobiko Caviar - 15.00

### **Platters**

- Garden Vegetable Crudite with Buttermilk Herb Dipping Sauce - 3.50 per person
- Imported and Domestic Cheeses and Fresh Fruit Display - 7.00 per person
- Iced Seafood Display with Oysters, Clams, Prawns & Mussels - 18.00 per person

### **Carving Station**

- Leg of Lamb or Filet of Beef on a Silver Dollar Roll with Accompaniments - 10 per person