

EAT. *Hors d'oeuvres*

Items may be tray passed or displayed. Each item is priced per piece. If more than three items are chosen to be tray passed, an additional \$75 server fee will be added for every two items over the initial choices.

CHILLED

Smoked Chicken Cilantro Salad with Mango Chutney on Endive*
Sesame Seared Tuna on Wonton Crisps with Pickled Ginger and Wasabi*
Artichoke, Roasted Tomato, and Boursin Cheese, Served on Spoons*
Tomato and Baby Mozzarella Brochettes with Basil Vinaigrette*
Shrimp Canapé with Avocado and Cilantro
Pressed Watermelon and Goat Cheese, Balsamic, Served on Spoons*
Salmon Tartare in Savory Cones with Dill and Cream Cheese
Duck Liver Paté with Apricot Relish on Crostini
Grilled Pita with Red Pepper Hummus, Olive and Feta
Strawberry and Brie Cheese on Raisin Toast
\$3 per piece

UPGRADED CHILLED

Candied Bacon with Wisconsin Alpine Style Cheese and Raspberry served on spoons*
Sliced Prime Beef Tenderloin on Crostini with Horseradish Mayonnaise
Curry Lump Crab Salad with Lime and Mango Salsa on Endive*
Jumbo Shrimp Shooters with Cocktail Sauce
Lump Crab, Charred Pineapple and Mango, Served on Spoons*
Smoked Salmon and Watercress Bread Stick with Lemon Sauce
Shrimp Ceviche, Aji Amarillo Pepper and Citrus*
Crab Claws with Remoulade and Lime*
Sushi: Spicy Tuna Roll or California Roll with Wasabi and Ginger*
\$3.50 per piece

HOT

Roasted Vegetable Quiche
Fig and Marscapone in Crisp Filo
Brie and Raspberry En Croute
Warm Tomato Bruschetta with Mozzarella Cheese and Basil
Curry Chicken Brochettes with Peanut Sauce and Cilantro*
Pulled Pork on Polenta Cakes with Cotija Cheese*
Short Rib Tartlettes with Sweet Shallots and Fried Jalapeño
Chicken Empanadas with Chimichurri Dipping Sauce
Mushroom Caps stuffed with Crabmeat
Miniature Monte Cristos
Mushrooms Rockefeller with Oysters, Spinach and Cheese
Warm Duck Confit Crostini with Brie and Cider Honey
Demitasse of Butternut Squash Bisque with Cranberry Dust*
Demitasse of Lobster Bisque with Sherry Cream and Chives*
\$3 per piece

UPGRADED HOT

Mini Gulf Crab Cakes topped with Sherry Cayenne Remoulade
Georges Bank Sea Scallops Wrapped in Bacon with Maple and Balsamic Glaze*
Bacon Wrapped Herbed Gulf Shrimp with Horseradish Sauce*
New Zealand Lamb Chops with Mint Sauce*
\$3.75 per piece

* GLUTEN FREE

*20% Service Charge and 8.25% Sales Tax will be added to above prices;
Prices subject to change; Guarantees are due 72 hours prior to event*

DISPLAY ONLY

The following items are heavier hors d'oeuvres and larger than a single-bite serving. They are not suitable for tray passing but can be displayed; some may require a fork. Each item is priced per piece.

CHILLED

Lobster Salad on Brioche, Leaf Lettuce and Lemon

\$7 per piece

Individual Antipasti, Bocconcini, Hummus, Capicola, Salami, Roasted Red Pepper, Marinated Olives, Grilled Pita

\$6 per piece

Shrimp Campechana*

Diced Shrimp marinated with Lime, Cilantro, Tomato Broth. Served with Crisp Tortilla Chips

\$7 per piece

Beef Tartare with Grain Mustard, Chopped Onion, Parmesan, Capers, Crostinis

\$6 per piece

Tuna Tataki, Cucumber Relish Salad, Roasted Pear and Ginger Sauce*

\$5 per piece

Individual Crudite, Roasted Poblano Ranch*

\$4 per piece

Poached Salmon Salad with Capers, Onion, Egg, Bagel Chips, Mustard Dill Sauce

\$7 per piece

Curry Chicken Salad with Carmelized Manga Salsa, Cilantro and Crisp Plantains*

\$4 per piece

HOT

Warm Rubens, Tangy Slaw, Swiss Cheese

\$4 per piece

Fried Green Tomato Sandwiches, Chipotle Mayo, Jack Cheese, Pickled Onions

\$4 per piece

Brisket Sliders, Caramelized Onions, Pepper Jack Cheese, House BBQ Sauce

\$4 per piece

Pecan Crusted Chicken, Tangy Apple-Cabbage Slaw, Cider Honey

\$5 per piece

Chinese Five-Spice Beef and Chicken Satay, Peanut-Coconut Cilantro Dip*

\$5 per piece

Fried Avocado, Smoked Black Bean and Tomato Salsa, Roasted Poblano Ranch

\$5 per piece

Duck Confit on Brioche, Brie and Truffle Honey

\$6 per piece

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