



HORS D'OEUVRE MENU

\$1.50 PER PIECE

BRUSCHETTA WITH SMOKED MOZZARELLA, TOMATO AND BASIL

SMOKED CHEDDAR & SMITHFIELD HAM MINI QUICHE

MEDITERRANEAN CHICKEN AND FETA IN PUFF PASTRY

PANCETTA-GORGONZOLA-SPINACH TARTS

\$1.75 PER PIECE

TUNA CALIFORNIA ROLLS WITH ORIENTAL DIPPING SAUCE

SMOKED SALMON ON SEA SALT CUCUMBER WITH HORSERADISH AIOLI

BBQ PORK POT STICKER ON A CRISPY PICKLE

PROSCUITTO WRAPPED MELON

VEGETABLE QUESADILLA WONTON WITH RED ONION REMOULADE

AVACADO-CRAB QUACAMOLE ON CRISP WONTON



\$2.25 PER PIECE

**CHICKEN QUESADILLA “POPPERS” WITH LIME CRÈME FRAICHE
BEEF CARPACIO OVER TUSCAN BREAD WITH ROSEMARY OLIVE OIL
MINI CRABCAKES WITH MUSTARD CREAM SAUCE
HERB ROAST BEEF TENDERLOIN ON BAGUETTES WITH BEARNAISE
MUSHROOM-LEEK SPRING ROLLS WITH SOY GLAZE**

\$2.50 PER PIECE

**CRAB “BLT” STUFFED CAMPARI TOMATOES
LOBSTER & MANGO STUFFED SQUASH WITH PEPPERS & SCALLIONS
PHILLY CHEESESTEAK ROLLS WITH HORSERADISH CREME
CHILLED SHRIMP COCKTAIL
BRIE & RASPBERRY IN PUFF PASTRY TARTLETTS**



\$2.75 PER PIECE

**HERB-GARLIC ROASTED LAMB ON PITA WITH CUCUMBER YOGURT
DUCK CONFIT IN CRISP PASTRY WITH MARSALA FIG JAM & WALNUTS
FRESH OYSTERS ON THE HALF SHELL WITH COCKTAIL MIGONETTE**

\$5.50 PER PERSON (\$6.50 PER PERSON FOR GOURMET CHEESE)

**ASSORTED CHEESE, SEASONAL FRUIT AND
FRESH VEGETABLE PLATTER**

**\$6.25 PER PERSON
ANTIPASTA PLATTER**

SEASONAL OPTIONS

CHICKEN \$1.75

VEGETARIAN \$1.75

BEEF \$2.25

SEAFOOD \$2.25

SHELLFISH \$2.50

LAMB \$2.75