

HORS D'OEUVRES

25 pieces per order

Cold

Vegetable

- Spiced Eggplant on Crispy Pita Bread with Mint Yogurt \$65
- Tartlet of Ratatouille \$65
- Crostini with Ricotta and Fig Red Onion Marmalade \$60
- Mediterranean Quinoa Salad on Belgian Endive \$65
- Toasted Focaccia with Caponata \$65
- Caprese Salad Skewer with Basil and Balsamic Glaze \$65

Seafood

- Traditional Shrimp Cocktail \$125
- Shrimp and Scallop Ceviche on Tortilla Chips \$115
- Cucumber Cup with Lobster and Crab Salad \$120
- Seared Ahi Tuna on Brioche Toast with Wakame Salad and Wasabi Crème \$125

Meat

- Smoked Duck on Endive topped with Arugula, Extra Virgin Olive Oil, and Crisp Shallot \$95
- Beef Carpaccio on Crisp Baguette with Horseradish Crème and Tomato \$115
- Julienne of Roast Beef with Chèvre Crostini and Piquillo Pepper Olive Relish \$80
- Harissa Grilled Lamb on Crispy Flatbread with Chimichurri \$115
- Pan Seared Chorizo Sausage on Toasted Corn Bread with Marinated Olive and Almond Relish \$75

Warm

Vegetable

- Black Bean and Roasted Corn Cakes with Chipotle Sour Cream \$75
- Bake Raspberry and Brie en Croûte \$75
- Wild Mushroom and Asiago Tartlet \$75
- Asparagus and Fontina Wrapped in Phyllo \$75
- Caramelized Onion Pissaladière with Gruyère \$75

Seafood

- Macadamia Crusted Scallop Lollipop with Coconut Cream \$130
- Pan Seared Lump Crab Cakes with Texas Pete® Aioli \$125
- Shrimp Vol-au-Vent with Sauce Nantua \$115
- Shrimp Corn Dog with Creole Aioli Dipping Sauce \$125

Meat

- Coconut Crusted Chicken Tenders with Jalapeño Orange Marmalade \$80
- Tandoori Chicken Satay with Raita Dipping Sauce \$80
- Chickory Rubbed Pork Tenderloin Barquette with Tasso Cream \$85
- Grilled Chicken Panini with Tomato, Arugula, Basil Aioli, and Provolone \$85

All food and beverage prices are subject to 20% service charge and 7.75% sales tax.

Prices are subject to change without notice

04/10