

## HORS D'OEUVRES

Select Five Hors d'Oeuvres from Our Specially Curated Items  
Additional Hors d'Oeuvres \$6.00++ per person



### COLD SELECTION

#### VEGETARIAN

*Antipasto Skewer*

*Tomato, Mozzarella, Pesto Bruschetta*

*Grilled Watermelon and Mozzarella Brochette,*

*Aged Balsamic*

*Edamame Hummus, Parmesan Cheese, Pita Crisp*

#### MEAT

*Seared Sirloin, Cherry Jam, Blue Corn Bilini\**

*Traditional Beef Tartar, Horseradish Sour Cream,*

*Brioche Crostini\**

#### SEAFOOD

*Smoked Salmon, Crème Fraiche, Toast Point*

*Yellowfin Tuna Tartar, Green Papaya Salsa, Crispy*

*Rice Cake*

*Chilled Jumbo Shrimp, Traditional Cocktail Sauce*

*Salmon Tartar, Wasabi Aioli, Crostini*

### HOT SELECTION

#### VEGETARIAN

*Pan-Fried Green Tomato Bruschetta with Smoked Mozzarella*

*Spanakopita*

*Asian Spring Roll, Sweet and Sour Sauce*

*Mini Grilled Cheese Sandwich, Honey and Triple Cream*

#### POULTRY & FOWL

*Peking Duck Spring Roll, Plum Sauce*

*Chicken Satay, Spicy Peanut Sauce*

*Spicy Chicken Empanada, Avocado Salsa*

*Crispy Coconut Chicken, Sweet Red Chile Sauce*

*Chicken Brochette with Garlic, Coconut Milk and Ginger*

#### MEAT

*Mini Beef Wellington, Horseradish Cream*

*Mini Beef Slider, Vermont Cheddar, Pickle, House Sauce*

*Argentinian Chimichurri Beef Satay*

*Garam Masala Spiced Beef, English Pea Puree,*

*Papadum Chip*

*Kobe Beef Hot Dog Wrapped in a Puffed Pastry,*

*Grain Mustard*

*Mini Reuben Spring Roll, Russian Mayonnaise Dip*

#### SEAFOOD

*Cod Fritter, Tamarind Coriander Sauce*

*Bacon Wrapped Scallops*

*Shrimp Satay, Creamy Avocado Sauce*

*Tiger Shrimp Tempura, Sweet Chili Sauce*

*Coconut Shrimp, Thai Dipping Sauce*