

# HORS D'OEUVRES

PRICED PER 50 PIECES

<i>Meatballs – sweet chili or BBQ</i>	<b>\$75</b>
<i>Asian beef skewers – with spicy garlic soy</i>	<b>\$137.50</b>
<i>Crab stuffed mushrooms</i>	<b>\$100</b>
<i>Andouille stuffed mushrooms</i>	<b>\$90</b>
<i>Shrimp cocktail – served with homemade cocktail sauce</i>	<b>\$90</b>
<i>Mini Osso Bucco – slow roasted and served over mashed potatoes</i>	<b>\$199</b>
<i>Spanikopita – fillo dough filled with spinach and feta cheese</i>	<b>\$125</b>
<i>Sesame chicken skewers – served with spicy peanut sauce</i>	<b>\$95</b>
<i>Miniature crab cakes – served with remoulade sauce</i>	<b>\$125</b>
<i>Oysters – Rockefeller or Bienville</i>	<b>\$125</b>
<i>Coconut crusted shrimp – served with orange horseradish sauce</i>	<b>\$100</b>
<i>Vegetable spring rolls – served with sweet chili sauce</i>	<b>\$90</b>
<i>Assorted mini quiche – (min 50 pieces)</i>	<b>\$95</b>
<i>Coconut crusted chicken tenders – served with soy ginger</i>	<b>\$95</b>
<i>Assorted sushi – served with wasabi and soy sauce (min 50 pieces)</i>	<b>\$100</b>

*Appetizers can be ordered in multiples' of 25 unless otherwise noted*

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**Caprese Skewers** **\$90**

*Marinated fresh mozzarella, basil, grape tomato drizzled with a balsamic reduction on a bamboo skewer.*

**Endive Spears** **\$110**

*Herbed goat cheese mousse topped with julienne figs and candied walnuts, drizzled with balsamic reduction.*

**Grilled Flat Bread** **\$75**

*Topped with seasonal mushrooms, fresh mozzarella cheese, sun-dried tomatoes and fresh herbs.*

**Smoked Salmon Canapé** **\$110**

*Lightly toasted pita bread topped with dilled cream cheese, smoked salmon and caper relish.*

**Caribbean Jerk Tenderloin** **\$175**

*Beef tenderloin rubbed in a Caribbean jerk paste, seared, sliced thin and served over a plantain tostone and topped with mango onion relish.*

**Grilled Ginger Garlic Shrimp** **\$95**

*Marinated lightly grilled and served with a tangy tomato chutney.*

**Crab Tartlets** **\$125**

*Mini filo cups filled with a ginger crab salad and topped with lime zest.*

**Curry Chicken Salad Tartlets** **\$85**

*Fresh poached curry pecan chicken served in savory tartlet shells.*

**Assorted Finger Sandwiches** **\$70**

*Includes shaved ham with Swiss cheese and garlic mayonnaise, tomato cucumber with cream cheese spread, chicken salad with lettuce and tomato.*

# HORS D'OEUVRES

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<b><u>Tomato Basil Bruschetta</u></b>	<b>\$70</b>
<i>Baked French bread with tomatoes, basil, blue cheese, olive oil.</i>	
<b><u>Baked Potato Bites</u></b>	<b>\$70</b>
<i>Topped with sour cream and smoked bacon.</i>	
<b><u>Salmon Cakes</u></b>	<b>\$125</b>
<i>Served topped with dilled crème fraiche and capers.</i>	
<b><u>Curried Coconut Chicken Skewers</u></b>	<b>\$95</b>
<i>Grilled topped with curry coconut sauce.</i>	
<b><u>Chicken Tartlets</u></b>	<b>\$85</b>
<i>Mini filo cups filled with chicken and topped with scallion slices.</i>	
<b><u>Tuna Filo Tartlets</u></b>	<b>\$125</b>
<i>Ahi tuna, mango, lime cevichi in a filo tart shell.</i>	
<b><u>Mini Tuna Sliders</u></b>	<b>\$125</b>
<i>Sliced Ahi tuna, wasabi mayonnaise, pickled cucumbers.</i>	
<b><u>Pot Stickers</u></b>	<b>\$90</b>
<i>Filled with marinated pork and vegetables.</i>	

## SPECIALTY HORS D'OEUVRES

15 PERSON MINIMUM

### Fresh Fruit platter

*Seasonal fresh fruit and berries served with fresh whipped cream.*

***\$5.00 per person***

### Fresh Cheese platter

*Assorted domestic and imported cheeses.*

*Served with a selection of crackers.*

***\$5.00 per person***

### Seafood Dip

*Scallops shrimp and crab mixed in a spicy cream cheese.*

*Served with crostinis.*

***\$6.00 per person***

### Grilled side of salmon

*Topped with a Caribbean mango sauce or lemon dill sauce.*

***\$125.00 serves 12-15 people***

### Italian Pasta Salad

*Cavatapi pasta tossed with fresh Italian herbs, tomatoes, peppers, and fresh basil tossed in a Italian vinaigrette.*

***\$4.95 per person***

### Seared Tuna Platter

*Fresh ahi tuna seared rare, sliced and served with soy ginger sauce, seaweed salad, and wasabi paste.*

***\$11.95 per person***

## SPECIALTY HORS D'OEUVRES CONTINUED

15 PERSON MINIMUM

### Baked Brie

*Topped with Kahlua, brown sugar and pecans.*

*\$120.00 | Serves 25-30 people*

### Baked Brie in puff pastry

*Stuffed with fresh herbs and white truffle oil.*

*\$120.00 | Serves 25-30 people*

### Roasted whole beef tenderloin

*Sliced and served with horseradish cream sauce and dollar rolls.*

*\$15.95 per person*

### Grilled vegetable platter

*Assorted fresh vegetables seasoned, tossed in olive oil,*

*lightly grilled and topped with feta cheese.*

*\$4.50 per person*

### Whole smoked Salmon

*Whole salmon smoked in house, served with dill cream cheese, capers.*

*Onion relish, olives, and assorted crackers.*

*\$195.00 | Serves 25-30 people*

### Crab Fondue

*Crab and pepper jack cheese fondue.*

*Served with assorted crusty breads and grapes.*

*\$6.00 per person*

### Homemade BBQ chips and dip

*In house made potato chips tossed in our special BBQ seasoning*

*and served with a fresh sun dried tomato onion dip*

*\$4.95 per person*