

# Hors d'oeuvres Offerings

Minimum of 4 dozen per selection

## Cold Selections

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| Bocconcini and Tomato Bruschetta   | \$22.00 Dozen |
| Potato Blinis with Olive Tapenade  | \$22.00 Dozen |
| Caprese Brochette  | \$22.00 Dozen |
| Parmesan Rosemary Short Breads with Oven Roasted Tomatoes                          | \$22.00 Dozen |
| Cranberry Apple Stuffed Pork loin with Mango Gastrique served with Puff Pastry     | \$26.00 Dozen |
| Double Smoked Bacon and Mushroom Ragout on Savory Short Bread                      | \$26.00 Dozen |
| House Smoked Salmon with Avocado Yogurt Puree on Toast Points                      | \$26.00 Dozen |
| California Sushi served with Spicy Mayonnaise and Pickled Ginger                   | \$26.00 Dozen |
| Garlic Poached Shrimp with Avocado on a Salted Corn Crisp                          | \$26.00 Dozen |
| Prosciutto Wrapped Figs with Sundried Tomatoes and Artichoke Infused Cream Cheese  | \$36.00 Dozen |
| Beef Carpaccio with Arugula Aioli and Red Onion Marmalade                          | \$36.00 Dozen |
| Shrimp and Scallop Ceviche Garnished with Red Pepper and Garlic Citrus Vinaigrette | \$36.00 Dozen |
| Cucumber Rounds with Smoked Trout Mousse & Capers                                  | \$36.00 Dozen |
| Mini Pita Bites with Pulled Pork and Sweet Carrot Slaw                             | \$36.00 Dozen |

## Hot Selections

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| Saffron Arancini served with a Roasted Tomato Sauce                   | \$24.00 Dozen |
| Cantonese Style Vegetable Spring Rolls with a Sweet Chili Dip         | \$24.00 Dozen |
| Cauliflower Fritters with Roasted Onion and Tomato Aioli              | \$24.00 Dozen |
| Vegetable Samosas with Cucumber Raita                                 | \$24.00 Dozen |
| Beef Kafta with Lebanese Garlic Sauce                                 | \$24.00 Dozen |
| Asian Baked Chicken Lollipops glazed with Orange Szechuan             | \$24.00 Dozen |
| Chicken and Roasted Corn Cakes with Yogurt Sauce                      | \$24.00 Dozen |
| Mini Crab and Halibut Cakes with Citrus Aioli                         | \$24.00 Dozen |
| Baked Brie in Pastry Cups with Spicy Red Pepper Jelly                 | \$24.00 Dozen |
| Tandoori Chicken Spiedini with Mango Chutney Glaze                    | \$24.00 Dozen |
| Cajun Chicken Fritters with Creole Dip                                | \$26.00 Dozen |
| Stuffed Dates with Goat Cheese and Chorizo                            | \$26.00 Dozen |
| Wild Mushroom Tart with Pecorino                                      | \$26.00 Dozen |
| Honey and Chili Lime Chicken Satays                                   | \$26.00 Dozen |
| Beef Brochette with Teriyaki Glaze                                    | \$26.00 Dozen |
| Paella Arancini with Smoked Tomato Dipping Sauce                      | \$26.00 Dozen |
| House Smoked Salmon on Buttermilk Chive Pancake with Green Apple Slaw | \$36.00 Dozen |
| Shrimp Tempura with Sweet Chili Dipping Sauce                         | \$36.00 Dozen |
| Pan Seared Sea Scallops with Citrus Beurre Blanc and Onion Crisps     | \$36.00 Dozen |
| Duck Confit Strudel with Mascarpone Cream                             | \$36.00 Dozen |
| Braised Veal Vol-au-vent with Crème Fraîche                           | \$36.00 Dozen |