



HORS D'OEUVRE MENU

Silver Tray Passed

COCONUT SHRIMP
encrusted with coconut and bread crumbs
\$24.00

SESAME SEED CHICKEN TENDERS
served with honey mustard
\$22.00

BLACK BEAN & CHORIZO EMPANADA
black beans with chorizo sausage, tomatoes,
fresh cilantro and cheddar cheese
\$27.00

MANCHEGO CHEESE, SERRANO HAM & QUINCE
served in Phyllo
\$27.00

ASPARAGUS, RED PEPPER, FONTINA RISOTTO BALL
served with roasted red pepper aioli
\$27.00

PORTOBELLO & SUN-DRIED TOMATO STAR
Portobello mushrooms, sun-dried tomatoes,
mozzarella cheese in Phyllo Star
\$30.00

FRESH BASIL, TOMATO & MOZZARELLA BRUSCHETTA \$30.00

MUSHROOM CAPS
filled with a sausage stuffing
\$22.00

MIXED SAUSAGE IN PUFF PASTRY
with Dijon mustard
\$22.00

LOBSTER BREAD PUDDING
lobster & brioche in creamy custard with
fennel, leeks and carrots
\$36.00

MINI FRENCH ONION SOUP BOULE
caramelized onions and Gruyere cheese
\$30.00

SPINACH, ARTICHOKE BOURSIN
served in Phyllo
\$27.00

KALAMATA OLIVE & GOAT CHEESE TART
served in a crispy tart shell
\$30.00

Passed Hors d'oeuvres priced per dozen. A minimum of 2 dozen for each specified item to be ordered.

Stationary

ICED JUMBO SHRIMP
served with cocktail sauce
\$3.50 ea

VEGETABLE CRUDITE PLATTER
seasonal selection of fresh vegetables
served with a creamy herb dressing
\$6.00 pp

SMOKED SALMON DISPLAY
smoked salmon, chopped egg yolks, egg
whites, red onion and capers served
with crisp water crackers
\$275.00 ~ serves 25

BAKED BRIE EN CROUTE
warm brie with a puff pastry
served with seedless grapes
\$38.00

FRESH FRUIT & CHEESE PLATTER
display of domestic cheeses, seasonal fruits
and assorted crackers
\$7.50 pp

ANTIPASTI DISPLAY
assorted meats, cheeses
and marinated vegetables
\$250.00 ~ serves 25

Menu items and prices are subject to change.