

COLD TRAY PASSED HORS D'OEUVRES

Vegetarian

Fig Bruschetta, Orange Whipped Chevre, Floral Honey, Walnut Toast \$30 per dozen

Truffled Deviled Eggs, Chives \$30 per dozen

Strawberries Stuffed with Herb Cream Cheese \$32 per dozen

Goat Cheese and Piperade Tartlet \$34 per dozen

Beet and Feta Skewers, Orange Oregano \$34 per dozen

Vegetarian Sushi Rolls with Wasabi and Pickled Ginger \$56 per dozen

Poultry

Smoked Chicken, Maple Cream Cheese on Walnut Bread, Caramelized Onions \$32 per dozen

Chicken Lettuce Wrap, Cashews, Cilantro, Hoisin Vinaigrette, Bibb Lettuce \$34 per dozen

Seafood

Shrimp Canapés with Dill Cream Cheese \$34 per dozen

Tequila-Lime Grilled Shrimp with Jícama Slaw \$34 per dozen

Smoked Salmon* Rosettes with Lemon Zest \$34 per dozen

Tuna Nicoise, Haricot Vert, Kalamata Olives, Egg, Housemade Cracker \$34 per dozen

Ahi Tuna Tartare Cornet, Soy Ginger Vinaigrette \$34 per dozen

Caviar Tostada, Lime Crème, Red Onion, Cilantro \$38 per dozen

Jumbo Shrimp Shot with Spicy Marie Rose Sauce \$52 per dozen

Beef and Pork

Hoisin Beef Wrapped Asparagus Tips \$32 per dozen

Beef Carpaccio Crostini with Capers, Celery, Lemon and Parmigiano-Reggiano \$32 per dozen

Poached Pear, Julienne Prosciutto and Mascarpone \$34 per dozen

Shaved Beef Tenderloin, Cabernet Shallot Jam, Horseradish Sauce \$34 per dozen

Seared Lamb Loin, Nicoise Olive Tapenade, Peperonata, Crostini \$36 per dozen

*Items contain or may contain undercooked ingredients.

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

All Food and Beverage is Subject to Six Percent Sales Tax and Twenty Percent Service Charge.