



## Hors D'oeuvres

Minimum Order of Two Dozen Per Selection  
Priced Per Dozen

### Cold Hors d'oeuvres

**Jumbo Gulf Shrimp** with Cocktail Sauce  
**Tuna Tataki** with Cucumber and Red Curry Aioli  
**Tandoori Beef Carpaccio** with Cucumber and Minted Crème Fraîche  
**Spicy Tuna Sushi Rolls** with Soy and Ginger  
**Dungeness Crab Salad** with Black Truffle Avocado Mousse  
**Pesto Crostini** with Tomato and Mozzarella  
**Smoked Salmon Crostini** with Baby Frisee & Dill Crème Fraiche  
**Ahi Tuna Tartar** on a Crisp Wonton  
**Freshly Shucked Oysters** with Spicy Cocktail and Horseradish Mignonette  
**Asian Vegetable Sushi Rolls** with Soy and Ginger  
**Cambozola & D'Anjou Pear Bruschetta**



### Hot Hors d'oeuvres

**Herb Baby Lamb Chops** with Mint Chimichurri  
**Fried Coconut Shrimp** with Mango Chutney  
**Shrimp Indienne Star** with Curry Rice  
**Moroccan Chicken Lollipop** with Fig and Olive  
**Mushroom Profiterole** with a Madeira Sauce  
**Miniature Crab Cakes**  
**Shrimp and Papaya Swizzle**, Coconut Ginger Curry  
**Spanakopita** with Garlic Oregano Cream  
**Vegetable Spring Rolls** with Chili Dipping Sauce  
**Chicken Tandoori Sate** with Cooling Cucumber Yogurt  
**Mushroom Thai Spring Stick**  
**Mini Italian Calzone**  
**Asian Shrimp Wonton Cozy**  
**Eggplant Tomato Crisp**  
**Assorted Mini Vegetarian Quiche**  
**Fig and Goat Cheese Flat Bread**  
**Miniature Beef Wellington** with Shiitake Mushrooms and Madeira Sauce



## Reception Displays

### Sliced Fruit Display

Serves Approximately 25 Guests

Sliced Tropical Fruit, Citrus, Grapes, Melon and Seasonal Berries

### Imported and Domestic Cheese Display

Serves Approximately 25 Guests

Garnished with Fruit, Homemade Breads, Lavosh and Water Crackers

### Mediterranean Display

Serves Approximately 25 Guests

Chicken Souvlaki and Lemon Orzo, Spanakopita, Grape Leaves, Pita Bread with Hummus, Babba Ghanoush, Tabbouleh, Feta Cheese and Marinated Olives



### Fresh Vegetable Crudités

Serves Approximately 25 Guests

Selection of Crisp Seasonal Vegetables, Gorgonzola-Caramelized Red Onion Dip, Red Pepper Hummus and Poblano-Herb Dipping Sauces

### Antipasto Display

Serves Approximately 25 Guests

Assortment of Grilled and Roasted Vegetables, Prosciutto, Capicola, Gorgonzola, Salami, Mortadella, Fontina, Basil Plum Tomatoes, Fresh Mozzarella, Aged Provolone, Marinated Olives, Artichokes, Extra Virgin Olive Oil, Aged Balsamic Vinegar, Flat Bread Crackers and Focaccia

### Trio of Smoked Salmon Display

Serves Approximately 25 Guests

Tequila Cilantro, Ancho Chili's and Pastrami-style Smoked Salmon, Roasted Tomatoes, Corn Relish, Bermuda Onions, Chopped Eggs, Herbed Cream Cheese, Lavosh, Bagels and Baguettes



## Reception Displays

### Sushi & Sashimi Display

For 15 Guests or More

Assorted Sushi and Sashimi to Include: California Rolls, Vegetable Rolls, Spicy Tuna, Nigiri Sushi and Sashimi, Soy Sauce, Wasabi and Pickled Ginger

### Caviar Station

Serves Approximately 25 Guests

Beluga, Ossetra and Sevruga, Red Onion, Chopped Eggs, Crème Fraîche and Freshly Made Blinis



### Chilled Seafood Station

Served with Freshly Grated Horseradish Tomato Sauce, Shallot Vinaigrette and Dijon-Lime Sauce

### Create Your Own Seafood Display From The Following Selections:

Jumbo Gulf Shrimp  
Penn Cove Oysters  
Middleneck Clams  
Dungeness Crab Legs (previously frozen)  
New Zealand Green Lip Mussels  
Fresh King Crab Legs

### Viennese Pastry Table

Available for 50 guests or more

A Selection of Cakes, Tortes, Caramel Flan, Mini Pastries, Fresh Fruit, Assorted Truffles, and Seasonal Fruit with Chocolate Fondue

### Petite Selection of Chef's Assorted Desserts

Available for 50 guests or less