



*Be Our Guest.*

## **HORS D' OEUVRES – COLD SELECTIONS**

### **Herbed Brie Bouchee**

*Puff Pastry filled with Warm Brie and Pine Nuts*

\$32.00 per person

### **Eggs Dijonnaise**

*Half Hard Boiled Eggs Filled with a Combination of Cream Cheese and Whole Mustard with Vegetable Garnish*

\$30.00 per dozen

### **Caprese Tomatoes**

*Cherry Tomatoes Filled with Buffalo Cheese Mozzarella Cheese and Basil*

\$24.00 per dozen

### **Belgian Endive Points**

*Crisp Endive Leaves with Gorgonzola Cheese and Candied Pecans*

\$36.00 per dozen

### **Wild Mushroom Crostinis**

*Crostinis-Shitake and Porcini Mushrooms with Red Peppers, Cilantro and Imperial Sauce atop a Crisp Baguette*

\$25.00 per dozen

### **Grilled Shrimp Skewers**

*Grilled Shrimp Skewers Served with a Thai Pesto Glaze*

\$28.00 per dozen

### **Cocktail Shrimp**

*Chilled Peeled Shrimp with Chile Cilantro Sauce*

\$32.00 per dozen

### **Smoked Salmon**

*Smoked Salmon on Carrs Crackers with Capers and Cream Cheese*

\$40.00 per dozen

### **Seared Ahi**

*Seared Ahi with Chinese Five Spice on a Wonton Crisp with Wasabi Cream*

\$42.00 per dozen

### **Greenlip Mussels**

*New Zeland Greenlip Mussels Served with a Hollandaise Sauce or a Saffron Aioli*

\$22.00 per dozen

### **Leek & Smoked Chicken Tart**

*Smoked Chicken and Leeks Combined with Creamy Montrachet in a Crispy Phyllo Cup and Topped with a Sweet Onion Marmalade*

\$33.00 per dozen

### **California Rolls**

*Fresh Crab, Avocado and Cucumber Wrapped in Seaweed with Rice and Served with Fresh Ginger, Wasabi and Soy Sauce*

\$30.00 per dozen

*As a recommended ordering guideline  
If not being served with dinner, 7-10 pieces per person  
If accompanying dinner 5-7, pieces per person*

*Quotation cannot be guaranteed until 60 days prior to the time that the particular function takes place.  
Pricing does not include 20% service charge or sales tax*