

Cold Hors d'Oeuvres

House cured smoked salmon croute	\$2.00 ea
Tomato-basil bruschetta with capers and red onion	\$2.00 ea
Potato galette with domestic caviar and creme fraiche	\$3.00 ea
Chicken liver mousse croute, shallot marmalade	\$2.00 ea
Taco-shimi...seared ahi, avocado and shiitake relish, tortilla crisp	\$3.50 ea
Seasonal oysters on the half shell, shallot mignonette	MP
Chilled clams on the half shell	\$1.25 ea
Snow crab claws	MP
Shrimp cocktail (8-12 ct per pound)	\$3.00 ea
Shrimp cocktail (16-20 ct per pound, 5 pound increments)	\$2.00 ea
Shrimp cocktail (21-25 ct per pound, 5 pound increments)	\$1.75 ea
Sliced roast beef on garlic toast	\$2.50 ea
Vegetable crudite with assorted dipping sauces	\$5.00 pp
Assorted cheese tray with fresh fruit	\$8.00 pp
Anti pasta display	\$16.00 pp
Grilled marinated artichokes with kalamata olives	
Grilled zucchini and yellow squash ribbons	
Grilled asparagus and red pepper with pine nuts	
Smoked salmon with capers, diced tomato and shaved red onion	
Prosciutto di Parma with parmigianna reggianno, extra virgin olive oil	
Tomato mozzarella salad with fresh basil	

Hot Hors d'Oeuvres

Bacon wrapped sea scallops	\$2.50 ea
Assorted miniature quiches	\$2.00 ea
Crab stuffed mushrooms	\$2.50 ea
Wasabi pork shumai	\$2.00 ea
Shrimp shumai	\$2.00 ea
Blackened sea scallops	\$2.50 ea
Wasabi crusted sea scallops	\$2.50 ea
Clams casino	\$2.00 ea
Thai chili chicken skewers	\$2.00 ea
Soy-ginger glazed shrimp	\$2.75 ea
Teriyaki beef kabobs	\$2.50 ea
Balsamic glazed duck skewers	\$2.50 ea
Crispy fried spring rolls, Thai chili sauce	\$1.50 ea