

## **HORS D' OEUVRES**

(all items are priced per serving ~ 20 person minimum)

### **CHILLED SELECTIONS**

*smoked salmon mousse with crackers*

\$1.75

*duck liver foie gras with selected breads & crackers*

\$2.5

*prosciutto wrapped melon*

\$2.25

*goat cheese & olive tepanade with flat bread*

\$2.5

*buffalo mozzarella pinwheels with tomato basil pesto*

\$2.75

*jumbo shrimp on ice with cocktail sauce & lemon*

\$3

*oysters on half shell with cocktail sauce, lemon & horseradish*

\$2.5

*california rolls with wasabi, ginger & soy dipping sauce*

\$4

### **HOT ITEMS**

*taquitos; beef or chicken*

\$2

*spring rolls with sweet-n-sour dipping sauce*

\$2

*garlic bruschetta with tomatoes, mozzarella cheese & basil pesto*

\$2.5

*miniature quiche lorraine*

\$2.5

*meatballs; swedish, bbq or marinara*

\$1.5

*mini crab cakes with dijon aioli*

\$3

*coconut shrimp with signature mango chili sauce*

\$3

*chicken or beef satay with peanut sauce*

\$2.5

## PLATTERS

*premium cheese assortment with crackers, baguettes & fruit garnish*

~ 20 ppl \$60 ~ 40 ppl \$110 ~ 80 ppl \$200

*garden fresh vegetable crudités with ranch dressing*

~ 20 ppl \$40 ~ 40 ppl \$70 ~ 80 ppl \$120

*seasonal fresh fruit platter with yogurt honey dip*

~ 20 ppl \$50 ~ 40 ppl \$90 ~ 80 ppl \$160

*antipasto; deli meats, imported cheese, grilled vegetables, olives, peppers & rustic breads*

~ 20 ppl \$80 ~ 40 ppl \$150 ~ 80 ppl \$280

## CARVERY

*Baron of beef with mustard, mayonnaise & assorted breads* ~ serves 120 - 150 ~  
\$400

*Prime Rib of beef with horseradish cream & au jus* ~ serves 25 – 30 ~  
\$200

*Roasted leg of lamb with garlic, mint & citrus glaze* ~ seasonal ~  
TBD