



Cocktail Hors d'Oeuvre Reception

Cold Selection

- Caprese Skewers
- Balsamic Pears and Parmigiano Cheese Skewers
- Prosciutto and Melon
- Crostini with Olive Tapenade
- Bruschetta with Roast Kumato Tomato and Feta Cheese
- Figs Stuffed with Goat Cheese

- Smoked Salmon and Dill Goat Cheese Balls
- Green Tea and Sesame Seed Cones with Egg Salad Mousse and Caviar
- Ahi Tuna Tartar in a Pan Brioche Cup
- Assorted Sushi
- Lobster Crostini with Avocado Salsa
- Bruschetta topped with Cilantro Shrimp
- Cherry Tomato Stuffed with Tuna and Scallop Ceviche

- Pan Brioche with Rosemary Ham
- Grilled Mortadella with Ricotta Cheese and Pistachio Mousse on Focaccia Bread
- Rolled Prosciutto with Arugula, Shaved Parmigiano Cheese and Fig Marmalade
- Canape with Duck, Prosciutto and Foie Gras
- Crostini with Lamb Medallion and Mint Mousse

Hot Selection

Beef Ragu and Pea Arancini	
Vol-au-Vent with Goat Cheese, Broccoli and Cured Salami	
Asparagus Wrapped with Cheddar Cheese, Ham and Phyllo Dough	
Mini Panzerotti with Chevre Arugula Mousse and Pineapple	
Oven Roasted Prunes Stuffed with Toasted Almonds and Wrapped with Prosciutto	
Crostini with Porcini Mushrooms, Sundried Tomato and Mozzarella Cheese	
Grilled Zucchini, Prosciutto and Gruviana Cheese Strudel	
Cantonese Spring Rolls	
Jalapeno and Rice Pattie	
Crostini with Grilled Zucchini, Yellow Tomato and Feta Cheese	
Shiitake Mushroom Cups with Roasted Red Peppers, Tortilla and Asiago Cheese Mousse	
Coconut Shrimp	
Grilled Shrimps with Cilantro and Mango Salsa	
Crostini with Clams and Toasted Pancetta	
Shrimp Spring Rolls with Thai Sauce	
Mini Crab Cake with Aioli Sauce	
Puff Pastry with Shrimp and Lobster Mousse	
Asian Scallops Wrapped with Pancetta	
Cajun Black Cod Tempura	
Cherry Stone Clams and Potato Gratin	
Breaded Lemon Oysters	
Veal and Beef Meatballs with Dijon Mustard Sauce	
Veal Tenderloin Skewer Wrapped with Sundried Tomato in a Honey Garlic and BBQ Sauce	
Greek Style Beef Tenderloin Skewer	
Herb and Almond Encrusted Beef Tenderloin Skewer	
Rosemary Breaded Lamb Skewer Dipped in a Mint Sauce	
Grilled Cajun Lamb Chop	
Grilled Lamb Sausage Wrapped with Grilled Mint Zucchini	
Chicken Parmigiana Skewer dipped in a Honey and BBQ Sauce	
Chicken and Scallion Patties Breaded with Spiced Panko	
Baked Chicken Strips Wrapped with Prosciutto and Phyllo Dough	
Pork Tenderloin Patties with Blueberry and Red Onion Marmalade	

Chef's Suggestions

A general guide to hors d'oeuvre:

- 4 pieces per guest for a short reception with dinner to follow immediately;
- 6-8 pieces per guest for a long reception with dinner to follow later;
- 8-12 pieces per guest for a reception or light dinner.

Prices are subject to change / 18% service charge plus taxes