



Cocktail Party Hors d'oeuvre Selection

Please select 8 passed items
\$45 per person, plus beverages, tax and service

Passed items:

Fish & Shellfish

- Maryland lump Crab cakes with saffron aioli
- Grilled shrimp with cilantro and mint chutney
- Shrimp curry in butter toasted cup
- Scallop & chorizo on knotted skewers
- Smoked salmon roulade with dill mousseline
- Seared 7 pepper crusted tuna with crispy wonton
- Tuna avocado tartar tofu potato-chips
- Hamachi tataki soy gelee

Vegetable, Fruit

- Crostini of roasted tomatoes and caramelized shallot
- New potatoes with crème fraiche and american caviar
- Turnovers of wild mushrooms with truffle oil
- Falafel with lemon and pepper yogurt
- Cheese puffs with rosemary
- Sun-dried tomato polenta medallians
- Sun-dried tomato bonbons filled with herbed goat cheese
- Pickled vegetable sushi roll with ginger
- Baked gorgonzola polenta

Meats

- Duck spring rolls with orange and ginger sauce
- Chicken skewers with lemon yogurt cream
- Foie gras on country bread with fig marmalade *
- Spanish tortilla with chorizo and paprika
- Bacon wrapped dates, marcona almond
- Mini filet mignon au poivre
- Pork belly grattons with mustard
- Crispy pork tonkutsu with homemade spicy ketchup

***Supplement \$8.00**

