



## Cocktail Hors d'Oeuvre Reception

### Cold Selection

Caprese Skewers . . . . .	\$24.95/dozen
Balsamic Pears and Parmigiano Cheese Skewers . . . . .	\$24.95/dozen
Prosciutto and Melon . . . . .	\$24.95/dozen
Crostini with Olive Tapenade . . . . .	\$24.95/dozen
Bruschetta with Roast Kumato Tomato and Feta Cheese . . . . .	\$24.95/dozen
Figs Stuffed with Goat Cheese . . . . .	\$36.00/dozen
Smoked Salmon and Dill Goat Cheese Balls . . . . .	\$36.00/dozen
Green Tea and Sesame Seed Cones with Egg Salad Mousse and Caviar . . . . .	\$36.00/dozen
Ahi Tuna Tartar in a Pan Brioche Cup . . . . .	\$36.00/dozen
Assorted Sushi . . . . .	\$36.00/dozen
Lobster Crostini with Avocado Salsa . . . . .	\$36.00/dozen
Bruschetta topped with Cilantro Shrimp . . . . .	\$36.00/dozen
Cherry Tomato Stuffed with Tuna and Scallop Ceviche . . . . .	\$36.00/dozen
Pan Brioche with Rosemary Ham . . . . .	\$24.95/dozen
Grilled Mortadella with Ricotta Cheese and Pistachio Mousse on Focaccia Bread . . . . .	\$24.95/dozen
Rolled Prosciutto with Arugula, Shaved Parmigiano Cheese and Fig Marmalade . . . . .	\$29.95/dozen
Canape with Duck, Prosciutto and Foie Gras . . . . .	\$39.95/dozen
Crostini with Lamb Medallion and Mint Mousse . . . . .	\$39.95/dozen

## Hot Selection

Beef Ragu and Pea Arancini . . . . .	\$29.95/dozen
Vol-au-Vent with Goat Cheese, Broccoli and Cured Salami . . . . .	\$29.95/dozen
Asparagus Wrapped with Cheddar Cheese, Ham and Phyllo Dough . . . . .	\$29.95/dozen
Mini Panzerotti with Chevre Arugula Mousse and Pineapple . . . . .	\$29.95/dozen
Oven Roasted Prunes Stuffed with Toasted Almonds and Wrapped with Prosciutto . . . . .	\$29.95/dozen
Crostini with Porcini Mushrooms, Sundried Tomato and Mozzarella Cheese . . . . .	\$29.95/dozen
Grilled Zucchini, Prosciutto and Gruviana Cheese Strudel . . . . .	\$29.95/dozen
Cantonese Spring Rolls . . . . .	\$29.95/dozen
Jalapeno and Rice Pattie . . . . .	\$29.95/dozen
Crostini with Grilled Zucchini, Yellow Tomato and Feta Cheese . . . . .	\$29.95/dozen
Shiitake Mushroom Cups with Roasted Red Peppers, Tortilla and Asiago Cheese Mousse . . . . .	\$29.95/dozen
Coconut Shrimp . . . . .	\$39.95/dozen
Grilled Shrimps with Cilantro and Mango Salsa . . . . .	\$39.95/dozen
Crostini with Clams and Toasted Pancetta . . . . .	\$39.95/dozen
Shrimp Spring Rolls with Thai Sauce . . . . .	\$39.95/dozen
Mini Crab Cake with Aioli Sauce . . . . .	\$39.95/dozen
Puff Pastry with Shrimp and Lobster Mousse . . . . .	\$39.95/dozen
Asian Scallops Wrapped with Pancetta . . . . .	\$39.95/dozen
Cajun Black Cod Tempura . . . . .	\$39.95/dozen
Cherry Stone Clams and Potato Gratin . . . . .	\$39.95/dozen
Breaded Lemon Oysters . . . . .	\$39.95/dozen
Veal and Beef Meatballs with Dijon Mustard Sauce . . . . .	\$39.95/dozen
Veal Tenderloin Skewer Wrapped with Sundried Tomato in a Honey Garlic and BBQ Sauce . . . . .	\$39.95/dozen
Greek Style Beef Tenderloin Skewer . . . . .	\$39.95/dozen
Herb and Almond Encrusted Beef Tenderloin Skewer . . . . .	\$39.95/dozen
Rosemary Breaded Lamb Skewer Dipped in a Mint Sauce . . . . .	\$39.95/dozen
Grilled Cajun Lamb Chop . . . . .	\$39.95/dozen
Grilled Lamb Sausage Wrapped with Grilled Mint Zucchini . . . . .	\$39.95/dozen
Chicken Parmigiana Skewer dipped in a Honey and BBQ Sauce . . . . .	\$39.95/dozen
Chicken and Scallion Patties Breaded with Spiced Panko . . . . .	\$39.95/dozen
Baked Chicken Strips Wrapped with Prosciutto and Phyllo Dough . . . . .	\$39.95/dozen
Pork Tenderloin Patties with Blueberry and Red Onion Marmalade . . . . .	\$39.95/dozen

## 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*